

# HUMU HAWAII

- PUPU -

## **DAIKON SALAD\*** 🌱

*Hamachi, Macerated Poha Berries, Ponzu Brown Butter, Bonito*

## **KULA BEET & GOAT CHEESE** 🌱 🌿

*Spiced Candied Mac Nuts, Orange*

## **MARINATED TOMATOES** 🌿

*Burrata, Smoked Kula Strawberry, Shallot Confit*

## **BABY BUTTER LETTUCE**

*Avocado, Feta, Hawaii Island Cucumber, Green Olive, Goddess Dressing*

## **TASTE OF HAWAII\*** 🌱

*Chef's Local Sashimi Selection, Pickled Ginger, Wasabi*

## **HAWAIIAN STYLE POKE\*** 🌱

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

## **CHAR SIU PORK BELLY**

*Kabocha Puree, Black Sesame Choi Sum, Chicharon, Poha Chutney*

## **SEASONAL ULU 'RISOTTO'** 🌱 🌿

*Nasturtium, Truffle, Parmesan*

## **SEARED SCALLOPS** 🌱

*Yuzu, Radish, Truffle Vinaigrette*

## **CRISPY FRIED MOCHIKO CHICKEN**

*Blistered Shishitos, Miso foie Mousse, Furikake*

*In our efforts to be great citizens to the planet, we have chosen to eliminate bottle water in this establishment. We proudly feature unlimited consumption of Vero Water's 5 stage filtered, luxury still and sparkling water for a nominal charge of \$.50 per guest. We appreciate you being a part of our efforts.*  
[Verowater.com](http://Verowater.com)

🌱 = 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.

@humuhumumauai @grandwailea



OCEAN FRIENDLY  
RESTAURANTS





- MAI KE KAI -

**KONA KAMPACHI** 🍷

*Squid Ink Risotto, Crispy Soft Shell Crab, Cauliflower, Fennel, Citrus*

**SEARED TOGARASHI AHI** 🍷

*Caught on fishing vessel 'Lady Karen'*

*Hearts of Palm Puree, Shiitake, Bok Choy, Mushroom Kabayaki*

**SEAFOOD RAMEN**

*Fresh Catch, Scallops, Prawns, Scallions, 63 degree egg, Red Miso Coconut Broth*

**MAHI MAHI** 🍷

*Caught in local waters aboard fishing vessel 'Sapphire'*

*Roasted Vegetables, Potatoes, Thai Coconut Curry, Calamansi*

**FRESH CATCH** 🍷

*Fresh Catch caught on fishing vessel 'Pacific Sun'*

*Napa Cabbage, Snow Peas, Manila Clams, Soy Ginger Broth, Scallion, Cilantro*

**STEAMED OHANA STYLE HAWAIIAN SNAPPER**

*Mixed Asian Vegetables, Citrus Soy Sauce, Fresh Local Herbs, Fried Rice*

*See Server for Details*

- MAI KA UKA -

**FREE RANGE HULI HULI CHICKEN** 🍷

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

**PRIME BEEF FILET\*** 🍷

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

**FILET & LOBSTER\*** 🍷

*Spaghetti Squash, Peas, Grilled Asparagus, Béarnaise, Maine Lobster*

**OSSO BUCCO\*** 🍷

*Upcountry Vegetables, Yam Puree, Pomegranate, Lemongrass Jus*

**TOMAHAWK STEAK\*** 🍷

*Maitake Mushrooms, Crab & Potato Gratin, Truffle Butter*

- 'AI ME KA LAU 'AI -

**GARLIC FRIED RICE** 🍷 | **GRILLED ASPARAGUS** with Umami Butter 🍷

**CRAB & POTATO GRATIN** | **BRUSSELS SPROUTS** with Hibiscus Char Siu

**ROASTED VEGETABLES** 🍷 | **SUPPLEMENTAL 2 OZ. FOIE GRAS**