



## Appetizers

### Calamari 17

Tender calamari steak dredged in panko and furikake, topped with Kamuela tomato poke, and finished with wasabi aioli and sweet soy drizzle

### Poke 18

Fresh locally caught ahi\*, crisp Waimea greens, avocado, and a few secret Hawaiian ingredients

### Tostada 16

Tender confit pork shoulder, tomato poke, pickled Fresno chili, pickled red onion, on crispy corn tortillas with cilantro lime aioli

### Corn on the Cobb 8

Our take on a classic, street corn served with queso fresco, umami butter, and chili lime salt

## Salads

Add chicken 7, Fish 8, and /or Shrimp 9 to any salad

### Caesar 14

Romaine lettuce, white belly anchovies, crispy won ton chips, and a parmesan crisp

### Ahupua'a 15

Local greens, WOW Farms tomatoes, strawberries, Big Island goat cheese with Waimeli honey garlic dressing

### Tossed Cobb 18

Romaine lettuce, WOW Farms tomatoes, avocado, chicken, bacon, blue cheese, and egg tossed with our house "blu-sabi" dressing

### Kale and Quinoa 18

Kale, quinoa, tomato, and hearts of palm tossed in our rooftop calamansi vinaigrette

### Raw Organic Garden of Life Smoothie 12

Super greens, Garden of Life wellness smoothie

## Entrée

Due to the rising prices on local greens there will be a \$2.75 additional charge to substitute salad

### Napua Burger 18

Half pound, grilled mid-western ground sirloin\* burger, lettuce, tomato, onion  
Add on Cheese 1 Avocado 2 Bacon 2

### Fish Tacos 18

Sautéed local fresh catch, warm flour tortillas, Kamuela tomato poke, topped with cilantro lime aioli

### Fish and Chips 18

Beer battered and deep fried local catch, served with fries, and homemade tarter sauce

### Kimchee Cubano 19

Crispy pork brisket, smoked guanciale, Kohala kimchee, provolone, mustard-sesame aioli, pressed on a hoagie roll

### Tuna Salad Sandwich 17

Tuna salad house mixed sweet chili mayo, mustard, onion, and green onion, lettuce, tomato, onion on a Mamane bakery bun

### Grilled Char Sui Chicken Sandwich 18

Grilled char sui marinated boneless skinless chicken thighs, with wasabi aioli, lettuce, tomato, onion on a Mamane bakery bun

### Fresh Catch Sandwich 19

Grilled local catch, house made tarter, lettuce, tomato, onion, on a Mamane bakery bun

### Bi Bim Bap 19

Napua rice bowl, jasmine rice, ocean salad, bean sprouts, Korean potato, kim chee, seven-minute egg, with your choice of: fish, braised pork belly, char sui chicken, or tofu

### Black Garlic Dog 17

Bahn Mi style hotdog with Napua fermented black garlic and Kaunamano farm's pork, green papaya, peanut and pickled Fresno chili slaw, lime aioli

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