

Menu

Fall Winter 2024

LEGENDS of HAWAII
LŪ'ĀU
OUR BIG ISLAND STORY

Starters

Local Farm Greens **DF GF VV**

Napa & Red Cabbage, Cucumbers, Tomatoes, Carrots
with choice of Papaya Seed Dressing, Pineapple Lime Dressing, Wonton Crisps

Kama'aina Potato Macaroni Salad **DF GF V**

Ahi Poke with Sweet Onions, Scallions, Limu, 'Alaea Sea Salt, Sesame Oil **DF GF**

Lomi Lomi Salmon with Maui Onions **DF GF NF**

Okinawan Sweet Potato Salad with Coconut Dressing **DF GF V VV**

Long Rice Noodle Salad with Shiitake Mushrooms, Sesame Shoyu Dressing **DF NF V VV**

Namasu Pickles with Cucumber, Carrot, Daikon and Sea Vegetable **DF GF NF V VV**

Traditional Poi from Waipio Valley Taro **DF GF NF V VV**

Punalu'u Bakery Guava, Taro and Traditional Hawaiian Sweet Bread Rolls

Entrées

Traditional Imu Roasted "Pua'a Kalua" Pork **DF GF NF**

Sweet Sake and Soy Braised Short Ribs **DF NF**

Scallion, Toasted Sesame Seeds

Blackened Seared Island Mahi Mahi **GF NF**

with Mango Papaya Salsa and Tahitian Lime Butter Sauce

Huli Huli Grill Chicken **DF GF NF**

with Charred Pineapple and Tangy Teriyaki BBQ Sauce

Vegetables in Coconut Lemongrass Thai Curry **DF GF V VV**

with Squash, Broccoli, Peppers, Cauliflower, Carrot, Eggplant, Molokai Sweet Potato

Crispy Garlic and Edamame Fried Rice **DF V VV**

Steamed White Rice **DF GF NF V VV**

Desserts

Chocolate Coconut Haupia Pudding Pie **DF V VV**

Taro Cheesecake **V**

Big Island Honey Macadamia and Cacao Nib Square **V**

Piña Colada Tart with Pineapple & Coconut Curd **V**

Mango Lilikoi Streusel Oat Bars **V**

Warm Malasada in Cinnamon Sugar **V**

Tropical Seasonal Sliced Island Fruit **DF GF NF V VV**

Children's Menu

Chicken Tenders

Mac Cheese (On Request)

DF Dairy Free **GF** Gluten Free **NF** Nut Free **V** Vegetarian **VV** Vegan