

Starters

YELLOWFIN AHI TATAKI* GF	27
<i>Local ahi tuna, ginger, scallion, sesame, truffle tamari, micro arugula</i>	
TAMARIND GLAZED PORK RIBS GF	27
<i>Pickled vegetable salad</i>	
CRISPY ONO LETTUCE WRAPS	26
<i>Makrut lime sweet chili glaze, pineapple papaya relish, cilantro lime crema</i>	
SEARED SCALLOPS* GF	28
<i>Lemon buerre blanc, apple pear chutney, micro basil</i>	
ROASTED CASTROVILLE ARTICHOKE GF VG	22
<i>Lemon garlic aioli, Parmigiano Reggiano, parsley</i>	
THAI GRILLED CALAMARI SALAD GF	25
<i>Monterey Bay calamari, cherry tomato, cucumber, carrots, scallion, Thai basil, mint, lime dressing</i>	
CHILLED SEAFOOD COCKTAIL GF	30
<i>Jumbo prawns, snow crab legs, Louie dressing, lemon, horseradish cocktail sauce</i>	

Salads

GLUTEN FREE OPTIONS AVAILABLE FOR ALL SALADS

KAMUELA SPINACH SALAD GF VG	22
<i>Grilled Mission figs, Fuji apple, roasted golden beets, goat cheese, walnuts, lemon vinaigrette</i>	
BIG ISLAND PAPAYA SALAD GF VG	22
<i>Waimea baby greens, tomato, cucumber, jicama, avocado, red onion, grilled Big Island corn, lime vinaigrette</i>	
TOMATO & PAPAYA CAPRESE GF VG	23
<i>Kamuela tomato, local papaya, fresh mozzarella, basil, Hawaiian sea salt, balsamic vinaigrette</i>	
GRILLED KONA LOBSTER WEDGE GF	40
<i>Baby romaine, tomato, cucumber, avocado, radish, egg, Louie dressing</i>	
ENHANCE WITH:	
CHICKEN, LOCAL CATCH*, GARLIC PRAWNS*	15
SALMON* OR STEAK	20

Main Course

SEAFOOD CIOPPINO	59
<i>Snow crab legs, jumbo prawns, local catch, clams, tomato fennel broth, grilled bruschetta</i>	
GINGER CRUSTED HAWAIIAN KAMPACHI*	55
<i>Lemon miso vinaigrette, Hilo corn, Ali'i mushrooms, zucchini, steamed rice</i>	
CITRUS SOY GLAZED KING SALMON* GF	53
<i>Stir-fried baby bok choy, broccoli, red onion, jade pearl rice</i>	
BLACKENED CHICKEN WITH RIGATONI	38
<i>Fire roasted peppers, caramelized onion, heirloom cherry tomatoes, cream sauce, Parmigiano Reggiano</i>	

ONO & SHRIMP ENCHILADAS GF	38
<i>Mexican rice pilaf, fire-roasted tomato & bell pepper sauce, cheddar cheese, avocado</i>	

Tacos

CRISPY MARINATED WHOLE FISH TACOS* MKT	
<i>Tomatillo salsa, guacamole, pico de gallo, pickled red onions, queso fresco, flour & corn tortillas, served with borrocho beans and Mexican pilaf</i>	
BRAISED BEEF BIRRIA TACOS* GF (2 each)	38
<i>Salsa verde, red onion, avocado, cilantro, queso fresco, corn tortillas, served with borrocho beans and Mexican pilaf</i>	

From the Grill

GRILLED BIG ISLAND CATCH WITH COCONUT RED CURRY* GF	52
<i>Sugar snap peas, roasted Ali'i mushrooms, peppers, eggplant, jasmine rice, green papaya slaw</i>	
GRILLED 14 OZ RIBEYE* GF	85
<i>Grilled asparagus, potato purée, shallots, cabernet sautéed oyster mushrooms</i>	

Sides

ROASTED HĀMĀKUA MUSHROOMS GF VG	16
WHIPPED POTATOES VG GF	12
SAUTÉED GARLIC FRENCH BEANS GF VG	14
CRISPY BRUSSELS SPROUTS, BALSAMIC, PARMESAN VG	14
GRILLED ASPARAGUS, LEMON, ALMONDS GF VG	14
ROASTED GARLIC PARMESAN BROCCOLI GF VG	14
BEER BATTERED FRIES OR ONION RINGS VG	15

Signature Pizzas

GLUTEN FREE OPTIONS AVAILABLE FOR ALL PIZZA

THE KANAK ATTACK	29
<i>Salami, pepperoni, prosciutto, Italian sausage</i>	
STEVE MCGARRETT	30
<i>Kalua pig, pineapple, Maui onion, barbecue sauce</i>	
CLASSIC MARGHERITA VG	28
<i>Kamuela tomatoes, buffalo mozzarella, basil</i>	

MUSHROOM TRUFFLE VG	29
<i>Hāmākua mushrooms, baby arugula, white truffle oil, Parmigiano Reggiano</i>	
ITALIAN SAUSAGE AND GORGONZOLA	29
<i>Roasted red peppers, baby spinach, béchamel sauce</i>	



VG = VEGETARIAN ❖ GF = ITEM IS PREPARED GLUTEN FREE.

PLEASE ALERT YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS. GLUTEN FREE BREAD & TORTILLAS AVAILABLE UPON REQUEST.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.