



DINNER

MAKAI

Ahi Bigeye
cauliflower
bacon jam
local mushroom
\$48*

Scallop Risotto
saikyo miso
shiitake mushroom
shrimp XO
\$41*

Maui Caught Fish
tamarind
shisito
baby bok choy
\$51*

KA'ANA CLASSICS

Grilled Octopus
lemon oil
olive bread
big island chevre
\$25

Ahi Tataki
zuhair tomatoes
fresh burrata
lilikoi
\$27*

Fried Chicken
greens
butter mochi
HI spice jalapeno-lime
\$44

KONA COLD

Kona Kampachi Crudo
nori emulsion
kaffir salt
heart of palm
\$22*

Kona Clams
sundried tomato butter
pork belly
crispy basil
\$27

Kona Lobster
snap peas
mango chutney
pancetta
\$45

UPCOUNTRY FARM

Grilled Baby Romaine
smoked pineapple
haleakala chevre
whey crouton
\$17

Berkshire Pork Belly
calamansi hoisin
zucchini bao
chayote
\$28

Hush Puppies
corn remoulade
celery
ulu
\$25

BUTCHER'S BLOCK

Wagyu Hanger
nuoc cham
green papaya
peanut
\$27*

Short Rib "Mole"
Ku'ia chocolate
forbidden black rice
coconut horchata
\$49

Wagyu Striploin
shiitake bordelaise
carrot ginger
broccolini
\$59*

VEGETARIAN

Black Sesame Noodles
maitake mushroom
roasted garlic
peanut
\$16

Watermelon Salad
goat cheese feta
li hing mui
candied walnuts
\$16

Roasted Eggplant
crispy tofu
heirloom carrots
macadamia nut romesco
\$33

* low temperature or raw item – consuming raw or undercooked meats, seafood, or eggs may increase your risk of food-borne illness

Ka'ana Kitchen
Choose Your Own Adventure
"mini-Chef's Tasting"
didn't book our 6-course Chef's tasting
feel free to curate your own mini-menu

choose any app, entrée, & dessert
\$85 per person omnivore
\$65 per person vegetarian
\$45 wine pairings