

SASHIMI SAMPLER* 🌱🌱 - 19

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

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 vegetable slaw and layered with crispy wontons.

BIG ISLAND THAI CHICKEN WINGS 🌱🌱 - 11.5

Chicken Wings tossed with a mango, cilantro, sweet chili, lime and sriracha sauce. Served with an avocado ranch dipping sauce.

VOLCANO MARKET SALAD - 12

Local organic greens, Wailea hearts of palm, ping pong radishes, Hamakua wild mushrooms, vine ripened tomatoes, cucumbers, Thai papaya and Hawaiian vanilla bean vinaigrette. Add grilled chicken \$6, jumbo shrimp \$10 (4), steak \$10, fish \$6 or tofu \$4.

PAN SEARED EDAMAME BOWL - 8

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

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.

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 vegetable slaw, ginger beurre blanc and dragon fruit sauce.

MICHELLE'S KUAHIWI RANCH BURGER* 🌱🌱 - 14

Big Island grass fed beef from a nearby family ranch that is grilled to order with cheddar cheese, Johnson Farms avocado, lettuce, tomato and onion. Served on a Punalu'u Bakery bun with French fries. Add bacon or mushrooms \$1.50 each.

HAWAIIAN FISH AND CHIPS 🌱🌱 - 14

Coconut and macadamia nut crusted Ono served with French fries and house-made remoulade dipping sauce.

KALUA PORK PIZZA 🌱 - 13

Traditional Hawaiian Kalua pork is cooked slowly, shredded and topped with local pineapple, crisp bacon and a four-cheese blend.

WAIMEA TOMATO SOUP 🌱 - 11

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

FRIED CHICKEN SANDWICH 🌱🌱 - 14.5

Crisp Asian slaw, dill pickle, Thai chili mayo, Punalu'u Bakery bun served with French fries.

ISLAND PLATE LUNCH – 19

Served until 4 PM

Enjoy the tastes of the islands with a sampling of local fares including house-made potato and macaroni salad, steamed rice, and Johnson's Farms organic stir-fried vegetables. Served with your choice of entrée:

ONO 🌱🌱

Sustainably caught Ono crusted in coconut and macadamia nuts and deep fried.

TOFU VEGETABLE STIR-FRY 🌱🌱

Big Island organic tofu paired with organic vegetables fresh from Johnson's Farms.

KALUA PORK 🌱🌱

Traditional Hawaiian Kalua pork is coated in sea salt, wrapped in Ti leaves and roasted slowly overnight.

TERIYAKI CHICKEN 🌱🌱

Grilled chicken tossed in our house-made teriyaki marinade.

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