

SASHIMI SAMPLER* 🌱 🌰 - 19

Sashimi style Kampachi and Ahi poke, seaweed salad, soba noodles, infused soy, pickled ginger and wasabi.

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.

BIG ISLAND THAI CHICKEN WINGS - 11.5

Chicken wings tossed with a mango, cilantro, sweet chili, lime and siracha sauce. Served with avocado ranch dipping sauce.

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. Add grilled chicken \$6, jumbo shrimp \$10 (3).

PAN SEARED EDAMAME BOWL - 8

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

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.

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.

MICHELLE'S KUAHIWI RANCH

BURGER* 🌱 - 14

Big Island Grass Fed Beef from a nearby family ranch grilled to order with cheddar cheese, Johnson Farms avocado, lettuce, tomato and onion. Served on a Punaluu Bakery bun with french fries. Add bacon or mushrooms \$1.50 ea.

HAWAIIAN FISH AND CHIPS 🌱 🌰 -14

Coconut and macadamia nut crusted fish served with remoulade dipping sauce and french fries.

KALUA PORK PIZZA 🌱 -13

Traditional Hawaiian kalua pork is cooked slowly, shredded and topped with local pineapple, crisp bacon and a three cheese blend.

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.

TASTE OF HAWAII

Available only for lunch

11am to 4 pm

Enjoy the tastes of the islands with a sampling of local fares including Hilo Poi, fresh house made Ahi poke, house made potato and macaroni salad, Johnson Farms organic salad with Big Island goat cheese and house made Liliko'i dressing, steamed rice, and dessert of Haupia (Hawaiian coconut pudding). Served with your choice of entree:

MAHI-MAHI 🌱 🌰 - 19

Sustainably caught Mahi-mahi is crusted in a coconut macadamia nut crust and deep fried.

TOFU VEGETABLE STIR FRY 🌱 - 19

Big Island organic tofu paired with organic vegetables fresh from Johnson Farms in the Puna District.

KALUA PORK 🌱 - 19

Traditional Hawaiian Kalua pork is coated in sea salt, wrapped in Ti leaves and roasted slowly overnight.

TERIYAKI CHICKEN 🌱 - 19

Grilled chicken tossed in our house made teriyaki sauce.

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.