



THE Veranda

The chic spot for pau hana cocktails, appetizers
and live music every night.

Cocktails: 2:00pm-Midnight

Lounge Menu: 5:30pm-9:30pm

Late Night Menu: 9:30pm-11:30pm

Live Entertainment: 7:30pm-11:30pm

Tuesday-Saturday, Light Jazz with David Swanson

Make your reservations by calling (808) 739-8760

or e-mailing restaurants@kahalaresort.com

LOUNGE MENU 5:30-9:30

Fried Plates

Poke Musubi 20

Calamari 14

wasabi cocktail, yuzu kosho aioli, asian remoulade

Soy Braised Short Rib & Avocado Tempura 16

soy reduction, aji Amarillo

Shrimp, Mushroom & Broccoli Tempura 18

kabayaki aioli, asian remoulade

Chicken Wings 15

sweet & spicy chili sauce, mint yogurt aioli

Shared Pupu Platter 32

wok fried soft shell crab, calamari, short rib tempura, chicken wings

Sushi

Shrimp Cocktail 14

wasabi cocktail, yuzu kosho aioli

Seafood Tower 80 *serves 2-3

king crab, lobster, abalone, shrimp, assorted poke, sashimi

Veranda Sashimi Platter 27

chef's daily selection

Veranda Sushi Platter 24

chef's daily selection

Spicy Ahi Roll 14

Lump Crab California Roll 18

Soft Shell Crab Roll 16

Cold Plates

Charcuterie & Cheese Board 26

dried fruits, sesame lavosh, pistachio, pickled vegetables

Ahi Dip 9

house made furikake rice crackers

Veranda's Caesar Salad 12 | add calamari 6 | add seared ahi 9

black garlic miso dressing, parmesan, ho farm cherry tomato

Mixed Kula Green Salad 12

asian house dressing

Large Plates

Wagyu Burger & Shichimi Fries 23

small kine farm cremini mushroom, white cheddar, kabayaki aioli, kaiware sprouts

Catch of the Day MP

chef's daily fresh catch preparation

Lump Crab Pasta and Cheese Casserole 25

three cheese béchamel, herb crust

Tagliatelle Bolognese 22

Wafu Style New York Striploin 38

grated daikon, onion-mushroom ragout, ponzu, bonito flakes, fried garlic

LATE NIGHT MENU 9:30-Close

Charcuterie & Cheese Board 26

dried fruits, sesame lavosh, pistachio, pickled red onion

Ahi Dip 9

house made sesame rice crackers

Poke Musubi 20

crisp fried, crab namasu, asian remoulade

Wagyu Burger & Shichimi Fries 23

small kine farm cremini mushroom, white cheddar, kabayaki aioli, kaiware sprout

Lump Crab Pasta and Cheese Casserole 25

three cheese bechamel, herb crust

Desserts 14

please ask your server for today's specials

GF = Gluten Free NF = Nut Free DF = Dairy Free EF - Egg Free

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*