



Enjoy your meal with our family

Our passion for quality starts with our relationships with local farmers, ranchers and fishermen.



Produce sourced from 40+ family-owned Maui farms



Socially conscious all-natural chicken & Compart Family Farms Duroc pork



Fresh Hawaii-caught fish served daily



Pūpūs

Hawaiian Ahi* Poke

Avocado, kukui nut, local ogo, shaved Maui onion, crispy taro chips | 18.5

Chilled Seafood Platter

Tristan lobster tail, shrimp, Alaskan king crab leg, shoyu ahi poke, blue point oysters, Washington black mussels, ginger-yuzu cocktail sauce, tabasco, fresh lemon | 49

Mac & Cheese Stuffed Meatball

House made ricotta, tomato bourbon glaze | 16

Prosciutto Basil Prawns

Charred maui gold pineapple vinaigrette, pickled golden beets | 17.5

Jumbo Lump Crab Cakes

Big Island hearts of palm, local corn & pickled red onion, tomatillo aioli | 19

Sashimi

Fresh Hawaiian ahi*, shiso-daikon salad, sesame edamame | 19

Taro Hummus

Crisp chilled Kumu farms vegetables, taro chips | 13

Seafood Chowder

New England style broth, local fish, Duroc bacon, fresh herbs | 9.5

Fresh Greens & Veggies

Maui Fresh

Kumu Farms shaved fennel, upcountry greens, local cherry tomato, organic Maui beets, toasted macadamia nuts, Surfing Goat cheese, white balsamic vinaigrette | 11.5

The Wedge

Crisp iceberg, crumbled blue cheese, applewood-smoked bacon, local tomato, ranch dressing | 12

Waipoli Farms Romaine & Kumu Farms Kale

Classic Caesar dressing, parmesan crisps, Lahaina farm hardboiled egg | 9.5

Roasted Beets

Evonuk farm beets, roasted & chilled, house made ricotta cheese, watercress, lemon EVOO, candied walnuts | 11.5

Desserts

Kimo's Original Hula Pie®

Chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream | 11

Lilikoi Pono Pie

Hana breadfruit inspired, Maui honey, Kula strawberries, nut crust, gluten free, no refined sugar or dairy | 9.5

Apple Banana Bread Pudding

Hawaiian sweet bread, chocolate chips, vanilla bean ice cream | 9.5

Flourless Chocolate Cake

Maui made chocolate, rich and dense, Kula strawberries | 12.5

Off the Hook

*We only source locally caught or certified sustainably raised fresh fish.
Feel free to substitute your carbs for more Maui grown vegetables.*

Miso Salmon

ASC certified sustainable Norwegian salmon, lemongrass miso glazed, chilled Maui's Iwamoto family noodle salad, blistered snap peas, yuzu ponzu | 27

Parmesan Crusted

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

Herb Roasted

Watercress pesto, poached baby potato, local vegetables, toasted macadamia nut | 29

Sesame Crusted Ahi* Steak

Coconut & citrus jasmine rice, shiitake-soy butter, grilled broccolini | 36

From the Āina

Maui Onion Sirloin

USDA prime steak*, sautéed Maui onion, bacon mashed potato, demi | 26.5

Wayne Farms All-Natural Huli-Huli Chicken

Citrus soy glazed, Auntie Leilani's pork char sui fried rice with local Maui vegetables | 26

Chef's Cheeseburger

Ground sirloin/short rib and brisket blend*, Duroc bacon, Vermont cheddar, Maui onion, tomato, shredded iceberg, 1000 island, fries | 18.5

Grilled Filet Mignon*

Charred green onion gremolata, celery root puree, grilled broccolini | 39

Grilled Vegetable Platter

Herb grilled & oven roasted seasonal Maui vegetables, Hamakua ali'i mushrooms, parmesan "arancini's", herb chimichurri | 25

Compart Family Farms Duroc Pork Ribs

Dry rubbed, honey sambal bbq sauce, mac & cheese, beer mustard cabbage slaw | 27.5

Double R Signature Ranch® Prime Rib*

Hawaiian salt rubbed 14 oz. traditional hand-carved | 36

Seafood

Seafood Hot Pot

Local fresh fish, shrimp, Tristan lobster tail, Washington mussels, Kumu Farms fennel, Evonuk kale, tomato saffron broth, parmesan arancini's | 32

Steamed Alaskan King Crab Legs

Lemon, drawn butter; Half pound | 27; Full pound | 51

Shrimp with Ricotta Cheese Raviolis

Jumbo prawns, fresh herb ricotta stuffed pasta, ali'i mushrooms, lomi-lomi tomato, meyer lemon cream | 27.5


Herb Roasted ½ lb. Tristan Lobster Tail

Coconut-citrus jasmine rice, farmers market vegetables | 49

T S RESTAURANTS OF HAWAII AND CALIFORNIA

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

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

 Gluten Conscious – item is prepared with gluten-free ingredients; however, our kitchen is not gluten-free. Please inform your server of any allergies.

EXECUTIVE CHEF:
RYAN LUCKEY

DINING ROOM CHEF:
STEVEN CROSIER