

'ULU is proud to support over 160 local farmers and fishermen.

MAKAI

- Lobster Wonton Soup 15
Keahole lobster, Hamakua mushrooms
- White Shrimp 19
tapioca crusted, yuzu ogo butter sauce
- Kona Mussels 14
chef's Big Island curry sauce
- Wild Caught Tako 14
"drunken" style, Waimea beans
- Kona White Abalone MP
coconut, kaffir lime
- Steamed Clams 15
pipikaula, Hamakua grape tomatoes
- Dungeness Crab Potstickers 18
red curry coconut sauce

SUSHI

- Fire & Ice Crab Roll 24
red king crab, spicy kampachi
- Hawaiian Roll 17
'ahi, mango, avocado
- Crunchy Shrimp Roll 19
tempura shrimp, jalapeno, avocado, cucumber
- Spicy Hualalai Roll 21
crab meat, tempura shrimp, eel, avocado
- 'Ahi Sashimi 22
soy, wasabi ginger
- Kampachi Sashimi 14
truffle ponzu
- Hawaiian 'Ahi Poke 22
sea asparagus, ogo, Maui onions, white shoyu, sesame oil

MAUKA

- Hamakua Mushroom Soup 12
pepeiao
- Waimea Farmer's Market Salad 17
garden herb vinaigrette
- Baozi 13
liliko'i barbecued Big Island wild boar, steamed buns
- Roasted Kekela Beet Salad 18
smoked Puna goat cheese, poha berry vinaigrette
- Kekela Farm Baby Romaine 16
hearts of palm, heirloom carrots, carrot ginger dressing
- WOW Farms Heirloom 18
- Tomato Salad
avocado, warabi, Maui onion vinaigrette

WOOD OVEN ROASTED

- Skin on Onaga 42
tomato ragout, roasted Japanese eggplant
- Tai Snapper 35
WOW tomtato and ginger relish
- Big Island Butterfish 39
miso glazed, pea tendrils
- Whole Keahole Lobster 55
roasted meyer lemon
- 'Ulu Crusted Mahi 36
local sweet corn, corn puree
- Glazed Colorado Rack of Lamb 48
Hamakua mushrooms, orange mint gastrique
- Big Island Wild Boar 35
poha berry chutney, Kekela swiss chard
- Sake Glazed Whole Chicken 28
ginger and sake, sugar snap peas

WOK FIRED

- Furikake Crusted 'Ahi 42
local mung beans, snow peas, spicy mustard sauce
- Wild Shrimp and Buckwheat Noodle 29
baby bok choy, Chinese broccoli
- Daily Catch MP
Wailea Agriculture Farm hearts of palm, snow peas, lemongrass chili sauce
- Thai Style Seafood Curry 32
green curry, roasted wild boar belly
- Crispy Tofu 21
quinoa, braised daikon, Hamakua mushrooms

SIDES 10

- Kiawe Smoked Potatoes
- Grilled Asparagus
- Baby Bok Choy
- Ali'i Mushrooms
- Stir Fried Hearts of Palms
- Mushroom Fried Rice
- Sautéed Spinach & Swiss Chard
- Kabocha Puree

FLAME GRILLED

- Shutome 29
edamame, ali'i mushrooms, yuzu vinaigrette
- Opah 33
Big Island short rib succotash, corn, edamame, Hamakua mushrooms
- Big Island Surf and Turf 59
Waimea asparagus, fingerling potatoes
- Kulana Grass Fed Tenderloin 39
shiso chimichurri, kabocha squash
- Kona Coffee Crusted Prime NY Steak 52
kiawe smoked potatoes, Kekela swiss chard

Chef De Cuisine
NICK MASTRASCUSA