



humuhumunukunukuapua'a

pacific rim restaurant • maui

SMALL PLATES

Ahi Traps	15
Sashimi Grade Yellow Fin Tuna Stuffed in Lemongrass and Tempura Fried	
Pan Seared Diver Scallops	Appetizer or Entrée Size 16/30
Crisp Parsnip Cakes, Mandarin Orange Salad, Basil Blossoms and Grape Reduction	
Tiger Prawn Brochettes	17
Moloka'i Yam and Banana Puree, Lime and Sweet Soy	
Citrus and Maple BBQ Pork Ribs	13
Flavors of Hoisin, Ginger and Smoked Paprika	
HumuhumunukunukuPUPU Pu'ai	19/person
Ohana Style Pupu Platter, Great To Share! Ahi Traps, Scallops, Tiger Prawns and Pork Ribs	
Calabasa and Coconut Soup	12
Green Apple, Vanilla Bean Pistou and Pepitas	

RAW PLATES

Ying and Yang Poke	22
Traditional with inamona, Hawaiian Salt and Limu Non-Traditional with Harissa, Cucumber and Lemon	
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 Ko' Vinaigrette	

\$6.00 Split Plate Charge for all Entrees *18% gratuity on parties of 8 or more



humuhumunukunukuapua'a

pacific rim restaurant • maui

LARGE PLATES

Macadamia Nut and Pumpkin Seed Crusted Mahi Mahi Sweet Potato and Banana Puree, Baby Bok Choy and Lilikoi Beurre Noisette	34
Tasmanian Salmon Thai Americaine Braised Mung Beans, Applewood Bacon and Tomato-Perilla Compote	35
Whole Roasted Hawaiian Moi *upon availability Autumn Vegetable and Fruit Ragout, Caramelized Maui Onion Sauce, Ali'i Mushrooms and Black Truffle	45
Grilled Medallion of Ahi Crispy Potato Cake, Cardamom Scented Red Wine Sauce, and Maui Pineapple	36
Roasted Pacific Snapper Miso Glazed Eggplant, Crispy Sunchokes, Shanso and Dashi Emulsion	35
He'e Nalu Mahi'ai Humu's Surf and Turf with Grilled Lobster Tail and 5 oz Filet Mignon, Asparagus and Roasted Mushrooms, Red Wine Reduction, Roasted Garlic Mashed Potatoes	52
Malaysian Style Marinated Rack of Lamb Finished with Mustard, Mild Sambal Chili and Aromatic Brioche Crust, Truffle Bread Pudding, Roasted Garlic Mashed Potatoes	40
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	
Organic Chicken Breast Free Range Breast of Chicken Marinated with Ginger and Sesame, Snow Peas and Chinese Sausage, Warm Ginger Pineapple Vinaigrette, Toasted Coconut Jasmine Rice	28
*Filet Mignon 8 oz Selection of Maui Onion Bordelaise, Red Wine Reduction or Caramelized Maui Onion Jus, Roasted Garlic Mashed Potatoes	40
*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

Sweet Potato, Banana Puree	9	Glazed Baby Bok Choy	8
Garlic Roasted Fingerling Potatoes	9	Grilled Asparagus	8
Roasted Garlic Mashed Potatoes	9	Sautéed Seasonal Wild Mushrooms	8
Toasted Coconut Jasmine Rice	9	Ginger Scented Sautéed Snow Peas	8
Shoyu Fried Rice	9		