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KULA WATERCRESS & YEES MANGO SALAD Ginger Vinaigrette, Red Onion, Herbs, Sesame 🌱 🌿

KULA BABY BEET & SURFING GOAT CHEESE Spiced Candied Mac Nuts, Arugula 🌱 🌿

MARINATED TOMATOES Burrata, Smoked Kula Strawberry, Shallot Confit 🌿

BABY BUTTER LETTUCE Avocado, Surfing Feta, Hawaii Island Cucumber, Green Olive, Goddess Dressing

HAMACHI CARPACCIO* Hawaiian Chili, Celery & Ginger Shave Ice 🌱

AHI POKE* Shiso Leaf, Ginger Lime Vinaigrette, Soft Herbs, Taro Chips 🌱

SEASONAL ULU "RISOTTO" Nasturtium, Truffle, Parmesan 🌱 🌿

HOKKAIDO SCALLOPS Yuzu, Radish, Truffle Vinaigrette 🌱

GAA CERTIFIED SUSTAINABLE TIGER PRAWNS Tomato & Horseradish Emulsion, Pickled Vegetables 🌱

SAKE STEAMED MANILA CLAMS Ginger, Green Onion, Shiso 🌱

SPICY BEEF Tropical Fruit Escabeche, Hoisin, Thai Basil

CHEF DE CUISINE MIKE LOFARO Chef Mike Lofaro's menu features his Modern Hawaii Seasonal cuisine with an emphasis on cultural correctness. At the forefront of Hawaii's culturally conscious food movement, Chef Mike brings sustainable sensitivity to his award-winning menu highlighting Hawaii's bounty and rich cultural history. His inspiration comes from his time in the ocean spearfishing, paddling canoe and surfing, and the knowledge he gathers as the host of his EMMY Award-winning television show "SEARCH Hawaii: Where Food Meets Culture". HumuHumu has been voted Maui's Best Resort Restaurant and Most Innovative Menu, and Chef Mike was voted Best Chef and Man of the Moment by local Hawaii media in 2017 and 2018.

Mahalo to the local farmers and fisherman for their contribution to our menu and whose efforts help to create and support a self sustainable Hawaii. Without you, there is no Humuhumunukunukuapua'a restaurant.

🌱 = gluten free || 🌿 = vegetarian || Parties of 8 or more are subject to an automatic 18% service charge.

*consuming raw or uncooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness. Some foods may be raw or under cooked or contain raw or uncooked ingredients.



MAI KE KAI

SEARED AHI* Avocado, Amazu, Toasted Garlic, Farm Vegetables

CRISPY MAHI MAHI Forbidden Rice, Fried Brussels Sprouts, Jalapeño, Orange & Lychee Sauce 🍷

CATCH OF THE DAY Coconut Rice, Baby Bok Choy, Tomato & Ginger Emulsion 🍷

MAI KA UKA

DOMESTIC RACK OF LAMB* Salsa Verde, Apricot & Yuzu Purée, Moroccan Spiced Carrots 🍷

ROASTED PUNA CHICKEN Wild Mushrooms, Kumu Farms Vegetables 🍷

12 OZ. RANGERS VALLEY WAGYU NY STEAK* Loaded Potatoes, Grilled Broccolini, Maui Onion Bordelaise 🍷

8 OZ. RANGERS VALLEY WAGYU FILET* Kona Crab, Bacon & Spinach "Luau", Rosti Potato, Red Wine Reduction 🍷

FILET & LOBSTER* Grilled Asparagus, Béarnaise, Kona Maine Lobster 🍷

HUMU ALL NATURAL BURGER* Surfing Goat Cheese, Caramelized Onions, Tomato Jam, Seared Foie Gras, Salsa Verde Frites

'AI ME KA LAU 'AI

FORBIDDEN RICE 🍷

LOADED POTATOES 🍷

MOLOKAI SWEET POTATO 🍷 🌿

FRIED BRUSSELS SPROUTS with Chili, Shallots & Lime 🍷

📍 @mikelofaro @humuhumumaui @grandwailea

