



## humuhumunukunukuapua'a

pacific rim restaurant • maui

### SMALL PLATES

Ahi Traps	15
Sashimi Grade Yellow Fin Tuna Stuffed in Lemongrass and Tempura Fried	
Ceviche of Chef's Daily Catch	Served in a Coconut Shell 18
Today's Freshest Fish tossed in Coconut Milk, Kalamansi Lime, Mango, Avocado and Hearts of Palm	
Bamboo Shrimp Sticks	17
Jumbo Black Tiger Prawns Dusted with Kaffir Lime and served with Thai-Chili Cocktail Sauce	
Lemongrass Baby Back Pork Ribs	13
Done Pulehu Style until they "Fall Off Da Bone"	
HumuhumunukunukuPUPU Pu'ai	19/person
Ohana Style Pupu Platter, Great To Share! Ahi Traps, Traditional Ahi Poke, Tiger Prawns and Lemongrass Pork Ribs	
Steamed Black Mussels	13
Hawaiian Chili Pepper Water, Green Papaya and Grilled 'Alae Salt Focaccia	
Pan Seared Diver Scallops	Appetizer or Entrée Size 16/30
Crisp Coconut Rice Croquettes, Mandarin Orange Salad, Basil Blossoms and Grape Reduction	

### RAW PLATES

Hawaiian Style Poke	21
Truly Traditional with pieces of Ahi Tuna Inamona, Ogo, Cucumber, Moloka'i Salt	
Carpaccio of Japanese Hamachi	22
Hawaiian Black Salt, Yuzu, Chili and Celery Ginger Granite	
Kula Lau'ai	12
Kula Butter Lettuce Salad, Cabot White Cheddar Cheese, Asian Pears, Candied Macadamia Nuts and Whole Grain Mustard Vinaigrette	
Kula Beet and Baby Green Salad	12
Candied Walnuts, Surfing Goat Cheese and Pu'unene Sugar Cane Vinaigrette	

\$6.00 Split Plate Charge for all Entrees

Parties of 8 or more are subject to a 18% service charge



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## LARGE PLATES

Hand Caught Kipahulu Spiny 56/lb or Kona Maine 50/lb Lobster (based on availability)

Hand Pick Your Fresh Lobster from our Saltwater Lagoon

Prepared Steamed or Grilled with Humuhumunukunukuapua'a Fried Rice. Minimum of 2/lb

Macadamia Nut Crusted Mahi Mahi 34

Tahitian Vanilla Scented Moloka'i Sweet Potatoes and Pineapple - Tamarind Sauce

China Town Style Poussin 28

Roasted 5-Spiced Petite Chicken with Shoyu Fried Rice and Sambal Eggplant

Cast Iron Blackened Tasmanian Salmon 35

Kiawe Bacon "Local Style" Potato Salad, Spicy-Soy Mustard, Lomi Lomi Salmon

Miso - Sake Alaskan Butterfish 34

Maui Onion-Yuzu-Shoyu, Braised Japanese Vegetables, Buttery Bok Choy

Seared Keana'e 'Ahi 36

Jasmine Tea-Lemongrass Curry, Toasted Coconut Rice and Rock Shrimp Poke

Crab Crusted Hawaiian Hapu'upu'u (Sea Bass) 34

Nahiku Watercress - Pohole Fern Salad, Fingerling Potatoes, 3-Peppercorn Au Poivre Sauce

Sumo - Tori Sashimi Dinner (inquire with your server) 34

4 types of Hand Selected Sashimi Grade Island & Japanese Fish

Served with Sushi Rice, Namasu, and Bonito Tofu

Ma Ke Kai I Ke Kula 52

Humu's Surf and Turf with Grilled Lobster Tail and 5 oz. Filet Mignon, Asparagus and Roasted Mushrooms, 3-Peppercorn Au Poivre Sauce, Roasted Garlic Mashed Potatoes

Malaysian Style Marinated Rack of Lamb 40

Finished with Mustard, Mild Sambal Chili and Aromatic Brioche Crust, Truffle Bread Pudding, Roasted Garlic Mashed Potatoes

5 - Hour Braised Wagyu - Kobe Beef Short Ribs 32

In its Natural Juices, Big Island Hearts of Palm Gratin Potatoes, Crisp Kim Chee Nashi Pears

\*Filet Mignon 8 oz 40

Selection of Maui Onion Bordelaise, Red Wine Reduction or Caramelized Maui Onion Jus, Roasted Garlic Mashed Potatoes

\*Humu proudly offers Painted Hills Ranch beef raised in Oregon and fed a 100% vegetarian diet. "All Natural Beef" cattle have been raised with no added growth hormones, antibiotics or animal by-products in their feed. Bon Appetit!

Mai Ka Mala

"From the Garden" Please ask your server about our chef's special vegetarian plate of the evening

## SIDE PLATES - OHANA STYLE

Hearts of Palm Gratin Potatoes	9	Glazed Baby Bok Choy	8
Garlic Scented French Green Beans	9	Grilled Asparagus	8
Roasted Garlic Mashed Potatoes	9	Sautéed Seasonal Wild Mushrooms	8
Toasted Coconut Jasmine Rice	9	Local Style Potato Salad	8
Shoyu Fried Rice	9	Lomi Lomi Salmon	8