



## Appetizers

### Calamari 25

Panko crusted calamari steak, tomato poke, housemade poha sweet chili aioli, unagi sauce

### Poke Tostada 26

Ahi Poke, corn tortilla, tomato poke, housemade poha sweet chili aioli, house pickled vegetables, unagi sauce

### Shrimp Aguachile Ceviche 25

Aguachile marinated shrimp, cucumber, tomato, sweet potato chips

### Truffle Parmesan Fries 12

Fries, white truffle oil, shredded parmesan

## Salads

Add chicken \$11, shrimp \$13, or fresh fish \$14 to any salad

### Ahupua'a 24

Local greens, tomatoes, and strawberries, Big Island goat cheese, Waimeli honey garlic dressing

### Caesar 21

Romaine lettuce, crispy won ton chips, parmesan crisp

### Crab Wedge Salad 28

Lump crab, Iceberg wedge, tomato, bacon, blue cheese, yuzu miso honey vinaigrette

## Entrée

Sub Salad +\$3, Sub Truffle Fries +\$6

### Napua Burger 25

Grilled ½ lbs ground sirloin, lettuce, tomato, onion, up and up sauce

Add on Cheese +\$2 Avocado +\$3 Bacon +\$3

### Fish Sandwich 26

Local catch, black garlic gochujang aioli, cilantro, house pickled vegetables

### Beyond Burger 25

Beyond Burger, kim chee, lettuce, tomato, onion, black garlic gochujang aioli

### Fish Tacos 26

Sautéed market catch, flour tortillas, tomato poke, housemade poha sweet chili aioli

### BBQ Pork Sandwich 22

Kalua pulled pork, housemade guava bbq sauce, lettuce, tomato, onion

### Napua Fish & Chips 26

Beer battered local catch, fries, house made tarter

### Napua Bowl 26

Rice, ocean salad, taegu, kimchee, black garlic gochujang aioli, unagi sauce. Choice of: Poke, Fresh catch, or Kaunamano Farm Kalua Pork (add \$2)