




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 Noodles,
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, Gomo 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 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, 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



Gluten Free



Vegan



Vegetarian

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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.