

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 7 (v)

lemon / garlic / tahini - served with potato chips

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

PEI MUSSELS (choose one preparation) 14

portuguese sausage / garlic / wine / chili / grilled bread
thai red curry / chili / lime / peanuts / served on rice

salads

AHI TATAKI* 15

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

HULA GIRL CHOPPED SALAD 10 (vg)

mixed lettuce / edamame / green onions / cucumbers / pickled
daikon-carrots / macadamia nuts / soy-ginger vinaigrette
+Chicken 3 +Steak 4 +Tofu 3 +Shrimp 5 +Mahi-Mahi 6

WARM WOODS MUSHROOM SALAD 11 (vg)

sweet potato noodles / edamame / grilled mushrooms / carrots
chili / crushed peanuts / sesame / soy / shallots / basil / mint
+Chicken 3 +Steak 4 +Tofu 3 +Shrimp 5 +Mahi-Mahi 6

soups

SAIMIN 13

dashi broth / egg noodles / spam / fish cake / green onions
omelette egg / char siu pork

BAR

hula girl®

GRILL

- Dinner Menu -

poke

a traditional Hawaiian starter - served with
wonton chips

AHI* 14

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

SPICY TUNA* 15

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

LOMI* 13

salt cured salmon / tomato
sweet onion / sesame / lemon

GRILLED OCTOPUS 13

wood grilled / lemon / soy
sesame / chili

POKE SAMPLER* 17

grilled octopus / lomi salmon /
ahi tuna / wonton chips
sub ahi for octopus or lomi +3
sub spicy tuna for octopus or lomi +4

AHI POKE TACOS* 12

ahi tuna poke / shiitake mushroom
salsa / wonton taco shell

poke bowls

POKE BOWLS*

sushi rice / watercress salad / kimchi
cucumbers / pickled daikon-carrots
green onions
Ahi Tuna 16 Lomi Salmon 16
Spicy Tuna 17 Grilled Octopus 16
Mix and Match (choose two) 18

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* 20

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 MARIANI'S HAMBURGER* 15 (sgf)

brioche bun / chuck & sirloin
caramelized onions
+teriyaki sauce
+American cheese 2
+applewood smoked bacon 2
+grilled spam 2

add-on's

Fried Egg 3
Gravy all Over 3
Grilled Spam 2

mains

have your main 'plate lunch style' - this is a Hawaiian classic
with 2 scoops of rice with mac salad or tossed salad -
substitute one side for the salad + 3

GRILLED TERIYAKI

Chicken 15 Steak 17 Tofu 13

KALUA PORK & CABBAGE 15 (gf)

roasted in banana leaves / hawaiian sea salt

MIXED PLATE 17

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

SURF-N-TURF 21

teriyaki steak & north shore shrimp

LOCO MOCO* 16

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

CHICKEN KATSU 15

fried chicken breast / katsu sauce

LOCO CHICKEN KATSU 16

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

NORTH SHORE SHRIMP 21 (gf)

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

GRILLED MAHI-MAHI 20 (gf)

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

BENTO PLATE 14

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

sides

French Fries 6 Maui Onion Rings 6 Kettle Chips 4
Pickled Daikon-Carrots 5 Kimchi 5 Ponzu Cucumbers 6
Grilled Baby Bok Choy 7 Watercress Salad 6 Mac Salad 5
Kitchen Sink Fried Rice with Char Sui & Spam 6 Rice 3
Grilled Japanese Eggplant with Ponzu & Chili Oil 7 Wonton Chips 3
Wok Charred Brussel Sprouts with ginger, chili & oyster sauce 7

*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