

APPETIZERS

**Mango Carpaccio** ⊕

Hawaiian Chili, Celery & Ginger Shave Ice

**Seasonal Ulu “Risotto”** ⊕

Nasturtium, 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 Feta, Hawaii Island Cucumber,  
Green Olive, Goddess Dressing

**Kula Watercress & Yees Mango Salad** ⊕

Ginger Vinaigrette, Red Onion, Herbs, Sesame

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** ⊕