

Starters

SPICY SAUTÉED EDAMAME VG	14
<i>Garlic, soy, Sriracha, sesame</i>	
WAIMEA TOMATO GAZPACHO GF VG	14
<i>Crispy tortillas, scallions</i>	
THAI COCONUT CHICKEN SOUP GF	15
<i>Hāmākua mushrooms, Maui onion, red peppers</i>	
SEARED SCALLOPS	26
<i>Lemon beurre blanc, apple pear chutney, micro basil</i>	
*YELLOWFIN AHI TATAKI	27
<i>Ginger, scallion, sesame, sea salt, truffle soy, micro wasabi</i>	
TAMARIND GLAZED PORK RIBS	25
<i>Pickled vegetable salad</i>	
CRISPY ONO LETTUCE WRAPS	24
<i>Makrut lime sweet chili glaze, pineapple papaya relish</i>	

Main Course

FETTUCINNI WITH PRAWNS & SMOKED BACON	42
<i>Roasted roma tomatos, shallots, garlic, scallions, parmesan cream sauce</i>	
CHINESE STYLE STEAMED LOCAL CATCH*	MKT
<i>Baby carrots, bok choy, Ali`i mushrooms, Asian pesto, soy, sizzling oil</i>	
GRILLED LOBSTER RISOTTO GF	65
<i>7 oz. Kona lobster tail, risotto with Ali`i mushrooms, baby spinach, garlic boursin cheese</i>	
GRILLED KING SALMON MISOYAKI*	46
<i>Charred baby bok choy, steamed rice, sesame butter sauce</i>	

Salads

GLUTEN FREE OPTIONS AVAILABLE FOR ALL SALADS

ADD CHICKEN, LOCAL CATCH, SHRIMP	15
ADD SALMON OR STEAK	20
BABY ROMAINE WEDGE	21
<i>Heirloom tomatoes, smoked bacon, shaved red onion, sourdough croutons, avocado & house buttermilk ranch dressing</i>	
POACHED PEAR SALAD GF VG	22
<i>Kamuella greens and arugula, red wine poached pear, gorgonzola, toasted pecans, apricot, balsamic vinaigrette</i>	
KONA PAPAYA CAPRESE VG	21
<i>Waimea tomatos, Big Island papaya, fresh mozzarella, Hawaiian sea salt, basil, balsamic reduction, extra virgin olive oil</i>	
BIG ISLAND BUTTER LETTUCE GF	21
<i>Roasted winter squash, Fuji apple, red grapes, goat cheese, toasted walnuts, pomegranate vinaigrette</i>	

ONO & SHRIMP ENCHILADAS GF	34
<i>Mexican rice pilaf, fire-roasted tomato & bell pepper sauce, avocado</i>	
YELLOW CURRY WITH BIG ISLAND VEGETABLES* VG	33
<i>Kobocho squash, roasted eggplant, red peppers, haricots vert, broccoli, Roma tomatos, coconut rice</i>	
ADD SHRIMP, CHICKEN OR LOCAL CATCH	15
ADD STEAK OR KING SALMON	21

*BROWN RICE AVAILABLE FOR SUBSTITUTION WITH ABOVE ENTREES

From the Grill

BBQ JERK CHICKEN	38
<i>Red beans, cajun sausage, steamed rice, pineapple habanero salsa</i>	
GRILLED PRIME NEW YORK STEAK, 14 OZ. GF	64
<i>Garlic rosemary fingerling potatoes, grilled seasonal vegetables with chimichurri, demi-glace</i>	

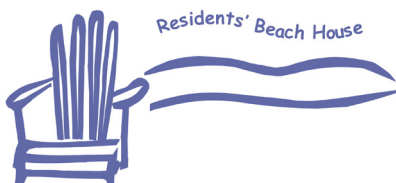
Sides

BROWN RICE GF	5
GINGER SCALLION RICE GF	5
ROASTED ALI`I MUSHROOMS GF VG	16
ROASTED ROSEMARY POTATOES GF VG	13
PARMESAN BROCCOLI GF VG	11
CRISPY BRUSSELS SPROUTS, BALSAMIC, PARMESAN GF VG	14
FRINGS (Onion Rings, French Fries) VG	15
KABOCHA SQUASH & BABY SPINACH RISOTTO GF	16

Signature Pizzas

GLUTEN FREE OPTIONS AVAILABLE FOR ALL PIZZAS

THE KANAK ATTACK	27	GRILLED CHICKEN AND ARTICHOKE	27
<i>Salami, pepperoni, prosciutto, Italian sausage</i>		<i>Prosciutto, Hāmākua mushrooms, gorgonzola, white sauce</i>	
STEVE MCGARRETT	26	CLASSIC CHEESE VG - House-made tomato sauce	21
<i>Kalua pig, pineapple, Maui onion, barbecue sauce</i>		CLASSIC PEPPERONI	22
ITALIAN SAUSAGE	26	CLASSIC MARGHERITA VG - Kamuella tomatoes, basil	24
<i>Italian sausage, roasted peppers, jalapeños, Kamuella tomatos, 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.