

Appetizers

ASIAN BARBEQUE PRAWNS 🍤🍤 - 16

Farm-raised tiger prawns, basted with Asian barbeque sauce. Served with steamed rice, baby bok choy, and hot and sour broth.

VOLCANO HOUSE SASHIMI SAMPLER* 🍣🍣 - 19

Kona farm raised Kampachi sashimi, Ahi poke, seaweed salad, soba noodles, infused soy, pickled ginger and wasabi.

HILO CHICKEN SATAY 🍗🍗 - 13

Grilled chicken skewers glazed with a reduction of fresh pineapple purée, mirin wine, cane sugar and cilantro. Served with spicy peanut dipping sauce.

AHI POKE STACK* 🍣🍣 - 17.5

A traditional dish of raw Yellowfin tuna marinated in sesame oil, soy sauce, brown sugar and macadamia nuts. Tossed with Johnson Farms organic vegetable slaw and layered with crispy wontons.

PAN SEARED EDAMAME BOWL - 8

Pan seared edamame with sesame oil, Hawaiian chilies, lime, cilantro, garlic and sea salt.

KONA COLD LOBSTER AND LUMP BLUE CRAB CAKES 🍤 - 18

Sustainably farmed lobster and lump blue crab meat are made into cakes and pan seared. Served with Johnson Farms organic vegetable slaw, ginger beurre blanc and dragon fruit sauce.

Soups and Salads

WAIMEA TOMATO SOUP 🍅 - 11

Hawaiian fresh Waimea tomatoes and basil soup garnished with basil oil and grilled cheese toast points.

PORTUGUESE CIOPINNO - 13

Portuguese fish stew with Johnson Farms vegetables, shrimp, island fish, mussels, and Portuguese sausage.

KILAUEA CAESAR SALAD 🍅 - 12.75

Johnson Farms organic romaine with Volcano House Caesar dressing, three cheese blend, house-made croutons and grilled pineapple.

GRILLED STEAK AND ARUGULA SALAD* - 21

Grilled New York strip served on arugula, roasted peppers, beets, Wailea hearts of palm and liliko'i vinaigrette.

VOLCANO MARKET SALAD* - 12

Johnson Farms organic greens, Wailea hearts of palm, radishes, Hamakua wild mushrooms, vine ripened tomatoes, cucumbers, Thai papaya and Hawaiian vanilla bean vinaigrette.

Add shrimp \$10 (4), New York strip \$10, chicken \$6, fish \$6 or tofu \$4.

Entrees

AGED ANGUS RIBEYE* - 35

A 12oz hand cut ribeye served on a bed of purple sweet potato mash, wilted Johnson Farms organic greens, topped with pineapple-rum butter and crispy sweet onions.

GRILLED FISH OF THE DAY* - 32

Fresh Hawaiian island fish is grilled and served with steamed white rice, grilled baby apple bananas, grilled baby bok choy and liliko'i butter sauce.

MAUKA AND MAKAI* - 42

10oz. New York strip grilled served on a bed Yukon Gold garlic mashed potatoes, macadamia nut green beans, Hamakua wild mushrooms, 4oz. butter poached lobster tail, and topped with tarragon compound butter.

PINEAPPLE WRAPPED ISLAND FISH* - 29

Fresh Hawaiian island fish wrapped in thinly sliced pineapple and pan seared. Served over a pickled ginger-sticky rice cake, kabocha squash, bell peppers, green beans and coconut broth.

JOHNSON FARMS ORGANIC VEGETABLES - 20

A wok stir fry with daily fresh organic vegetables from Johnson Farms, taro root cake and a stir fry sauce of young ginger root, oyster sauce, cane sugar and soy sauce.

STUFFED BIG ISLAND CHICKEN - 25

Roasted airline chicken breast stuffed with arugula, spinach, bell peppers, garlic, yellow onion and Big Island feta cheese. Served over a bed of Yukon Gold garlic mash, carrots and topped with a Hamakua wild mushroom au jus.

VOLCANO HOUSE PASTA - 22.50

Corkscrew pasta with Johnson Farms organic beets, spinach, grilled Hilo sweet onions, fennel, tomatoes, red bell peppers, broccoli, kabocha squash, garlic, and Big Island feta cheese. With a choice of macadamia nut pesto, marinara or olive oil, roasted garlic, chardonnay and fresh herbs.

Add tofu \$4, chicken \$6, fish \$6, shrimp \$10 (4).

HILO COFFEE-RUBBED LAMB* - 39

Half a rack of Australian lamb marinated in Hilo coffee, coffee liqueur, garlic and rosemary. Pan seared, and served over purple sweet potato mash, macadamia nut green beans and topped with a coffee-poha berry demi glaze sauce.

PAN SEARED KONA KAMPACHI* - 36

Farmed on the Kona side of the Island and pan seared. Served with poached lobster, seaweed salad, steamed white rice and young ginger-mirin butter sauce.

An 18% service charge will be added to parties of 8 or greater.

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.

*Consuming raw or under cooked eggs, meat or seafood may increase your risk of food borne illness.

 Contains Nuts  Contains Gluten