

Appetizers

ASIAN BARBEQUE PRAWNS 🌱 - 16

Farm-raised tiger prawns, basted with Asian barbeque sauce.
Served with coconut-jasmine rice, baby bok choy and hot and sour broth.

VOLCANO HOUSE SASHIMI SAMPLER* 🌱 🍌 - 19

Kona farm raised Kampachi, Ahi poke, seaweed salad, soba noodles, infused soy, pickled ginger and wasabi.

HILO CHICKEN SATAY 🍌 🌱 - 13

Grilled chicken skewers glazed with a reduction of fresh pineapple puree, mirin wine, sugar cane, and cilantro. Served with spicy peanut dipping sauce.

AHI POKE STACK* 🌱 🍌 - 17.5

A traditional dish of raw Yellowfin tuna marinated in sesame oil, soy sauce, brown sugar, and macadamia nuts. Tossed with Johnson Farms veggie slaw and layered with crispy wontons.

PAN SEARED EDAMAME BOWL - 8

Pan seared edamame with sesame oil, Hawaiian chilis, lime, cilantro & sea salt.

KONA COLD LOBSTER & LUMP BLUE CRAB CAKES* 🌱 - 18

Sustainably farmed fresh lobster and lump blue crab meat are made into cakes and pan seared. Served with Johnson Farms veggie slaw, and a ginger buerre blanc and dragon fruit sauce.

Soups and Salads

WAIMEA TOMATO SOUP WITH BABY GRILLED CHEESE SANDWICH AND HAMAKUA WILD MUSHROOMS 🌱 - 11

Hawaiian fresh Waimea tomatoes & basil soup garnished with baby grilled four cheese sandwich and Hamakua king oyster mushrooms.

PORTUGUESE CIOPPINO - 13

Portuguese fish stew with Johnson Farms vegetables, shrimp, Island fish, mussels and Portuguese sausage.

KILAUEA CAESAR SALAD* 🌱 🍌 - 12.75

Crisp Pahoia romaine with Volcano House Caesar dressing, three cheese blend, house made croutons and grilled pineapple.

GRILLED STEAK & ARUGULA SALAD* - 21

Grilled NY Strip steak served on arugula, roasted peppers and candy striped beets, hearts of palm and citrus-herb vinaigrette.

VOLCANO MARKET SALAD - 12

Local organic greens, Wailea hearts of palm, Ping Pong radishes, Hamakua wild mushrooms, vine ripened tomatoes, cucumbers, Thai papaya and Hawaiian vanilla bean vinaigrette.

An 18% Service charge will be added to parties of 8 or greater.

Due to seasonality and availability of fresh local ingredients, substitutions may be made.

Our food is prepared with nuts, oils, and other potential allergens; please inform your server of any food allergies.

*Consuming raw or under cooked eggs, meat or seafood may increase your risk of food borne illness.

🍌 Contains Nuts . 🌱 Contains Gluten - Most gluten items with slight alterations can be gluten free.

Entrees

AGED ANGUS RIBEYE* 🍷 - 35

A 12oz. hand cut ribeye served on a bed of purple sweet potato mash, wilted Johnson Farms kale, pineapple-rum butter, and topped with crispy sweet onions.

GRILLED FISH OF THE DAY* - MARKET PRICE

Fresh local fish is grilled and served with jasmine rice, grilled baby red bananas, Waimea bok choy and lilikoi butter sauce.

MAUKA & MAKAI* 🍷 - 42

10oz. New York strip grilled and topped with sautéed Hamakua mushrooms and a butter poached lobster tail. Served with Yukon Gold mashed potatoes, macadamia nut green beans, and fresh herb compound butter.

PINEAPPLE WRAPPED ISLAND FISH* 🍷 - 29

Fresh Hawaiian Island fish wrapped in thinly sliced local pineapple and pan seared. Served with pickled ginger-sticky rice cake, grilled kabocha squash and coconut broth.

JOHNSON FARMS BIG ISLAND VEGETABLES 🍷 - 20

A wok stir fry with daily fresh vegetables from Johnson Farms with Waimea spinach, taro root cake and a stir fry sauce of young ginger root, sugar cane, and soy sauce.

STUFFED BIG ISLAND CHICKEN - 25

Roasted chicken breast stuffed with Johnson Farms spinach, arugula, bell peppers, garlic and Big Island goat feta cheese. Served with carrots, garlic mashed potatoes and a Hamakua wild mushrooms au jus.

VOLCANO HOUSE PASTA 🍷 🍷 - 22.50

Corkscrew pasta with Johnson Farms baby beets, grilled Hilo sweet onions and fennel, tomatoes, spinach, red bell peppers, broccoli, kabocha squash and Hawaii Island goat cheese. With a choice of mac nut pesto, marinara, or olive oil, roasted garlic, chardonnay and fresh herbs. Add Tofu \$6, Chicken \$8, Fish \$12, Shrimp \$12 (3).

HILO COFFEE-RUBBED LAMB* 🍷 - 39

Half a rack of lamb marinated in Hilo coffee, garlic and rosemary and pan seared. Served with purple sweet potato mash, macadamia nut green beans and coffee demi glaze sauce.

PAN SEARED KONA KAMPACHI* - 36

Farmed on the Kona side of the Island and pan seared. Served with poached lobster, seaweed salad, jasmine rice and young ginger-mirin butter sauce.

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