

Ocean Fresh

Traditional Holiday Ahi Sashimi - with real wasabi-root & soy dipping sauce, pickled ginger and namasu.

Polynesian Ono - marinated in lime and coconut milk and served in a fresh coconut.

Uku Ceviche – marinated in lime, cilantro and Maui chili pepper.

Fisherman's Poke – Ahi marinated in soy sauce, Lipoa seaweed and Kukui nut.

He'e (Octopus) Carpaccio.

Smoked Marlin with Hawaiian lemon, olive oil and parmesan.

Kusshi Oysters on the half shell with papaya mignonette.

Complimentary Mama's fresh Poi upon request

Appetizers

South Pacific Blue Prawns in Tahitian vanilla bean and coconut milk sauce.

Wild Shrimp Won Tons with macadamia nut dipping sauce.

Wasabi Crusted Calamari with Kula vegetables and edamame.

Seared Ahi Sashimi with pineapple tamarind sauce.

Mama's Macadamia Nut Crab Cakes with fire and ice relish.

Lobster Guacamole with Molokai sweet potato crisps.

Seared Beef Polynesian served in a grilled ripe papaya.

Soups & Salads

Polynesian Lobster Soup with coconut, spinach and a Hana breadfruit crisp.

Maui Onion Soup with Vermont Cheddar Cheese.

Caesar Salad with Waipoli Baby Romaine and smoked Marlin crumble.

Tossed Salad of Kula Mixed Greens, goat cheese, heart of palm, dried cranberries, smoked bacon and candied macadamia nuts with Maui honey lemon vinaigrette.

Haiku Tomato and Maui Onion Salad, Point Reyes blue cheese, Focaccia croutons, eighteen year balsamic and extra virgin olive oil.

Sashimi Salad with Ahi, crispy won ton strips, wasabi goat cheese, Kula vegetables and roasted sesame seed dressing.

Fresh Fish

*Ono caught by Alan Cadiz near the towering sea cliffs of Moloka'i
Upcountry style with caramelized Maui onion, avocado and jasmine rice.*

*Deep-water Ahi caught by Leonard Huddy off the east end of Maui
Peppercorn grilled with Hamakua mushroom sauce and sweet-potato mash.*

*Opakapaka caught by Layne Nakagawa over deep reefs near Olowalu
Sautéed with Haiku tomatoes, garlic butter, white wine and capers.*

*New Zealand King Salmon from the pristine waters of the South Island
Grilled in chili, ginger and soy with papaya salsa, coconut rice and baby bok choy.*

The above fish available simply grilled, with tropical fruit salsa



*Ahi, Ono and Mahimahi sautéed in Panang Curry and coconut milk
With Mama's mango chutney, Kula vegetables, and heart of palm.*

*Mama's Stuffed Mahimahi caught by Brian Yoshikawa offshore from Hana
Stuffed with lobster, crab and Maui onion, baked in a macadamia nut crust.*

*Mahimahi Hawaiian Style with baked Hana banana, slow-roasted pork, lomi-lomi tomato,
Molokai Sweet Potato, tropical fruit, coconut milk and Mama's fresh poi.*



Land & Sea

South Pacific Blue Prawns in Tahitian Vanilla Bean and Coconut Sauce.

*Bouillabaisse with Mahimahi, lobster, shrimp, scallops, shellfish and angel-hair pasta
simmered in a tomato-saffron broth, with garlic rouille.*

Crispy Kalua Duck with Mango-mui glaze.

Macadamia nut crusted Pork Tenderloin with poha berry sauce and sweet potato.

Organic Maui Tofu pan seared with cherry tomatoes and Kula vegetables.

Maui Cattle Company Tenderloin Steak with mushroom bordelaise sauce.

Tristan Island Lobster Tails from the most isolated inhabited island in the world.

An 18% Service charge will be added for parties of seven or more