



UPCOUNTRY FARM

KA'ANA CLASSICS

KONA COLD

BIGEYE AHI

BUTCHER'S BLOCK

DINNER

Abalone Dumpling
ulu
pohole fern
kaffir lime shoyu
\$24

Grilled Octopus
big island chevre
watercress
asparagus
\$23

Kona Kampachi Poke
local beets
black garlic
hawaiian chili
\$22

Ahi Tataki
zuhair tomatoes
fresh burrata
'ono farm's liliko'i
\$27

Berkshire Pork Belly
sweet potato bao
pickled chayote
poha berry hoisin
\$25

Grilled Baby Romaine
calamansi
bonito furikake
midnight moon
\$17

Ali'i Mushroom Risotto
62° egg
saikyo miso
watercress
\$39

Kona Clams
lap cheong
chinese black bean
kim chee scallion
\$25

Ahi Belly
baby bok choy
jicama
pipikaula
\$28

Wagyu Hanger
nuoc cham
green papaya
peanut
\$26

Maui Caught Fish
local root vegetable
shishito romesco
radish
\$46

Fried Chicken
broccolini
savory mochi
HI spice jalapeno-lime
\$44

Lobster Creole
rainbow chard
longanisa
tomato butter
\$45

Ahi Bigeye
lemongrass
yuzu curry
cauliflower
\$47

Wagyu Striploin
ulu tater tots
ginger hiyashi
pok choi
\$57

VEGETARIAN

Black Sesame Noodles
peanut
garlic
maitake mushroom
\$15

Watermelon Salad
goat cheese feta
li hing mui
candied walnuts
\$15

Roasted Eggplant
parsnip
chimichurri
local carrot
\$32

Ka'ana means to share, and here we share from our heart. Using techniques from around the culinary world and through partnerships with local farmers, ranchers, and fishermen, we provide safe and local harvest while honoring the traditions of Hawaii's diverse culture.

Welcome to Ka'ana Kitchen