



## PLANT BASED MENU

**Parmesan Garlic Bread**    
Garlic Parmesan Butter, Toasted on Baguettes 8

### SIZZLING SKILLET


**Big Island Hamakua Mushrooms**   
Asian Spices 16

**Sizzling Brussels Sprouts and Cauliflower**    
Kimchee Purée 16

**Island Vegetable Fritto Misto**   
Shisito Peppers, Puna Hearts of Palm, Red Bell Peppers,  
Hō'io Ferns, Ponzu Sauce 19



**Local Vine Ripened Tomato and Maui Onion**    
Shaved Fennel, Extra Virgin Olive Oil, Fresh Herbs, Micro Basil,  
Hawaiian Sea Salt 12 Add Burrata  +6



### PASTA

**Molokai Purple Sweet Potato Ricotta Gnocchi**   
Brown Butter, Garlic, Blistered Cherry Tomatoes,  
Hamakua Mushrooms 29  
Add Burrata +6

**Vegetarian Pasta**   
Hamakua Mushrooms, Asparagus,  
Garlic, Olive Oil, Big Island Goat Cheese, Garlic Bread,  
Macadamia Nut Pesto, Garlic Bread 26

**Pasta Mala**   
Hamakua Mushrooms, Asparagus, Tomatoes  
Garlic, Olive Oil 24  
Add Burrata  +6

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

**Local Baby Greens**    
Puna Hearts of Palm, Mango, Locally Grown Avocado,  
Maui Onions, Kaffir Lime Vinaigrette 14



### Grilled Puna Hearts of Palm Steak Entrée

#### CHOICE OF PREPARATION


**Asian**   
Yakisoba-Asian Vegetable Noodle Cake,  
Orange Plum Sauce, Fried Kona Avocado 34

**Oneo**    
Molokai Sweet Potato Puree, Asian Sprout Salad,  
Haupia Sauce 34

or

**Kahakai**    
Bamboo Steamed Rice, Avocado Salad,  
Ginger-Lemongrass Broth, Daikon,  
Microgreens, Pea Tendrils 34

### PIZZA

**Hamakua Mushrooms, Caramelized Maui Onions, Mozzarella, Macadamia Nut Pesto** 15 

**Pizza with Parmesan, Olive Oil, Cambozola Cheese and Whole Roasted Garlic** 15 

**Tomato, Mozzarella, Basil Pizza** 13 

FAMILY OWNED ★ OHANA OPERATED

 Gluten Free  Vegan  Vegetarian

— 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.

Vegetarian, Vegan and Gluten Free Items are prepared in a kitchen with shared work space and fryers. Despite best efforts, cross contamination between gluten and meat is possible.



## GLUTEN FREE MENU

### 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

### 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

### Ginger Steamed Clams

Hawaiian Chilies, Sake 19

### Seared Ahi Sashimi Salad\*

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

### Kailua Bay Cioppino

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

### 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

### Local Vine Ripened Tomato and Maui Onion

Shaved Fennel, Extra Virgin Olive Oil, Fresh Herbs, Micro Basil,  
Hawaiian Sea Salt 18 Add Burrata  +6

### Arugula Salad

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

### Caesar Salad\*

Local Romaine, Garlicky Caesar Dressing,  
Parmesan, Frico 14

### Local Baby Greens

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

### Pasta Mala

Gluten Free Pasta, Hamakua Mushrooms, Asparagus,  
Tomatoes, Garlic, Olive Oil 24  
Add Chicken +6 Add Shrimp +9 Add Burrata +6

### Paccheri Shrimp Pasta

Gluten Free Pasta, Fresh Kona Raised Shrimp,  
Blistered Cherry Tomatoes, Fish Fume,  
Marinara Sauce 38

### Prime Rib\*

Garlic Mashed Potatoes, 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



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