



- PUPU -

KULA WATERCRESS & ASIAN PEAR SALAD 16 🍷 🌿
Ginger Vinaigrette, Red Onion, Herbs, Sesame

KULA BABY BEET & SURFING GOAT CHEESE 19 🍷 🌿
Spiced Candied Mac Nuts, Orange

MARINATED TOMATOES 18 🌿
Burrata, Smoked Kula Strawberry, Shallot Confit

BABY BUTTER LETTUCE 19
Avocado, Surfing Feta, Hawaii Island Cucumber, Green Olive, Goddess Dressing

HAWAIIAN STYLE POKE* 26 🍷
Ahi, Hamachi, Ogo, Maui Onion, Inamona, Tobiko, Chili Oil, Nori

CHAR SIU PORK BELLY 18
Kabocha Puree, Black Sesame Choi Sum, Chicharon, Poha Chutney

AHI SASHIMI* 29 🍷
Daikon, Shiso, Ponzu

SEASONAL ULU 'RISOTTO' 16 🍷 🌿
Nasturtium, Truffle, Parmesan

HOKKAIDO SCALLOPS 26 🍷
Yuzu, Radish, Truffle Vinaigrette

GLAZED OCTOPUS 21
Taro Stew, Pork Dumpling, Ikura, Vine-Ripe Tomato

MAUI CATTLE BONE MARROW 20
Smoked Kampachi Musubi, Pickled Local Radish, Citrus Kabayaki

🍷 = 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



- MAI KE KAI -

MAHI MAHI 50 🍴

Caught in local waters aboard fishing vessel 'Sapphire'
Summer Vegetables, Potatoes, Thai Coconut Curry, Calamansi

FRESH CATCH 49 🍴

Fresh Catch caught on fishing vessel 'Pacific Sun'
Napa Cabbage, Snow Peas, Manila Clams, Soy Ginger Broth, Scallion, Cilantro

SEARED TOGARASHI AHI & FOIE GRAS 51

Caught on fishing vessel 'Lady Karen'
Hearts of Palm Puree, Shiitake, Bok Choy, Mushroom Kabayaki

KONA KAMPACHI 50

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

KONA ½ LOBSTER RAMEN 61

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

- MAI KA UKA -

HULI HULI PUNA CHICKEN 39 🍴

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

PRIME BEEF FILET* 59 🍴

Brussels, Pearl Onions, Bacon, Potato Puree, Peppercorn Jus

FILET & LOBSTER* 87 🍴

Grilled Asparagus, Bearnaise, Kona Maine Lobster

DOMESTIC RACK OF LAMB* 52 🍴

Salsa Verde, Apricot & Yuzu Puree, Moroccan Spiced Carrots

- 'AI ME KA LAU 'AI -

GARLIC FRIED RICE 12 🍴 / **GRILLED ASPARAGUS** with Umami Butter **12** 🍴
BRUSSELS SPROUTS with Hibiscus Char Siu **12** / **ROASTED SUMMER VEGETABLES 12** 🍴
SUPPLEMENTAL 2 OZ. FOIE GRAS 30