



STARTERS


BIG EYE SASHIMI daikon, wasabi and tamari gf nf df ef	mp
CLASSIC AHI POKE inamona, Maui onion, ogo, Hawaiian chili pepper gf df ef	mp
 FRIED AHI POKE MUSUBI sweet soy, ogo, Asian remoulade nf	22
 GRATIN OF BIG ISLAND ABALONE, BEURRE MAÎTRE D'HÔTEL warm baguette ef nf	24
KAHALA HOUSE SALAD mixed Kula greens, tomatoes, shallot red wine vinaigrette vegan gf nf df ef	12
KAHALA CAESAR SALAD Kula romaine lettuce, shaved parmesan, garlic croutons, anchovy dressing * add fish * add chicken nf	15 15 8
BEACH HOUSE SALAD dungeness crab, Kona lobster, avocado, hard cooked egg, asparagus, Kamuela tomatoes, lettuce and sauce Louis gf nf	32

AUCTION SEAFOOD TOWER

SM 75 | LG 125

sashimi of ahi, salmon and hamachi, Keahole lobster tail, king crab, jumbo prawn, mussels cocktail sauce, Asian remoulade and ponzu sauce
nf

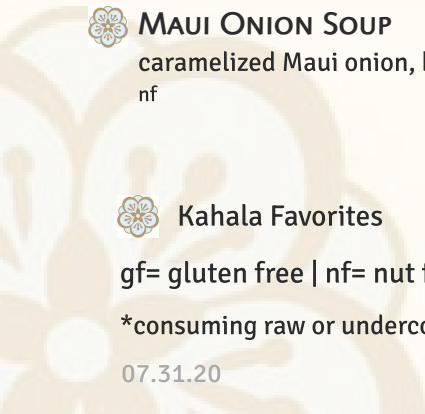
COMFORT SOUPS

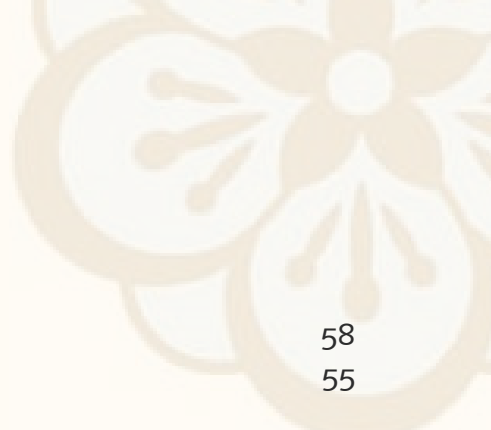
THE ULTIMATE SAIMIN tonkotsu broth, "Sun Brand" noodles, bok choy, shoyu egg, jumbo prawns, char siu, nori nf df	25
CHILLED GAZPACHO cucumber, avocado, tomatoes, and basil * add poached shrimp vegan gf	12 6
 MAUI ONION SOUP caramelized Maui onion, beef broth, gruyère cheese and crispy onions nf	15

Kahala Favorites

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 foodborne illness





ENTREES


PRIME RIB EYE 14OZ	58
PRIME TENDERLOIN 8OZ	55
Choice of: creamy Waimanalo green peppercorn sauce Hawaiian béarnaise red wine jus	
KALUA-STYLE HALF ROASTED CHICKEN	29
Mary's free range chicken and chicken jus gf nf ef	
GREEN ONION LUP CHONG STEAMED MAHI MAHI	32
tomato relish, ogo, steamed Chinese greens, tamari vinaigrette nf df ef gf	
 BROILED MISOYAKI BUTTERFISH	38
Hamakua mushroom and Matsuri rice, pickled ginger beurre blanc, steamed baby bok choy gf nf ef	
 MACADAMIA NUT & CRAB, CRUSTED SALMON	40
Keahole lobster sauce, steamed asparagus ef gf	
SESAME-CRUSTED HAWAIIAN NAIRAGI	32
baked Kunia apple banana chutney and 800 year old curry ef gf df nf	
 CRISPY WOK FRIED PRAWNS	38
wok fried vegetables, chicken fat rice nf df ef	
BROILED KEAHOLE LOBSTER	55
Tahitian vanilla bean, toasted macadamia nuts, wilted Oprah's Farm greens ef gf	

WOK FRIED WHOLE FISH SERVES 2-4	mp
wok fried vegetables, ginger scallion jasmine rice nf df	

ISLAND BENTO BOXES

KONA	85
ahi poke musubi, green salad, crispy prawn, petite beef tenderloin and Keahole lobster	
MAUNALUA	65
ahi poke musubi, ahi sashimi, green salad, petite beef tenderloin and fresh catch of the day	

SIDES

 SWEET HAWAIIAN CANOE POTATOES IN COCONUT CREAM	10	OPRAH'S FARM SEASONAL VEGETABLES	10
gf ef df		FRENCH FRIES OR SWEET POTATO FRIES	6
CHICKEN FAT RICE	7	* add truffles mp	
gf nf df ef		SAUTÉED WAIMANALO MUSHROOMS	10
POTATO PURÉE	7	gf nf df ef	
gf nf ef		MAC AND CHEESE	9
BAKED POTATO	5	* add lobster 10	
gf nf df ef		* add truffles mp	
STEAMED WHITE OR BROWN RICE	5		
gf nf df ef			

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