

Appetizers

Calamari Fritte	17
Wasabi Cocktail Sauce, Chipotle Aioli	
Black & Blue Ahi* ~	25
Blackened Yellowfin Tuna, Seared Rare, Sake-Mustard Beurre Blanc, Mango Papaya Avocado Relish	
Lump Crab Cake	20
Grilled Kula Corn-Shiitake Mushroom Relish, Romesco Sauce	
Kalua Pig Pot Stickers	20
Caramelized Maui Pineapple Curry	
Smoked Hamachi* ~	25
Cucumbers, Tomatoes, Maui Onions, Thai Basil, Mint, Cilantro, Spicy Lemongrass Vinaigrette	
Escargot	21
House-Made Garlic Butter, Parmigiano-Reggiano, Garlic Bread	
Chef's Sashimi of the Evening* ~	25
Wasabi, Pickled Ginger, Namasu, Gluten-Free Soy Sauce	
Maka's Poke Bowl* ~	25
Sashimi Grade Ahi, Kim Chee, Namasu, Soy, Ogo, Asian Pear, Hawaiian Chili Pepper, Maui Onions, Sesame, Jasmine Rice	
Fresh Oysters on the Half Shell* ~	30
Ahi Tartare, Lilikoi Mignonette & White Truffle Oil	
House Made Soup	18
Chef's Daily Creation	

Salads

Greek Maui Wowie*	18
Chopped Maui Onions, Wild Shrimp, Baby Tomatoes, Avocado, Romaine, Feta Cheese, Caper Vinaigrette	
Roasted Beet & Strawberries*	18
Li Hing Mui Strawberries, Red Beets, Arugula Pesto, Goat Cheese Vinaigrette, Walnut Brittle	
Caesar ~	16
Baby Romaine, Shaved Parmigiano-Reggiano, Fried Capers, Garlic Crostini with Tapenade	
Kula Grown*	16
Mixed Greens, Carrots, Radish, Cherry Tomatoes, Lilikoi Vinaigrette	

* *Gluten-Free Menu Items*

~ *Consuming raw or undercooked foods may increase your risk of food-borne illness*

*Please be advised that an 18% gratuity will be added to parties of six or more
\$4 split plate charge*

Entrees

Fresh Island Catch "Picatta"	Market
Sautéed in Lemon, Butter & Capers, Farrotto, Broccolini, 24 Hour Tomato Puree	
Mahi Mahi	49
Macadamia Nut Crust, Blue Crab Jasmine Rice, Baby Bok Choy, Coconut-Chili-Lime Vinaigrette	
Pan Seared Ahi ~	Market
Hamakua Mushroom Risotto, Port Wine Beurre Rouge, Micro Farm Salad	
Moroccan Spiced Salmon ~	39
"Forbidden" Rice, Sautéed Spinach, Baby Shiitake Mushrooms, Mango Chutney, Sake Mustard, Hana Avocado Relish	
Shrimp Scampi	38
Sautéed Wild Patagonian Shrimp, Garlic Butter, Heirloom Tomatoes, Fresh Basil, Fusilli Pasta	
Seared Diver Scallops	47
Goat Cheese Tortellini, Spinach, Peas, Pomegranate, Pepitas, Citrus Brown Butter	
Grilled Spiny Lobster Tail	65
Mac & Cheese Carbonara with Applewood Smoked Bacon, Broccolini, Lobster-Vanilla Emulsion	
Additional Tail	55
Nick's Cioppino	65
Wild Shrimp, Manila Clams, Black Lip Mussels, Lobster, Seafood Tomato Broth, Ciabatta Bread, Basil Pesto	
Roasted Chicken Breast*	36
Italian Sausage, Poblano Peppers, Maui Onions, Creamy Polenta, Apricot-Brown Butter Sauce	
Filet Mignon* ~	49
Roasted Baby Potatoes, Cipollini Onions, Brussels Sprouts, Rosemary-Fennel Jus	
New York Steak* ~	51
"Loaded" Mashed Potatoes, Grilled Asparagus, Baby Carrots, Porcini Mushroom Sauce	
Rack of Lamb ~	55
Moloka'i Sweet Potatoes, Crispy Goat Cheese, Maui Pineapple Jam, Jalapeno-Mint Vinaigrette	
Stuffed Avocado "Mujadara"	32
Black Thai Rice, Vegetable Pancake, Crispy Onions, Warm Mango Vinaigrette	



Proprietor
Aaron Placourakis

Executive Chef
Maka Kwon

General Manager
Doug Mossman

Please join us at one of our sister restaurants:

