

Our passion for quality starts with our relationships with local farmers, ranchers and fishermen. We source produce from over 40 family owned Maui farmers. We receive fresh Hawaiian caught fish daily. We only use socially conscious free range Jidori chicken and all natural Duroc pork. Enjoy your meal with our family.

## *Pupus*

**Hawaiian Ahi\* Poke** Avocado, kukui nut, local ogo, shaved Maui onion, crispy taro chips 18

**Sashimi** Fresh Hawaiian ahi\*, shiso-daikon salad, sesame edamame 18

**Shrimp Cocktail (gf)** Pickled vegetable, ginger-yuzu cocktail 15

**Jumbo Lump Crab Cakes** Big Island hearts of palm, local corn & pickled red onion, tomatillo aioli 19

**Soup de Jour** Chef's daily creation 9

## *Fresh Salads*

**Maui Fresh (gf)** Kumu Farms shaved fennel, upcountry greens, local cherry tomato, organic Maui beets, toasted macadamia nuts, Surfing Goat cheese, white balsamic vinaigrette 12

**The Wedge (gf)** Crisp iceberg, Maytag blue cheese, Duroc bacon, Kula cherry tomatoes 10

**Local Romaine Caesar** Shaved parmesan, classic dressing, house made croutons 9

**Local Tomatoes & Fresh Mozzarella**  
pickled red onion, radish, basil oil, lava salt 12.5

## *Desserts*

### **Kimo's Original Hula Pie®**

Chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream 10

*Chef's seasonal Hula Pie also available 11*

### **Lilikoi Pono Pie (gf)**

Hana breadfruit inspired Maui honey Kula strawberries, nut crust, gluten free, no refined sugar or dairy 9

**Fresh Tropical Fruit Crisp** Graham cracker crumble, salted caramel sauce, Hawaiian vanilla bean ice cream 9

### **Molten Chocolate Cake**

Warm chocolate center, Kula strawberries 11

### **Tropical Sorbet**

Hawaii made seasonal flavors 8



A portion of the proceeds will be donated to Growing Future Farmers of Maui, a Maui chef-driven initiative to help grow the next generation of farmers and ranchers in Maui County through agricultural grants. Join the movement. Support Grown on Maui.

*Executive Chef: Ryan Luckey, Dining Room Chef: Steven Crosier*

# Off the Hook

Hawaiian traditions respect the sea (Kai) by only fishing for specific fish during certain seasons. We honor these traditions. The fresh Hawaiian fish we serve are available according to their season.

Your server will explain which fresh fish are available with the following preparations:

## **Pan Seared Catch**

Kula corn & local greens, Molokai sweet potato gnocchi, chinese sausage, charred tomato vinaigrette 31

## **Parmesan Crusted**

Fresh herbs, lemon-caper reduction, farmer's market vegetables 34

## **Sesame Crusted Ahi\* Steak (gf)**

Coconut & citrus jasmine rice, shiitake-soy butter, grilled Kula asparagus 36

# From the 'Āina

Add Alaskan Crab 17, Tristan Lobster 13  
Herb Shrimp 8

**Maui Onion Marinated Sirloin (gf)** Double R Signature Ranch® prime steak\* sautéed Maui onion, bacon mashed potato, red wine reduction 26

**Herb Roasted Jidori Chicken** Upcountry ratatouille, Waipoli watercress & macadamia nut pesto, Molokai sweet potato gnocchi, opal basil gastrique 27

**Dry Aged Duroc Pork Chop** pickled Kula cabbage, Maui Beer mustard mashers, chile-plum glaze 28

**Grilled Filet Mignon\* (gf)** Black truffle compound butter, green peppercorn reduction, grilled Kula asparagus 36

## **Double R Signature Ranch® Prime Rib\* (gf)**

Hawaiian salt rubbed 14 oz. traditional hand-carved 32

# Seafood

**Pan Seared Day Boat Scallops (gf)** Kumu farms organic carrot pureé, local kale, charred tomato concassé 27

**Seafood Pasta** Local catch, shrimp, Tristan lobster, fresh pasta, meyer lemon cream 29

**Steamed Alaskan King Crab Legs (gf)** A full pound of crab legs Market

**Butter Poached Tristan Lobster Tail (gf)** ½ lb. cold water tail, poached in beurre monte, coconut-citrus jasmine rice, farmers market vegetables 46

## **T S RESTAURANTS OF HAWAII AND CALIFORNIA**

18% Gratuity will be included on all parties of 8 or more.

gf - item is prepared gluten conscious, for your safety please inform your server of any allergies

\*Consuming raw or undercooked foods may increase your risk of foodborne illness