

# HUMU HAWAII

## PŪPŪ

### **HUMU SEAFOOD TOWER** 🌱

Pacific Oysters, Ahi Poke, King Crab, Tiger Prawns, Traditional Garnitures

### **KULA WATERCRESS & ASIAN PEAR 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

### **HAWAIIAN STYLE POKE\***

Ahi, Hamachi, Ogo, Maui Onion, Inamona, Tobiko, Chili Oil, Nori

### **AHI SASHIMI\*** 🌱

Daikon, Shiso, Ponzu

### **SEASONAL ULU "RISOTTO"** 🌱

Nasturtium, Truffle, Parmesan

### **HOKKAIDO SCALLOPS** 🌱

Yuzu, Radish, Truffle Vinaigrette

### **GLAZED OCTOPUS**

Taro Stew, Pork Dumpling, Ikura, Vine-Ripe Tomato

### **MAUI CATTLE BONE MARROW**

Smoked Kampachi Musubi, Pickled Local Radish, Citrus Kabayaki



### **SPICY BEEF**

Tropical Fruit Escabeche, Hoisin, Thai Basil

🌱 = 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.

📱 @humuhumumai @grandwailea

# HUMU HAWAII

## MAI KE KAI

### **CRISPY MAHI MAHI** 🍴

Forbidden Rice, Fried Brussels Sprouts, Jalapeño, Orange & Lychee Sauce

### **CATCH OF THE DAY** 🍴

Coconut Rice, Baby Bok Choy, Tomato & Ginger Emulsion

### **KONA 1/2 LOBSTER RAMEN**

Fresh Catch, Scallions, 63 Degree Egg, Red Miso Coconut Broth

### **AHI MEDALLION & FOIE GRAS**

Pho Broth, Snow Peas, Thai Herbs, Cinnamon Caps

### **KONA KAMPACHI**

Squid Ink Risotto, Crispy Soft Shell Crab, Peas, Fennel, Citrus

## MAI KA UKA

### **DOMESTIC RACK OF LAMB\*** 🍴

Salsa Verde, Apricot & Yuzu Purée, Moroccan Spiced Carrots

### **HULI HULI PUNA CHICKEN**

Garlic Fried Rice, Maitake, Li-Hing Mui Rub, Charred Pineapple Relish, Umami Butter

### **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** 🍴 | **GRILLED BROCCOLINI** with Umami Butter

**FRIED BRUSSELS SPROUTS** with Chili, Shallots & Lime 🍴