

## Starters

SPICY SAUTÉED EDAMAME	12
<i>Garlic, soy, Sriracha, sesame VG</i>	
WAIMEA TOMATO GAZPACHO	12
<i>Crispy tortilla, scallions VG</i>	
THAI COCONUT CHICKEN SOUP	14
<i>Hāmākua mushroom, Maui onion, red peppers</i>	
PANKO CRUSTED FRIED SCALLOPS	24
<i>Preserved lemon caper aioli, heirloom tomato salad</i>	
YELLOWFIN AHI TATAKI	26
<i>Ginger, scallion, sesame, sea salt, truffle soy, micro wasabi</i>	
*TAMARIND GLAZED PORK RIBS	21
<i>Pickled vegetable salad</i>	
CRISPY ONO LETTUCE WRAPS	21
<i>Kaffir lime sweet chili glaze, pineapple papaya relish</i>	
STEAMED CLAMS	25
<i>Cherry tomato, shallots, garlic, herbs, grilled bread, saffron aioli</i>	

## Main Course

YELLOWFIN AHI PUTTANESCA	36
<i>Tomato, Olives, Capers, Anchovies, Penne</i>	
CHINESE STYLE STEAMED LOCAL CATCH	38
<i>Baby carrots, bok choy, Ali`i mushroom, Asian pesto, soy, sizzling oil</i>	
SEAFOOD RISOTTO	40
<i>Clams, Local Catch, Calamari, Prawns, Cherry Tomato, Parmesan Reggiano, Boursin</i>	
GRILLED KING SALMON MISOYAKI	40
<i>Charred baby bok choy, steamed rice, sesame butter sauce</i>	

## Salads

GLUTEN FREE OPTIONS AVAILABLE FOR ALL SALADS

ADD CHICKEN, LOCAL CATCH, SHRIMP	12
ADD SALMON OR STEAK	18
BABY SPINACH	18
<i>Roasted Hāmākua mushrooms, Maui onion, beefsteak tomato, apple bacon, Maytag blue cheese, sherry mustard vinaigrette</i>	
POACHED PEAR SALAD	20
<i>Kamuela greens and arugula, Red Wine poached pear, gorgonzola, toasted pecans, apricot, balsamic vinaigrette VG</i>	
KAMUELA HEIRLOOM TOMATO	19
<i>Roasted red and golden beets, cucumber, goat cheese, candied macadamia nuts, balsamic reduction VG</i>	
BIG ISLAND BUTTER LETTUCE	19
<i>Roasted winter squash, Fuji apple, red grapes, goat cheese, toasted walnuts, pomegranate vinaigrette</i>	

ONO & SHRIMP ENCHILADAS GF	30
<i>Mexican rice pilaf, fire roasted tomato bell pepper sauce, avocado</i>	
YELLOW CURRY WITH BIG ISLAND VEGETABLES VG	30
<i>Kobocha squash, roasted eggplant, red pepper, haricot vert, broccoli, Roma tomato, coconut rice</i>	
ADD SHRIMP, CHICKEN OR LOCAL CATCH	13
ADD STEAK OR KING SALMON	18

## From the Grill

GRILLED KUROBUTA PORK CHOP	54
<i>Yukon Potatoes, Haricot Vert, Hilo Corn, Roasted Shallots, Pan Jus</i>	
BBQ JERK CHICKEN	32
<i>Red Beans, Cajun Sausage, Steamed Rice, Pineapple Habanero Salsa</i>	
STEAK FRITES GF	45
<i>Grilled 8 oz. Prime Hanger Steak, Arugula Salad, Steak Fries, Demi Glace, Herb Butter</i>	

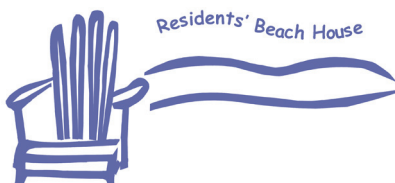
## Sides

RICE PILAF GF	5
GINGER SCALLION RICE GF	5
ROASTED ALI`I MUSHROOMS GF VG	15
NEW POTATOES, LEMON, HERBS GF VG	13
PARMESAN BROCCOLI GF VG	11
GRILLED EGGPLANT, TAHINI, MINT VG	13
STEAK FRIES, CURRY KETCHUP GF VG	13
CRISP BRUSSELS SPROUTS, BALSAMIC, PARMESAN VG	13
ROASTED WINTER SQUASH, PEPPERS GF VG	14
SPINACH MUSHROOM RISOTTO GF VG	15

## Signature Pizzas

GLUTEN FREE OPTIONS AVAILABLE FOR ALL PIZZAS

THE KANAK ATTACK	24	GRILLED CHICKEN AND ARTICHOKE	24
<i>Salami, pepperoni, prosciutto, Italian sausage</i>		<i>Prosciutto, Hāmākua mushroom, gorgonzola, white sauce</i>	
STEVE MCGARRETT	24	CLASSIC CHEESE VG - House-made tomato sauce	19
<i>Kalua pig, pineapple, Maui onion, barbecue sauce</i>		CLASSIC PEPPERONI	20
ITALIAN SAUSAGE	24	CLASSIC MARGHERITA VG - Kamuela tomatoes, basil	22
<i>Italian sausage, roasted peppers, jalapeños, Kamuela tomato, smoked mozzarella</i>			



VG = VEGETARIAN GF = ITEM IS PREPARED GLUTEN FREE.

PLEASE ALERT YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.