



## Appetizers

### Octopus Luau 18

Chef Keoni's version of a local dish called Squid Luau. Squid Luau is a traditional Hawaiian dish made up of tender cooked squid or octopus that is stewed in Taro leaves and coconut milk

### Poke 18

\*Ahi, mixed daily with local ingredients, served on a crispy wonton shell over Hirabara mixed greens, topped with avocado

### Calamari 17

A flattened Calamari Steak dredged in Furikake and Panko, our house Tomato Poke and a Wasabi Aioli and Sweet Soy drizzle

### Royal Herd Rillettes 16

Slow confit tender pork, with roasted garlic and Hawaiian sea salt, served with house pickles and grilled focaccia bread

### Kaunamano Carbonara 18

Guava smoked farm bacon, fettuccini, roasted tomatoes, peas, homestead egg sauce with a moringa-mac nut pesto

### Portuguese Bean Ragout 21

House Portuguese sausage served over a ragout of braised white beans, kale, roasted tomatoes and smoked ham hock

## Salads

Add Chicken 7/ Fish 8/ Shrimp 9 to any salad

### Ahupua'a House Salad 10

Fresh big island produce, local strawberries, WOW farms tomatoes, and big island goat cheese served with Waimeli honey garlic dressing

### Caesar Salad 10

Romaine lettuce, won ton chips, White Belly Anchovies, and Parmesan cheese crisp

## Entree

### The Local Catch 38

\*Fresh Fish sautéed and served over twice cooked sweet potato, sautéed bok choy, and sous vide sesame ali'i mushrooms then finished with a black bean garlic truffle dashi and a Chinese style pesto

### Ahi 39

Seared blackened \*Ahi over jasmine rice and a green curry cauliflower puree with confit and fried romanesco topped with crispy garlic nibbles

### Duck Confit 38

Five spice infused Duck confit, served crispy over house mashed potatoes and asparagus, finished with a hoisin black garlic demi

### BBQ Pork Ribs 36

Smoked, braised, and grilled guava BBQ pork ribs, served with Jasmine rice and Asian coleslaw

### Lamb 40

8oz herb marinated \*lamb served over mashed potatoes, sautéed rainbow carrots, topped with a hoisin black garlic demi

### Rib Eye 44

14oz \*Rib eye steak grilled with our Napua house rub, mashed potatoes and broccolini topped with house made black garlic compound butter

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness