

SPECIALTY DRINKS 13

Mango Sangria Coconut Mojito Tropical Mai Tai Pau Hana Punch

STARTERS

Kahuku Corn and Crab Chowder with Sourdough Croutons cup 7 bowl 9



Shrimp Ceviche with Spiced Corn Tortilla Chips 13

 Ahi Tataki with Garlic, Olive Oil-Soy Sauce, Daikon, Carrots and Sumida Watercress 15

Spicy Korean-style Fried Chicken Wings with Sesame Seeds and Green Onion 12

Farmer’s Market Vegetable Flatbread with Pesto and Boursin Cheese 15

SALADS

 Add Today’s Hawaiian Sustainable Catch 7 Add Chicken 5  Add Local Prawns 7

‘AMA‘AMA Chopped Salad with crispy Wonton Strips, Bacon, Chopped Tomatoes
Avocado, Egg, Furikake, Capers and House-made Ranch Dressing side 10 regular 16

Upcountry Romaine Caesar Salad with Olive Oil Croutons and White Anchovies, or
Island Field Greens with Local Seasonal Vegetables and Papaya Seed Vinaigrette side 9 regular 15

SANDWICHES

All sandwiches served with choice of Sweet Potato Fries, French Fries or Island Field Greens


 Today’s Hawaiian Sustainable Catch Tacos with Island Slaw and Salsa 19

Pipikaula Reuben with Melted Swiss Cheese, spicy Sauerkraut
Russian Dressing on Marble Rye Bread 16

Roasted Chicken Salad with Sumida Watercress on Ciabatta Bread 16

‘AMA‘AMA Soup and Sandwich Combo
1/2 Chicken Salad Sandwich with a cup of Kahuku Corn and Crab Chowder 17


Kālua-roasted Pulled Pork Sandwich in Steamed Rice Buns, Three Ways 17



 Harris Ranch Natural Angus Chuck Burger
Smoked Gouda Cheese, Red Onion Marmalade
Kamuela Tomatoes, Arugula, Bacon Aioli on a Brioche Bun 18


Parmesan and Panko-crusted Pork Loin Sandwich
Shredded Cabbage, Tonkatsu Sauce on Japanese White Bread 17


ENTRÉES

Daily Local Plate Lunch 22
Ask your server for today’s selection.

 Catch of the Day
*Fresh from the fish auction prepared using local ingredients **Market Price***

Bucatini Pasta Primavera with Gremolata and Crushed Crostini 16
 Add Today’s Hawaiian Sustainable Catch 7 Add Chicken 5  Add Local Prawns 7

 Seafood Poke Bowl with Nori on Sushi Rice 21
Shoyu Ahi Tuna, Wasabi Tobiko and Bay Scallops, Miso Tako with Tamago

Water is served upon request only. Mahalo for helping us conserve our natural resources.
An 18% service charge is added for parties of 7 or more. General excise tax of 4.71% will be added to all transactions.
 *This item is cooked to Guest preference and/or may contain raw or undercooked ingredients.*
Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.