

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

Small Plates

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 sautéed 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.

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

Today's Fish

December 3, 2010

Opah caught in local waters aboard the fishing vessel "Princess Jasmine"
Upcountry style with caramelized Maui onion, tomato, avocado and jasmine rice.

Deep-water Ahi caught by Amando Baula off the east end of Maui
Seared in ginger and panko crust with kalua pig rice pilaf.

Lehi caught by Raymond Otsubo over deep reefs near Olowalu
Sautéed with Haiku tomato, garlic butter, capers, white wine and lemongrass rice.

Fish is 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.

Pacific Clams with Kula corn and Maui chorizo sausage.

Maui Cattle Company "Pulehu" Short Ribs with beer-battered onion rings

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

Sandwiches & Entrée Salad

Sandwich of Grilled Ahi or Mahimahi with smoked applewood bacon
Vermont Cheddar Cheese Focaccia Bread and Molokai sweet potato fries.

Tristan Island Lobster Tail Sandwich with Molokai sweet potato crisps.

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

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