

Starters

AHI POKE*	26
<i>Local fresh ahi, carrot, wakame, avocado, radish, cucumber</i>	
WAIMEA TOMATO GAZPACHO GF VG	14
<i>Crispy tortillas, scallions</i>	
YELLOWFIN AHI TATAKI*	27
<i>Local ahi tuna, ginger, scallion, sesame, truffle soy, micro arugula</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, cilantro lime crema</i>	
SEARED SCALLOPS*	26
<i>Lemon beurre blanc, apple pear chutney, micro basil</i>	

Salads

GLUTEN FREE OPTIONS AVAILABLE FOR ALL SALADS

ARUGULA PEAR SALAD GF	22
<i>Mixed Greens, arugula, parma prosciutto, caramelized pears, manchego cheese, toasted almonds, 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>	
KONA MANGO CAPRESE GF VG	22
<i>Waimea tomatoes, fresh mozzarella, basil vinaigrette, Hawaiian sea salt</i>	
BABY ROMAINE WEDGE	24
<i>Heirloom tomatoes, smoked bacon, shaved red onion, sourdough croutons, avocado & house buttermilk ranch dressing</i>	
ENHANCE WITH:	
CHICKEN, LOCAL CATCH*, GARLIC PRAWNS*	15
SALMON* OR STEAK	20

Main Course

SEAFOOD CIOPPINO	55
<i>Snow crab legs, jumbo prawns, local catch, clams, tomato fennel broth, grilled bruschetta</i>	
CHINESE STYLE STEAMED KONA KANPACHI*	50
<i>Baby carrots, bok choy, Ali'i mushrooms, Asian pesto, soy, sizzling oil, side of white rice</i>	
BLACKENED CHICKEN WITH RIGATONI	38
<i>Fire roasted peppers, caramelized onion, heirloom cherry tomatoes, cream sauce, parmesan 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>Local fresh catch, tomatillo salsa, guacamole, pico de gallo, pickled red onions, queso fresco, flour & corn tortillas, served with borrocho beans and Mexican rice pilaf</i>	
CARNE ASADA STREET TACOS* (2 each)	36
<i>Marinated steak, Maui onion, cilantro, tomatillo salsa, borrocho beans, Mexican rice pilaf, and corn tortillas</i>	

From the Grill

GRILLED KING SALMON MISOYAKI*	48
<i>Charred baby bok choy, steamed rice, sesame butter sauce</i>	
GRILLED PRIME RIBEYE* 14 OZ. GF	85
<i>Garlic fries, haricots verts, herb compound butter, demi glace</i>	
GRILLED 7 OZ. KONA LOBSTER TAIL GF	68
<i>Roasted new potatoes and andouille sausage, grilled asparagus, charred lemon, clarified butter</i>	

Sides

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

Signature Pizzas

GLUTEN FREE OPTIONS AVAILABLE FOR ALL PIZZAS

THE KANAK ATTACK	28	CLASSIC MARGHERITA VG	24
<i>Salami, pepperoni, prosciutto, Italian sausage</i>		<i>Kamuela tomatoes, buffalo mozzarella, basil</i>	
STEVE MCGARRETT	27	MUSHROOM TRUFFLE	27
<i>Kalua pig, pineapple, Maui onion, barbecue sauce</i>		<i>Hāmākua mushrooms, baby arugula, white truffle oil, parmesan reggiano</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.