

starters

PU-PU PLATTER 16

spam musubi / root-beer ribs / edamame / crispy wontons

SPAM MUSUBI 3 (gf)

CRUNCHY ROLL SPAM MUSUBI 6

tempura batter / deep fried / teriyaki sauce & spicy mayo

WAIALUA ROOT BEER STICKY RIBS 11

pork ribs / grilled / brushed with root beer glaze

EDAMAME 6 (v/gf)

red chili / hawaiian sea salt

EDAMAME HUMMUS DIP 8 (v) (sgf)

lemon / garlic / tahini - served with potato chips OR cucumber slices - to get both +1

KALUA PORK CRISPY WONTONS 8

hot mustard + chili-soy dipping sauces

BLISTERED SHISHITO PEPPERS 8 (v/gf)

hawaiian sea salt

NORTH SHORE SHRIMP 12 (gf)

shell-on / wood grilled / butter / garlic / chili water

AHI POKE TACOS* 12

ahi tuna poke / shiitake mushroom salsa / wonton taco shell

poke

a traditional Hawaiian starter served with wonton chips

AHI* 14 (sgf)

raw tuna / green onion / sesame / shoyu ginger / limu seaweed

SPICY TUNA* 15 (sgf)

raw tuna / green onion / sesame / shoyu sriracha mayo / tobiko

LOMI* 13 (sgf)

salt cured salmon / tomato / sweet onion / sesame / lemon / chili

GRILLED OCTOPUS 13 (sgf)

wood grilled / lemon / soy / sesame / chili

POKE SAMPLER* 17 (sgf)

grilled octopus / lomi salmon / ahi tuna / with wonton chips

sub ahi for octopus or lomi +3

sub spicy tuna for octopus or lomi +4

***Poke can be made gluten free**

BAR

hula girl®

GRILL

- Dinner Menu -

salads

AHI TATAKI* 15 (sgf)

seared rare tuna / mixed lettuce / radish watercress / daikon sprouts / sesame sweet onions / cucumbers / soy / chili shallots / lei-hing-mui vinaigrette

HULA GIRL CHOPPED SALAD 8

(vg) (sgf)

mixed lettuce / edamame / cucumbers macadamia nuts / green onions / pickled daikon-carrots / soy-ginger vinaigrette
+Chicken 3 +Steak 4 +Tofu 3
+Shrimp 4 +Mahi-Mahi 9

WARM WOODEN MUSHROOM

SALAD 10 (vg) (sfg)

sweet potato noodles / edamame grilled mushrooms / carrots / chili crushed peanuts sesame / soy / shallots basil / mint
+Chicken 3 +Steak 4 +Tofu 3 +Shrimp 4
+Mahi-Mahi 9

poke bowls

POKE BOWLS* (sgf)

pick either sushi rice or mixed lettuce

kimchi / green onions / cucumbers

watercress salad / pickled daikon-carrots

Ahi Tuna 16 Lomi Salmon 16 Grilled Tofu 14

Spicy Tuna 17 Grilled Octopus 16

Mix and Match (choose two) 18

***Poke can be made gluten free**

soups

SAIMIN 13

dashi broth / egg noodles / spam /

fish cake / green onions omelette egg

baby bok choy / char siu pork

*State food code requires us to inform you that consuming raw or uncooked meats and seafood may increase your risk of food borne illness. Please notify us of any allergies. Some items may contain dairy, nuts, seeds, gluten. Gluten free options are available. We use all organic chicken & beef.
(VG) = Vegan (V) = Vegetarian (GF) = Gluten Free (SGF) = can be modified to be gluten free

entrées

choose two sides

WAIALUA ROOT BEER

STICKY RIBS 20

pork ribs / grilled / tossed in root beer glaze

TODAY'S CATCH MP (gf)

wood grilled / hawaiian sea salt

togorashi / shishito tartar sauce

KOREAN STYLE KALBI* 21

beef short ribs / wood-grilled / soy

ginger / garlic / sesame / green onion

SLOPPY KALUA PORK

SANDWICH 14

brioche bun / guava bbq sauce / kalua

pork coleslaw

AUNTIE MARIALANI'S

HAMBURGER* 15 (sgf)

brioche bun / chuck & sirloin

caramelized onions

+teriyaki sauce

+American cheese 1

+applewood smoked bacon 2

+grilled spam 2

add-on's

Fried Egg 3

Gravy all Over 2

Grilled Spam 2

mains

comes with 2 scoops of rice - choose (1) side

GRILLED TERIYAKI

Chicken 16 Steak 18 Tofu 14

KALUA PORK & CABBAGE 15 (gf)

roasted in banana leaves / hawaiian sea salt

MIXED PLATE 19

teriyaki chicken / teriyaki steak / kalua pork (no substitutions)

SURF-N-TURF 23

teriyaki steak & north shore shrimp

SURF-N-ROOT BEER STICKY RIBS 23

two of our favorites on the same plate! sticky ribs & north shore shrimp

LOCO MOCO* 17

2 burger patties / 2 fried eggs / mushroom-onion gravy

CHICKEN KATSU 16

fried chicken breast / katsu sauce

LOCO CHICKEN KATSU 17

fried chicken breast / 2 fried eggs / mushroom-onion gravy

katsu sauce

NORTH SHORE SHRIMP 22 (gf)

shell-on / wood grilled / butter / garlic / hawaiian chili water

GRILLED MAHI-MAHI 24 (gf)

wood grilled / hawaiian sea salt / togorashi / shishito tartar sauce

BENTO PLATE 16

chicken katsu / teriyaki chicken / grilled spam (no substitutions)

MARKET PLATE 17

pick (4) of the following to make a plate- Grilled Baby Bok Choy

Watercress Salad / Grilled Japanese Eggplant / Wok-Charred

Brussel Sprouts / Maui Onion Rings / French Fries / Kimchi or Ponzu

Cucumbers (comes with rice) (no substitutions)

sides

Hand-Cut French Fries 6 Maui Onion Rings 6 Kettle Chips 3

Kimchi 5 Ponzu Cucumbers 5 Kings Hawaiian Rolls w/ Butter 5

Grilled Baby Bok Choy w/ togorashi & sea salt 6 Wonton Chips 2

Korean Style Watercress Salad 5 Pickled Daikon-Carrots 4

Kitchen Sink Fried Rice with Char Sui & Spam 5 Rice 3 Mac Salad 5

Grilled Japanese Eggplant with Ponzu & Chili Oil 6

Wok Charred Brussel Sprouts w/ ginger, chili & oyster sauce 7