

BAR
hula girl
GRILL

- Dinner Menu -

## Starters | Pu-Pu's

- EDAMAME** 6  
red chili / hawaiian sea salt
- SPAM MUSUBI** 3
- 'KATSU' STYLE SPAM MUSUBI** 6  
deep fried / teriyaki sauce & spicy mayo drizzle
- AHI POKE\*** 14  
green onion / sesame / shoyu / chili water / ginger
- SPICY TUNA POKE\*** 15  
green onion / sesame / shoyu / sriracha mayo / tobiko
- LOMI\*** 13  
salt-cured salmon / tomato / sweet onion / sesame / lemon
- GRILLED TAKO POKE** 13  
wood grilled octopus / lemon / shoyu / sesame / chili
- POKE SAMPLER\*** 17  
grilled octopus / lomi salmon / ahi tuna / wonton chips
- WAIALUA ROOT BEER STICKY RIBS** 11  
pork ribs / grilled / brushed with root beer glaze
- BLISTERED SHISHITO PEPPERS** 8  
hawaiian sea salt
- KALUA PORK CRISPY GAU CHEE** 8  
hot mustard + chili-soy dipping sauces
- NORTH SHORE SHRIMP** 12  
shell-on / wood grilled / butter / garlic / hawaiian chili water
- HULA GIRL PU-PU PLATTER** 16  
spam musubi / root-beer ribs / edamame / crispy gau chee

## Salads | Soups

- AHI TATAKI\*** 15  
mixed lettuce / daikon sprouts / sweet onions / watercress  
pickled veggies / lei-hing-mui vinaigrette
- HULA GIRL TRUCK SALAD** 8 / 11  
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 WOODEAR MUSHROOM** 13  
sweet potato noodles / edamame / mushrooms  
chili crushed peanuts / sesame / soy / shallots  
+Chicken 3    +Steak 4    +Tofu 3  
+Shrimp 5    +Mahi-Mahi 6
- POKE BOWL\***  
sushi rice / watercress salad / kimchi / cucumbers  
pickled daikon-carrots / green onion  
Ahi Poke 16                      Lomi Salmon 16  
Spicy Tuna Poke 17              Grilled Tako Poke 16
- SAIMIN** 13  
hawaiian dashi broth / noodles / spam / fish cake  
green onions / omelette egg / char sui

## Plate Lunch

- 2 scoops rice / mac or tossed salad  
(substitute fries or fried rice +2)
- HULA GIRL TERIYAKI PLATE**  
Chicken 15    Steak\* 17    Tofu 14
  - KALUA PORK & CABBAGE** 15  
roasted in banana leaves / hawaiian sea salt
  - LOCO MOCO\*** 16  
2 burger patties / 2 fried eggs / mushroom-onion gravy
  - CHICKEN KATSU** 15  
panko crusted chicken breast / katsu sauce
  - LOCO CHICKEN KATSU** 16  
panko crusted chicken breast / 2 fried eggs  
mushroom-onion gravy / katsu sauce
  - GRILLED MAHI-MAHI** 22  
wood grilled / hawaiian sea salt / togorashi / shishito tartar sauce
  - NORTH SHORE SHRIMP** 21  
shell-on / wood grilled / butter / garlic / hawaiian chili water
  - SURF & TURF** 21  
teriyaki steak + north shore shrimp

## Entrees

- choose two sides
- WAIALUA ROOT BEER STICKY RIBS** 20  
half rack / pork ribs / grilled / brushed with root beer glaze
  - HULI-HULI CHICKEN** 20  
half chicken / grilled / huli-huli sauce
  - TODAY'S CATCH** MP  
wood grilled / hawaiian sea salt / fresh lemon
  - KALBI\*** 19  
beef short ribs / wood-grilled / soy / sesame / green onion
  - AUNTIE MARIALANI'S HAMBURGER DELUXE\*** 15  
chuck & sirloin / caramelized onions  
+American cheese 2    +spam 2    +fried egg 3  
+applewood smoked bacon 2
  - HULA GIRL TERIYAKI BURGER\*** 15  
chuck & sirloin / caramelized onions  
+American cheese 2    +spam 2    +fried egg 3  
+applewood smoked bacon 2

## Sides

- French Fries** 6
- Mac Salad** 5
- Rice** 3
- Maui Onion Rings** 6
- Kimchi** 5
- Gravy all Over** 3
- Pickled Daikon-Carrots** 5
- Ponzu Cucumbers** 6
- Grilled Baby Bok Choy** 7
- Watercress Salad** 6
- Fried Egg** 3
- Grilled Japanese Eggplant  
with Ponzu-Chili** 7
- Kitchen Sink Fried Rice  
with Char Sui & Spam** 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. Gluten free options are available.  
We use all organic chicken & beef.