

APPETIZERS

SASHIMI TRIO – 20**

FRESH ISLAND FISH TRIO, SEAWEED SALAD, PICKLED GINGER, SMOKED SOY

ASIAN BARBEQUE PRAWNS - 16

FARM-RAISED TIGER PRAWNS AND ASIAN BARBEQUE SAUCE SERVED WITH STEAMED RICE, BABY BOK CHOY, HOT AND SOUR DRIZZLE.

LOBSTER CRAB CAKE – 21

CITRUS AIOLI, NAMASU SALAD, CHARRED ROMESCO

PAN SEARED EDAMAME – 10

SESAME OIL, HAWAIIAN CHILI, LIME, CILANTRO, GARLIC

AHI POKE STACK - 17.5**

YELLOWFIN TUNA, SESAME OIL, SOY SAUCE, BROWN SUGAR AND MACADAMIA NUTS, WAKAME AND LOCAL PINEAPPLE SLAW WITH CRISPY WONTONS

FURIKAKE TAKO – 15

FURIKAKE CRUST, UNAGI SAUCE, MISO GINGER AIOLI, CILANTRO

LOCAL CHEESE & FRUIT – 25

CHEF'S CHOICE OF BIG ISLAND GOAT DAIRY CHEESES WITH LOCAL HONEY

SOUPS & SALADS

TOMATO BISQUE & GRILLED CHEESE – 11

SOURDOUGH, CHEDDAR, PROVOLONE, BASIL OIL

CHEF'S SOUP OF THE DAY – 13

MADE WITH THE FRESHEST BIG ISLAND INGREDIENTS

CAPRESE – 16

LOCAL HEIRLOOM TOMATO, BUFFALO MOZZARELLA, FRESH BASIL, AGED BALSAMIC

STEAK SALAD – 24**

ARUGULA, WATERCRESS, RADISH, BIG ISLAND GOAT CHEVRE, PICKLED ONION, GRAPE TOMATO, BALSAMIC REDUCTION

MARKET GREENS – 14



CHERRY TOMATO, CUCUMBER, AVOCADO, RADISH, LILIKOI CHAMPAGNE VINAIGRETTE

KILAUEA CAESAR SALAD - 12

ORGANIC LOCALLY GROWN ROMAINE WITH VOLCANO HOUSE CAESAR DRESSING, SHREDDED PAREMSAN, HOUSE-MADE CROUTONS AND GRILLED PINEAPPLE

ADD: SHRIMP 12, STEAK 10, CHICKEN 8, FISH** 8 OR TOFU 6**

**CONSUMPTION OF RAW OR UNDERCOOKED FOOD INCREASES THE RISK OF FOOD BORN-ILLNESS

Due to seasonality and availability of fresh local ingredients, substitutions may be made. Our food is prepared with nuts, oils, and other potential allergens; please inform your server of any food allergies.  Contains Nuts  Contains Gluten

ENTREES

CRISPY GLAZED TOFU 🍴 – 24

LOCAL STIR FRY VEGETABLES, JASMINE RICE, BROWN SUGAR SOY

STUFFED BIG ISLAND CHICKEN – 25

ROASTED CHICKEN BREAST STUFFED WITH, SPINACH, ARUGULA, BELL PEPPERS, GARLIC, YELLOW ONION AND BIG ISLAND GOAT FETA CHEESE. YUKON GOLD GARLIC MASH, ROASTED CARROTS, HAMAKUA MUSHROOM AU JUS

SEARED KONA KAMPACHI** 🍴 – 36

FARM-RAISED OFF THE SHORE OF KAILUA-KONA AND PAN SEARED. SERVED WITH POACHED LOBSTER, SEAWEED SALAD, JASMINE RICE AND GINGER-MIRIN BUTTER SAUCE

LOCAL FRESH CATCH** 🍴 – MP

MADE WITH CHEF'S CHOICE OF LOCAL FISH AND THE FRESHEST BIG ISLAND INGREDIENTS

BAKED SEAFOOD RIGATONI 🍴 – 33

RIGATONI PASTA, SHRIMP, ONO, CRAB, TOMATO CREAM, MOZZARELLA, PARMESAN, BASIL

VOLCANO HOUSE PASTA 🍴 – 22.5

SPINACH, GRILLED ONION & FENNEL, TOMATOES, BELL PEPPERS, BROCCOLI, AND BIG ISLAND GOAT FETA CHEESE IN A HOUSE MADE MACADAMIA NUT PESTO

ADD: SHRIMP 12, STEAK 10, CHICKEN 8, FISH** 8 OR TOFU 6**

BIG ISLAND BURGER** 🍴 – 19

GRILLED 8OZ HAWAII RANCHERS BEEF PATTY, LOCALLY GROWN HEIRLOOM TOMATO, MCCALL'S FARM ARUGULA, HOUSE PICKLED ONIONS, BIG ISLAND GOAT CHEVRE, AGED BALSAMIC, TIN SHACK BAKERY BRIOCHE BUN

ALL STEAK AND CHOPS COME WITH YOUR CHOICE OF ANY 2 SIDES

HAWAII RANCHERS 14oz. RIBEYE** 🍴 – 48

SRIRACHA BUTTERMILK FRIED ONIONS

HAWAII RANCHERS 12OZ. NEW YORK STRIP** 🍴 – 40

CURLY FRIED TRUFFLE POTATOES

LAMB CHOPS** – 45

BLISTERED TOMATOES, WILTED ARUGULA, WHOLE GRAIN MUSTARD CREAM

MAUKA & MAKAI** – 59

8OZ HAWAII RANCHERS FILET MIGNON, 6OZ LOBSTER TAIL, CHARRED LEMON, DRAWN BUTTER

SIDES

ROASTED OKINAWAN SWEET POTATOES – 6

GARLIC MASHED POTATO – 6

TRUFFLE & HERB FRIES – 10

WILD MUSHROOMS – 9

SAUTÉED GARLIC BROCCOLINI – 10

GARLIC BUTTER BOK CHOY – 10

JASMINE RICE – 4