



APPETIZERS & SMALL PLATES

Hawaii's No Ka`Oi Poke 26

choose one:

limu soy ahi (tuna), sesame onion tako (octopus), spicy creamy a'u (marlin)

or trio 32

Seafood Roll 29

crab meat salad, ahi, salmon, shiso leaf, nori, tempura batter, togarashi aioli, tobiko, ikura, unagi sauce

Crab Cake 32

lump blue crab, onions, garlic, egg, Dijon mustard, remoulade sauce

Ahi Tataki 32

#1 grade ahi sashimi, shiso leaf, daikon, garlic aioli, chili oil, tobiko, green onions, ponzu

Hoisin Coconut Ribs 28

soy garlic marinated ribs, hoisin Chinese five spice honey glaze, coconut syrup, toasted coconut, green onion

LIFE WELLBEING SELECTIONS & SALADS

Caesar Salad 20

romaine hearts, garlic anchovy dressing, cracked black pepper, parmesan cheese, toasted poi roll croutons

Roasted Beet Garden 23

red and yellow roasted beets, cherry tomatoes, cucumbers, red onion, green beans, radish, carrot, roasted garlic herb dressing

Cobb Salad 25

mixed field greens, bacon, boiled egg, avocado, chicken breast, cherry tomatoes, blue cheese crumble, cobb dressing

Edamame Hummus Dip 24

blended edamame, tahini seasonings, seasonal vegetables, taro chips

Optional Side for All Salads

sauteed shrimp 18 • broiled chicken breast 18
crab salad 20 • catch of the day 20 • half an avocado 12

SOUP OF THE DAY

chef's daily preparation
cup 9 • bowl 12

 wellbeing selection

 gluten free

Applicable excise tax and gratuity are not included in the above prices.
For parties of 6 or more, a service charge of 19% will be applied.

Consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.
In our commitment to creating a sustainable environment, straws are available upon request.

FROM OUR BRICK OVEN

Kahuku Shrimp & Tako 49

olive oil, roasted garlic, butter, parsley, head-on Kahuku shrimp,
tender octopus, button mushroom

Hamachi Kama 28

brick oven roasted, Hawaiian sea salt, grated chili-daikon, yuzu-kosho,
green onion, ponzu sauce, lemon wedge

"Country Comfort" Pizza Margherita 26

classic margherita island style, house-made crust, fire roasted tomato sauce,
extra virgin olive oil, dried oregano leaves, fresh mozzarella cheese, fresh basil

"All Occasions" Pizza Arugula & Prosciutto 30

tomato sauce, oregano, olive oil, mozzarella cheese, prosciutto,
baby arugula, fresh basil, parmesan cheese

"Melted Memories" Eha (4) Cheese Pizza 30

four cheese pizza, mozzarella, ricotta cheese, blue cheese, parmesan cheese,
parsley, Big Island honey

"Utopia" Vegetarian Pizza 28

sun-dried tomato kalamata olive tapenade, grilled eggplant, zucchini, mushrooms,
bell peppers, fresh tomato, olive oil, garlic, mozzarella cheese

DINNER PLATES

Fresh From the Sea MP

chef's daily preparation

Pulehu Chicken Breast 38

garlic-herb marinated chicken breast,
grilled pineapple habanero chili bbq sauce, seasonal vegetables

Halekulani Signature Steamed Local Fresh Catch 48

fresh local island fish, shiitake mushrooms, baby bok choy,
sesame soy ginger broth, smoking hot peanut oil and sesame seed oil,
cilantro, red bell pepper, green onion

"Up Country" Rib Eye Steak 56

house seasonings, garlic herb butter, seasonal vegetables

ACCOMPANIMENTS & SIDES 12

garlic herb mushrooms • coconut cream of luau • white rice
sweet potato mashed, coconut milk • seasonal vegetables



wellbeing selection



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