

## Humuhumunukunukuapua'a



### SMALL PLATES

<b>Ahi Traps</b>	15
Sashimi Grade Yellow Fin Tuna Stuffed in Lemongrass and Tempura Fried	
<b>Pan Seared Diver Scallops</b>	Appetizer or Entrée Size 16/30
Crisp Parsnip Cakes, Mandarin Orange Salad, Basil Blossoms and Grape Reduction	
<b>Coconut Tiger Prawns</b>	17
Yuzu "Sweet and Sour" Sauce, Mango, English Cucumber and Mint	
<b>Awapuhi Niu Pork Ribs</b>	13
Indonesian Style Baby Back Ribs Marinated in Lemongrass, Hawaiian Ginger and Coconut Milk, Grilled and served with Fresh Cilantro and Mint	
<b>HumuhumunukunukuPUPU Pu'ai</b>	19/person
Ohana Style Pupu Platter, Great To Share! Ahi Traps, Scallops, Tempura Prawns and Pork Ribs	
<b>Kea'hole Lobster Bisque</b>	12
Curried Lobster based Coconut Soup garnished with Lobster Meat	

### RAW PLATES

<b>Ahi Sashimi and Poke Sampler</b>	22
Cucumber Namasu and Fresh Grated Wasabi paired with Non Traditional Poke of Green Apple, Toasted Pine Nuts, Green Onion and Pimenton Oil	
<b>Carpaccio of Japanese Hamachi</b>	22
Hawaiian Black Salt, Yuzu, Chili and Celery Ginger Granite	
<b>Kula Lau'ai</b>	12
Kula Butter Lettuce Salad, Cabot White Cheddar Cheese, Asian Pears, Candied Macadamia Nuts and Whole Grain Mustard Vinaigrette	
<b>Surfing Goat Cheese and Ipu Salad</b>	12
Upcountry Goat Cheese and Melon, Kula Flower Blossoms, Mint finished with a Red Wine Gastrique	



LARGE PLATES

<b>Alakahiki Channel Mahi Mahi</b>	<b>34</b>
Crusted with Waiehu Grown Macadamia Nut, Citrus Butter Sauce, Glazed Bok Choy, Mango and Mint Relish, Toasted Coconut - Jasmine Rice	
<b>Tasmanian Salmon Thai Americaine</b>	<b>35</b>
Seared Filet of Salmon with Preserves of Cherry, Apricot and Cranberries, Braised Swiss Chard, Steamed Rice	
<b>Whole Roasted Tai Snapper</b> *upon availability	<b>60</b>
Served Whole with Tahitian Vanilla Glazed Baby Bok Choy, Lobster Orange Sauce, Red Jalapeño, Lychee and Cilantro, Toasted Coconut - Jasmine Rice	
<b>Grilled Ahi Caught in the Alanuihaha Channel</b>	<b>36</b>
Soy Scented White Truffle Sauce, Shiitake Mushrooms, Edamame and Snow Peas, Steamed Rice	
<b>Roasted Snapper from the Kaiwi Channel</b>	<b>35</b>
Marinated Hamakua Tomatoes, Pancetta, Tomato - Ginger Emulsion, Shaved Fennel, Steamed Rice	
<b>He'e Nalu Mahi'ai</b>	<b>52</b>
Humu's Surf and Turf with Grilled Spiny Lobster Tail and 5 oz Filet Mignon, Asparagus and Roasted Mushrooms, Red Wine Reduction, Roasted Garlic Mashed Potatoes	
<b>Malaysian Style Marinated Rack of Lamb</b>	<b>40</b>
Finished with Mustard, Mild Sambal Chili and Aromatic Brioche Crust, Truffle Bread Pudding, Roasted Garlic Mashed Potatoes	
<b>Hand Caught Kipahulu Spiny Lobster</b>	<b>56/lb</b>
Hand Pick Your Fresh Spiny Lobster from our Saltwater Lagoon Prepared Steamed or Grilled with Humuhumunukunukuapua'a Fried Rice. Minimum of 2/lb	
<b>Organic Chicken Breast</b>	<b>28</b>
Free Range Breast of Chicken Marinated with Ginger and Sesame, Snow Peas and Chinese Sausage, Warm Ginger Pineapple Vinaigrette, Toasted Coconut Jasmine Rice	
<b>*Filet Mignon 8 oz</b>	<b>40</b>
Selection of Maui Onion Bordelaise, Red Wine Reduction or Miso Reduction, 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!

SIDE PLATES - OHANA STYLE

Lobster and Tarragon Mashed Potatoes	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		