

Hula Grill

H A A N A P A L I

CHEF'S TASTING MENU

AVAILABLE 4:30-5:15 NIGHTLY | \$29

2 course tasting menu of chef selections. enjoy one item from each category

choose one PŪPŪS

POTSTICKER SURF & TURF

lobster scallop, guava plum sauce,
kalua pork, ponzu dipping sauce

LOCALICIOUS SALAD

waipoli greens, tomatoes, pohole fern,
marinated hearts of palm, maui onion,
lime ginger miso dressing

FRESH TOMATO SOUP

surfing goat cheese, focaccia croutons,
herb oil

KABOCHA PUMPKIN HUMMUS

wood oven baked naan bread, chilled
seasonal vegetables



ENTRÉES choose one

MACADAMIA NUT CRUSTED FISH

coconut sesame rice,
maui gold pineapple beurre blanc

KIAWE WOOD GRILLED FISH

sautéed local vegetables, surfing goat
cheese, aged balsamic

HAWAIIAN SALT RUBBED STEAK*

kiawe grilled, yukon gold mashed,
kiawe grilled onions

MANGO BBQ DUROC PORK RIBS

yukon gold mashed potatoes,
local cucumber namasu

DESSERTS à la carte

ORIGINAL HULA PIE


chocolate cookie crust, macadamia nut
ice cream, hot fudge, toasted mac nuts,
whipped cream | 14

PINEAPPLE UPSIDE-DOWN CAKE

homemade caramel rum sauce | 12

PONO PIE

locally made with "ulu", hawaiian breadfruit,
toasted coconut, nut crust | 12
gluten, sugar & dairy free

 Gluten conscious - item is prepared with gluten free
ingredients; however, our kitchen is not gluten free.
Please inform your server of any allergies.

18% gratuity is requested from all parties of eight or more.

*Consuming raw or undercooked foods may increase your risk
of foodborne illness