



## PUPUS

<b>POKE TACOS*</b> Marinated raw ahi, avocado, Maui onion, wasabi aioli	15	<b>PORTOBELLO MUSHROOM FRIES</b> Small Kine Farms, Sriracha aioli	7
<b>CRAB &amp; MACADAMIA NUT WONTONS</b> Shoyu and mustard dipping sauce	13	<b>SWEET SOY DUROC RIBS</b> Pupu style with bonito, sesame, scallion, kabayaki sauce	10
<b>OYSTERS ON THE HALF SHELL* gf</b> Citrus ponzu, jalapeño jam	12	<b>COCONUT CRUSTED CALAMARI</b> Macadamia nut slaw, Thai cocktail sauce	13
<b>HONEY MAC NUT SHRIMP</b> Crispy battered, candied mac nuts, citrus marmalade glaze	12	<b>SASHIMI HULA STYLE* gf</b> Raw ahi, shallot gremolata, alaea salt, Thai basil oil	Market

## SALADS

<b>NORTH SHORE TOMATO &amp; EWA ONION</b> Naked Cow Dairy feta, focaccia, roasted garlic vinaigrette	12	<b>LOCALICIOUS</b> Nalo Farms greens, Kahuku sea asparagus, sweet Ewa onion, hearts of palm, Ho Farms tomatoes, miso lime vinaigrette	11
<b>ROASTED BEETS gf</b> Kaneshiro Farms kale, fresh hearts of palm, spiced mac nuts, goat cheese, yuzu chili vinaigrette	11	<b>HULA CAESAR</b> Waipoli romaine lettuce, focaccia croutons, Ho Farms grape tomatoes	9

## SIDES

<b>FIRE GRILLED ASPARAGUS</b>	6	<b>COCONUT CREAMED KAHUKU CORN &amp; CRISPY DUROC BACON</b>	6
<b>SHIITAKE MUSHROOM RISOTTO</b>	6		

### OUR COMMITMENT:

Hula Grill Waikiki celebrates all that is authentically Hawaiian. Beyond our beach front location, whenever possible we source ingredients locally and are proud to support local Hawaiian farms and their families. Our commitment also extends to serving Jidori Free Range Chicken, Compart Family Farms all natural Duroc pork and local sustainable fresh fish.

# FRESH HAWAIIAN FISH & SEAFOOD

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<b>MACADAMIA NUT CRUSTED</b> <i>gf</i> 32 Lemon beurre blanc	<b>HARISSA ROASTED</b> <i>gf</i> 28 Spicy glaze with cucumber yogurt raita
<b>PAN SEARED</b> <i>gf</i> 30 Brown butter, lemon and capers	<b>GRILLED HAWAIIAN STYLE</b> <i>gf</i> 29 Chili lime vinaigrette
<b>FIRE GRILLED AHI*</b> 32 Japanese seven spice, mustard miso sauce	<b>COCONUT SEAFOOD CHOWDER</b> 34 Lobster, shrimp, scallop, Hawaiian fish and peanuts, coconut cilantro broth
<b>SHRIMP PASTA CARBONARA</b> 29 Jumbo shrimp, Duroc bacon, ballerina pasta	<b>BUTTER POACHED KONA LOBSTER</b> Market Big Island Meyer lemon & ricotta ravioli, toasted pine nuts, shaved asparagus

## CHEF MATT'S NIGHTLY SPECIALS

DAILY CREATIONS FEATURING THE BEST OF  
HAWAII'S SEAFOOD, MEATS AND LOCAL PRODUCE

# HULA GRILL TRADITIONS

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<b>MAKAWELI STEAK*</b> <i>gf</i> Market 100% grass-fed on Kauai, red alaea garlic butter	<b>JIDORI FREE RANGE CHICKEN</b> <i>gf</i> 25 Braised fingerlings, Kunia Farms sorrel, ginger pear glaze
<b>FILET STEAK KIANA*</b> <i>gf</i> 38 Hula Grill's Steak Diane, shiitake mushroom cream, Naked Cow Dairy truffle butter	<b>FARMERS MARKET NOODLE BOWL</b> 22 Small Kine Farms mushrooms, Aloun Farms green beans and kabocha, Wailea Agriculture Hearts of Palm, Sumida Farms watercress, handmade ramen, coconut miso dashi, sesame chili oil

## SURF'S UP

Add 1/4 lb. butter poached Kona lobster tail to an entree 18

### T S RESTAURANTS OF HAWAII AND CALIFORNIA

An 18% gratuity is requested from all parties of eight or more.

*gf* Can be prepared gluten free, please let your server know

\*Consuming raw or undercooked foods may increase your risk of foodborne illness.