

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 Add Bacon +2

Sizzling Brussels Sprouts and Cauliflower

Kimchee Purée 16 Add Bacon +2

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, Ponzu Sauce 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,
Micro Basil, 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



15

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



15

Locally Grown Tomatoes, Mozzarella, Basil



13

Prosciutto, Arugula, Big Island Goat Cheese

15



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,

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,


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 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,

Asparagus, 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, Broccolini 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, Tomatoes,

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,

Asparagus, Hamakua Mushrooms 29

Add Chicken +6 Add Shrimp +9 Add Burrata +6



 = \$1 donated to our charity of the month

 Gluten Free

 Vegan



Vegetarian or can be made Vegetarian – please ask server

Plant Based and Gluten Free Menus Available Upon Request

— 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.