

APPETIZERS

Mango Carpaccio ⊕

Hawaiian Chili, Celery & Ginger Shave Ice

Seasonal Ulu “Risotto” ⊕

Butternut, Truffle, Parmesan

Marinated Tomatoes

Burrata, Smoked Kula Strawberry, Shallot Confit

Spicy Eggplant

Tropical Fruit Escabeche, Hoisin, Thai Basil

Kula Baby Beet & Surfing Goat Cheese ⊕

Spiced Candied Mac Nuts, Arugula

Baby Butter Lettuce

Avocado, Surfing Goat Feta, Citrus Ginger Vinaigrette, Tarragon

Waipoli Greens ⊕

Asian Pear, Fennel, Citrus & Ginger Vinaigrette

Roasted Carrots & Radishes ⊕

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 ⊕

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

Roasted Cauliflower Steak ⊕

Apricot & Yuzu Purée, Moroccan Spiced Carrots

Tofu & Vegetables

Soba Noodles, Tamari

Grilled Zucchini

Coconut Rice, Baby Bok Choy, Tomato & Ginger Emulsion

SIDES

Roasted Carrots ⊕

Bok Choy ⊕

Roasted Mushrooms ⊕

Molokai Sweet Potato ⊕

Grilled Broccolini ⊕

Roasted Asparagus ⊕