

## PUPUS AND RAW BAR

### Kumamoto Oysters\*

Half Dozen, Local Citrus Mignonette, Wasabi Tobiko 20

### Sashimi or Cajun Seared Sashimi\*

Fresh off the Boat Ahi, Pickled Ginger, Wasabi, Wakame 23

### Locally Caught Ahi Tuna Poke Tower\*

Avocado, Seaweed Salad, Molokai Sweet Potato Chips 20

### Grilled Big Island Abalone

Garlic Butter, Gomo Wakame 21

## SIZZLING SKILLET

### Big Island Hamakua Mushrooms

Asian Spices 16

### Sizzling Brussels Sprouts and Cauliflower

Kimchee Purée 16

### Sizzling Shrimp

Garlic, Butter and Herbs 21

### Parmesan Garlic Bread

Garlic Parmesan Butter, Toasted on Baguettes 8

### Fritto Misto

Calamari, Rock Shrimp, Artichokes with Chipotle Aioli, Ponzu Sauce 19

### Island Vegetable Fritto Misto

Shisito Peppers, Puna Hearts of Palm, Red Bell Peppers, Hō'io Ferns 19

### Ginger Steamed Clams

Hawaiian Chilies, Sake, Crispy Long Rice 19



## FARM GREENS & SOUP

### Local Vine Ripened Tomato and Maui Onion

Locally Grown Tomatoes, Shaved Fennel, Extra Virgin Olive Oil, Fresh Burrata, Fresh Herbs, Hawaiian Sea Salt 18

### Arugula Salad

Big Island Goat Cheese, Locally Grown Strawberries, Candied Macadamia Nuts, Balsamic Vinaigrette 15

### Caesar Salad\*

Local Romaine, Garlicky Caesar Dressing, Parmesan, Croutons, Frico 14

### Local Baby Greens

Puna Hearts of Palm, Mango, Locally Grown Avocado, Maui Onions, Kaffir Lime Vinaigrette 14

### Seafood Chowder

Fresh Island Fish, Shrimp, Clams  
Cup 9 Bowl 15

## PUPU PIZZAS

Hamakua Mushrooms,  
Caramelized Maui  
Onions, Mozzarella,  
Macadamia  
Nut Pesto



14

Roasted  
Garlic Bulb,  
Cambozola Cheese,  
Parmesan,  
Olive Oil, Rosemary



14

Locally  
Grown  
Tomatoes,  
Mozzarella,  
Basil



12

Prosciutto,  
Arugula,  
Big Island  
Goat  
Cheese

14



Gluten Free



Vegan



Vegetarian or can be made Vegetarian – please ask server

FAMILY OWNED ★ OHANA OPERATED

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

**SEAFOOD & FRESH HAWAIIAN FISH**

**Hook, Line & Sinker\***



Chef Albert's Favorite Creation, Featuring Big Island Fish 44

**Seared Sesame Crusted Ahi\***

Freshly Caught Ahi,  
Yakisoba-Asian Vegetable Noodle Cake,  
Orange Plum Sauce, Fried Kona Avocado 44  
🌱 Option: Substitute Puna Hearts of Palm Steak 34

**Seared Ahi Sashimi Salad\***

Baby Greens, Puna Hearts of Palm, Avocado,  
Maui Onions, Shoyu Pearls, Kaffir Lime Vinaigrette 31

**Kailua Bay Cioppino**

Lobster Tail, Shrimp, Clams, Local Fresh Fish, Saffron,  
Tomato Fennel Broth 42



**Kona Kampachi**

Molokai Purple Sweet Potato – Ricotta Gnocchi,  
Brown Butter, Garlic, Blistered Cherry Tomatoes,  
Asparagus 44

**Paccheri Shrimp Pasta**

with Fresh Kona Raised Shrimp, Blistered Cherry Tomatoes,  
Sea Asparagus, Fish Fume, Marinara Sauce 38

**ISLAND FRESH CATCH\***

**Oneo** 🌱

Spicy Sichimi Togarashi, Molokai Sweet Potato Puree,  
Asian Sprout Salad, Haupia Sauce 44  
🌱 Option: Substitute Puna Hearts of Palm Steak 34

or

**Kahakai** 🌱

Macadamia Nut-Arare Crusted, Bamboo Steamed Rice,  
Avocado-Shrimp Salad, Ginger-Lemongrass Broth, Daikon,  
Microgreens, Pea Tendrils 44  
🌱 Option: Substitute Puna Hearts of Palm Steak 34

**MEATS & PASTA**

**Kalbi Style Beef Short Ribs**

Lemongrass-Ginger Grilled Shrimp, Bamboo Steamed Rice,  
Local Asian Greens, Kochu Jang Sauce 38

**Berkshire Pork Chop**

Lilikoi Demi Glace, Roasted Pineapple Ginger Sauce,  
Garlic Mashed Potatoes 36

**Huggo's Signature Teriyaki Steak\***

Sliced Island Style Steak in our Special Marinade  
Created at Huggo's in 1969 — it has never been changed.  
Local Asian Greens, Bamboo Steamed Rice 36

**Prime Rib\***

Garlic Mashed Potatoes, Au Jus,  
Horseradish Cream, Broccoli 44  
Add 4 oz. Lobster Tail +18

**USDA Black Angus New York Steak\*** 🌱

Molokai Sweet Potato-Taro Gratin,  
Caramelized Maui Onions, Wailua Asparagus 42  
Add 4 oz. Lobster Tail +18

**Pasta Mala** 🌱

Hamakua Mushrooms, Asparagus, Garlic, Olive Oil 24  
Add Chicken +6 Add Shrimp +9 Add Burrata +6

**Taste of the Big Island Fettuccine** 🌱

Hamakua Mushrooms, Pancetta, Asparagus,  
Garlic, Olive Oil, Big Island Goat Cheese, Garlic Bread,  
Macadamia Nut Pesto 29  
Add Chicken +6 Add Shrimp +9 Add Burrata +6

**Molokai Purple Sweet Potato Ricotta Gnocchi** 🌱

Brown Butter, Garlic, Blistered Cherry Tomatoes,  
Hamakua Mushrooms 29  
Add Chicken +6 Add Shrimp +9 Add Burrata +6



**ALOHA** = \$1 donated to our charity of the month

🌱 Gluten Free   🌱 Vegan   🌱 Vegetarian or can be made Vegetarian – please ask server

— The Landmark of Aloha —

Your home away from home, providing the highest level of casual elegance in dining on the breathtaking Kona Coast. We present only one check per table.

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