

APPETIZERS

Seasonal Ulu “Risotto” 16 

Nasturtium, Truffle, Parmesan

Marinated Tomatoes 18

Burrata, Smoked Kula Strawberry, Shallot Confit

Spicy Eggplant 18

Tropical Fruit Escabeche, Hoisin, Thai Basil

Kula Baby Beet & Surfing Goat Cheese 19 

Spiced Candied Mac Nuts, Arugula

Baby Butter Lettuce 18

Avocado, Surfing Feta, Hawaii Island Cucumber,
Green Olive, Ginger Lime Dressing

Kula Watercress & Asian Pear Salad 16 

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 29 🌱

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

Roasted Cauliflower Steak 25 🌱

Apricot & Yuzu Purée, Moroccan Spiced Carrots

Tofu & Vegetables 26

Soba Noodles, Tamari

Grilled Zucchini 24

Coconut Rice, Baby Bok Choy, Tomato & Ginger Emulsion

SIDES

Roasted Carrots 10 🌱

Bok Choy 11 🌱

Roasted Mushrooms 14 🌱

Charred Broccolini 12 🌱

Garlic Fried Rice 12 🌱

Roasted Asparagus 14 🌱