



## Appetizers

### Calamari 16

A flattened Calamari Steak dredged in Panko and Furikake, topped with our house Tomato Poke, and finished with a Wasabi Aioli and Sweet Soy drizzle

### Nachos 14

Traditional slow roasted pulled pork, Mozzarella and Cheddar cheese, grilled corn relish, sour cream and fresh guacamole

### Poke 18

Fresh Locally caught Ahi, crisp Waimea greens, buttery avocados, and a few secret Hawaiian ingredients

### Lobster and Crab Quesadilla 21

Local Lobster, Blue Crab, fresh island vegetables, and cheese stuffed between two flour tortillas. Topped with lime crème and a pineapple relish

### Thai Shrimp 16

Tiger prawns, cucumbers, green papaya, bell peppers, Hawaiian chili peppers, Thai basil and cilantro. A light crisp salad, with a combination of sweet, sour and spicy to welcome the warm Mauna Lani weather

## Salads

Add Chicken 7/ Fish 8/ Shrimp 9 to any salad

### House Salad 9

Fresh local mixed greens, cucumbers, and WOW farms tomatoes, and dressed with a Balsamic Vinaigrette

### Caesar 9

Crisp baby romaine chopped and lightly tossed with Caesar dressing, topped with white belly anchovy, a Parmesan crisp, and crispy wontons

### Somen Salad 16

Toasted sesame seed crusted Ahi on chilled somen noodle salad with a sweet and spicy Oriental dressing

### Quinoa Salad 16

Quinoa mixed with seasonal fresh local produce, corn, tomatoes, avocados, and topped with feta, lemon, extra virgin pressed olive oil

## Entree

### Local Tuna Salad Sandwich 16

Fresh Ahi tuna cooked down and mixed with a house sweet mayo, served on fresh Mamane Bakery bread

### Pastrami Sandwich 16

Pastrami from Hilo's own "George's Meat Market" served with sauerkraut on a Mamane Bakery French Roll with a whole Grain mustard seed Aioli

### Turkey Sandwich 14

Turkey, Swiss cheese, local tomatoes, and pesto on a toasted torta sandwich bun

### Napua Burger 15

Half pound, Midwestern ground sirloin burger grilled to perfection, served with lettuce tomato, and onion

### Fish Tacos 17

Local fresh catch served in warm flour tortillas with our local tomato poke, topped with sriracha ginger aioli

### Opakapaka 19

Lightly crusted and fried boneless Opakapaka fillet served over steamed jasmine rice with our house made tartar sauce

### BBQ Pulled Pork Sandwich 14

Tender pulled pork with Napua's homemade guava BBQ sauce, served on a Mamane Bakery bun with lettuce, tomato, and onion

\$20 corkage fee  
18% gratuity added to parties of 8 or larger

