

EAT WELL MENU

Our Chef has crafted these delicious dishes with your well-being in mind, giving you the freedom to choose when it comes to portion size, nutritional balance and quality of ingredients.

AHI TATAKI

Half 14.00 | Full 19.00

Seared Wild Ahi, Kaiware Sprouts, Radish, Garden Citrus Sauce

AHI POKE BOWL

Half 19.00 | Full 25.00

Wild Caught Ahi, Sweet Onion, Avocado, Kukui Nut, Kabayaki, Spicy Mayo, Brown Rice

QUINOA BOWL GF, V+

Half 15.00 | Full 21.00

Roasted Veggies, Yuzu-Soy Tahini Dressing

HILO HEARTS OF PALM "CEVICHE" SALAD GF, V+

Half 15.00 | Full 21.00

Baby Tomatoes, Kamuela Romaine, Bell Peppers, Avocado, Crispy Corn Chips, Island Citrus Vinaigrette

HUMMUS PLATE V+

Half 14.00 | Full 19.00

House Made Ulu Hummus, Grilled Pita, Kalamata Olives, Raw Garden Vegetables

NAUPAKA "DAN DAN" NOODLES V+

Half 15.00 | Full 21.00

Sun Noodle Ramen, Island Grown Chinese Cabbage, Spicy Veggie "Meat" Sauce, Roasted Peanuts

ADD TO ANY SALAD

Chicken Breast, Crispy Fried Tofu 11

Tiger Shrimp 13

Fresh Catch, Sashimi, Poke 20



OUR SOURCING PROMISE

We actively seek out suppliers we trust, to source ethical, sustainable and organic ingredients wherever possible.

Service charges and government taxes are additional. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

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