



IPU HAU (Iron Pot)

"Local style" Portuguese Bean Soup \$7
Hearty soup with smoked ham shank, Portuguese sausage & kidney beans, served with home made corn bread

Chef's Daily Crafted Soup \$6

FROM THE AINA (Land)

Hawaiian Heirloom Tomatoes, Watermelon & Kilauea goat cheese \$11
with micro greens, balsamic syrup & EVO

Avocado, Bacon, & Crab Salad \$12
Grape tomatoes, orange segments, mixed greens and preserved lemon dressing

Tiger Shrimp Crunch Salad \$12
Pulehu shrimp, fried wonton strips, julienne of carrots, cucumber & celery with Miso dressing

Kaua'i Caesar Salad \$9
Crisp romaine lettuce, house made croutons and shave parmesan cheese with

Hibachi chicken \$11
Pulehu shrimp \$12
Aloha spice seared Ahi \$15

Kula Greens \$8
Mixed local greens with vine ripe tomatoes, cucumber and Kaiware sprouts, selection of dressing

Prices subject to prevailing tax
For group of 8 & above, 18% gratuity will be added
8/09



MAKAI SIDE (ocean)

Fresh Hawaiian Catch Market price
Please ask your server for tonight's selection & preparation

Pacific Salmon Steak \$23
Pan seared New Zealand king fillet with sautéed Hamakua mushrooms and asparagus beurre blanc

Ti leaf wrapped baked Opah Fillet \$26
"the meal that will bring you luck!"
rich and flavorful moonfish served with Chinese black bean sauce

served with your choice of garlic mashed potatoes, Uncle Norman's fried rice, or steamed white rice and stir fried vegetables

FROM TUTU'S KITCHEN (Grandmother's)

Hawaiian Luau Mix Plate \$23
Kalua pork, huli huli chicken, lomi salmon & coconut glazed sweet potato, served with steamed rice

Shrimp Pad Thai \$20
with Kaiware sprouts and crushed peanuts

Chicken Chow Mein \$18
Stir-fried Chinatown noodles, chicken & vegetables flavored with sesame and oyster sauce

MAUKA SIDE (Mountain)

Prime Striploin Steak 10oz \$24
our signature steak seasoned with our own house blend of Hawaiian salt & spices and grilled to perfection, with parsley butter

Kukui's Stuffed Pork Chop \$23
Braised center cut chop filled with sausage & fresh herbs with Kaua'i pan gravy

Roasted Rib Eye of Beef 12oz \$24 14oz \$26
served with au jus and horseradish cream

Kaua'i Angus Meatloaf \$19
Bacon wrapped with roasted garlic gravy

Huli Huli Moa \$20
"Huli" organic 1/2 chicken, rubbed with Hawaiian salt & garlic served with Uncle Norman's fried rice & stir fried vegetables

For any of our Beef dishes, choose two sides from our "mo'betta sides" selection

If you have any concerns regarding food allergies, please alert your server prior to ordering.
Prices subject to prevailing tax

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MO'BETTA SIDES (need we say more?)

Japanese Style Asparagus With Sweet Sake Glaze \$6
Sautéed Big Island Wild Mushrooms \$6
Red Rose Garlic Mashed Potatoes \$5
Wok Fried Vegetables \$5
Coconut Glazed Moloka'i Sweet Potato \$6
Kukui's Mac & Cheese \$5
Uncle Norman's Fried Rice \$6

A HUI HOU! (until we meet again)

Granny Smith Cobbler \$8
Fresh baked tart apple filling topped with Maui sugar streusel served warm with a scoop of Kaua'i's own Lappert's Vanilla ice cream

Chocolate Lau Lau \$9
Flourless chocolate cake, Chocolate and Haupia Mousse baked to order in a Phyllo bundle served hot from the oven with fresh pineapple garnish

Kukui's Mac-nut Cream Pie \$8
Rum scented vanilla cream with Big Island macadamia nuts and chocolate in a shortbread crust with mac nut brittle and tuille cookie

Liliko'i Cheese cake (low fat) \$8
A third less fat than regular cheese cake! with seasonal berry coulis

Deep Fried Lappert's Ice cream \$9
"a new Kukui's classic!"
Kilauea Goat Cheese, Balsamic & strawberry ice cream crusted with cake crumbs and panko then fried, served with fresh strawberries and sweet balsamic syrup

Kaua'i's own Lappert's Ice Cream \$7
flavors du jour

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