

APPETIZERS

Mango Carpaccio 16 ☺

Hawaiian Chili, Celery & Ginger Shave Ice

Seasonal Ulu “Risotto” 12 ☺

Butternut, Truffle, Parmesan

Marinated Tomatoes 16

Burrata, Smoked Kula Strawberry, Shallot Confit

Spicy Eggplant 17

Tropical Fruit Escabeche, Hoisin, Thai Basil

Kula Baby Beet & Surfing Goat Cheese 18 ☺

Spiced Candied Mac Nuts, Arugula

Baby Butter Lettuce 14

Avocado, Surfing Goat Feta, Citrus Ginger Vinaigrette, Tarragon

Waipoli Greens 12 ☺

Asian Pear, Fennel, Citrus & Ginger Vinaigrette

Roasted Carrots & Radishes 12 ☺

Cinnamon Yogurt, Za’atar, Dates, Spicy Goat Cheese

Parties of 8 or more are subject to an automatic 18% service charge.

☺ Gluten Free

ENTREES

Crispy Ulu Cake 28 🌱

Steamed Rice, Baby Bok Choy, Jalapeño, Orange & Lychee Sauce

Roasted Cauliflower Steak 24 🌱

Apricot & Yuzu Purée, Moroccan Spiced Carrots

Tofu & Vegetables 24

Soba Noodles, Tamari

Grilled Zucchini 22

Coconut Rice, Baby Bok Choy, Tomato & Ginger Emulsion

SIDES

Roasted Carrots 9 🌱

Bok Choy 9 🌱

Roasted Mushrooms 12 🌱

Molokai Sweet Potato 9 🌱

Grilled Broccolini 11 🌱

Roasted Asparagus 12 🌱