spicy tuna + |gf|
sambal | garlic chili oil | green onion
cucumber | kaiware

12

tuna + |gf|
ahi | wasabi | seaweed outside

12

veggie |gf | v|
garden greens | cucumber | avocado
kaiware | carrot | onion | soy paper | seaweed

16

california |gf|
real crab | cucumber | avocado
roasted sesame seed

18

spicy tuna + |gf|
sambal | garlic | chili oil | green onion
cucumber | kaiware | furikake

20

cucumber |gf|v|
Japanese cucumber | sesame seed
seaweed outside

9

crunchy
shrimp tempura | avocado | eel sauce
green onion | dynamite sauce
tempura crunchies

22

DESSERT

japanese cheesecake
yuzu | powdered sugar | raspberry

12
tiramisushi |gf|
chocolate ganache | chocolate cake
kauai coffee mousse | creme anglaise
caramel sauce | raspberry coulis

12

KEIKI MENU
12 years old and under
bento box dinner
select 1 entree, 2 sides and a dessert + children’s beverage

18

entree:
4pc california roll
6pc cucumber roll
6pc tuna roll

sides:
naan bread
sushi rice
salad with vinaigrette edamame

dessert:
chocolate chip cookie
ice cream sandwich

Look for the GRAND HYATT KAUAI Garden Greens logo on our menus to enjoy the freshest of greens, grown right here in our hydroponic farm, adjacent to the tennis courts.
Grand Hyatt Kauai cares about our oceans
We are committed to using only sustainable seafood.

### COLD

<table>
<thead>
<tr>
<th>Dish Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>sunomono + japanese cucumber I tosa zu I ebi seaweed I tomato I sesame seed</td>
<td>8</td>
</tr>
<tr>
<td>GRAND HYATT KAUAI Garden Greens [V] \nburdock I cucumber I micro herbs \ncarrot I ichiban vinaigrette</td>
<td>10</td>
</tr>
<tr>
<td>hamachi carpaccio yellowtail I ponzu I sesame oil I tobiko micro mix I jalapeno</td>
<td>18</td>
</tr>
<tr>
<td>spinach gomae [V] blanched spinach I sesame seed sesame gomae dressing</td>
<td>7</td>
</tr>
</tbody>
</table>

### HOT

<table>
<thead>
<tr>
<th>Dish Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>miso soup [gf] red miso I white miso I green onion tofu \n wakame konbu and bonito broth</td>
<td>8</td>
</tr>
<tr>
<td>edamame [gfv] hawaiian alaea salt</td>
<td>8</td>
</tr>
<tr>
<td>sushi pizza + naan bread I blackened ahi I salmon \n white onion I tobiko I mushroom \n micro mix I dynamite sauce I eel sauce</td>
<td>10</td>
</tr>
<tr>
<td>misoyaki salmon [gf] cucumber sunomono I broiled salmon \n tomato I miso marinade</td>
<td>12</td>
</tr>
<tr>
<td>lobster dynamite lobster tail I scallop I crab I mushroom \n white onion I tobiko I dynamite sauce eel sauce</td>
<td>28</td>
</tr>
</tbody>
</table>

### SASHIMI (5 piece)

<table>
<thead>
<tr>
<th>Dish Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>ahi + bigeye tuna [gf]</td>
<td>20</td>
</tr>
<tr>
<td>hamachi + yellowtail jack [gf]</td>
<td>22</td>
</tr>
<tr>
<td>salmon + king salmon [gf]</td>
<td>20</td>
</tr>
<tr>
<td>moriawase + chef choice [gf]</td>
<td>46</td>
</tr>
<tr>
<td>uni + sea urchin [gf]</td>
<td>18</td>
</tr>
<tr>
<td>tamago sweet egg [gf]</td>
<td>8</td>
</tr>
<tr>
<td>ikura zuke+ salmon roe</td>
<td>11</td>
</tr>
<tr>
<td>madai + seared snapper [gf]</td>
<td>12</td>
</tr>
<tr>
<td>saba + mackerel [gf]</td>
<td>9</td>
</tr>
</tbody>
</table>

### NIGIRI (2 piece)

<table>
<thead>
<tr>
<th>Dish Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>maguro + bigeye tuna [gf]</td>
<td>11</td>
</tr>
<tr>
<td>hamachi + yellowtail jack [gf]</td>
<td>10</td>
</tr>
<tr>
<td>sake + king salmon [gf]</td>
<td>11</td>
</tr>
<tr>
<td>ebi cooked shrimp [gf]</td>
<td>10</td>
</tr>
<tr>
<td>uni + sea urchin [gf]</td>
<td>18</td>
</tr>
<tr>
<td>tamago sweet egg [gf]</td>
<td>8</td>
</tr>
<tr>
<td>ikura zuke+ salmon roe</td>
<td>11</td>
</tr>
<tr>
<td>madai + seared snapper [gf]</td>
<td>12</td>
</tr>
<tr>
<td>saba + mackerel [gf]</td>
<td>9</td>
</tr>
</tbody>
</table>

*gf* I can be prepared gluten free upon request lvl vegan

+ • Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

For parties of 6 or more a service charge of 18% will automatically be included. One check only please.
CHAPTER 1
Signature Cocktails

Grape Gatsby
woodford reserve bourbon | fonseca bin 27 | lemon sour | aromatic bitters | fresh grated nutmeg

You had me at Othello
tito’s handmade vodka | cointreau | giffard elderflower | giffard lichi-li | ginger syrup | lemon juice

Gin Eyre
the botanist gin | tuaca | galliano l’autentico | lemon sour | pineapple juice | peychaud’s bitters

A Cocktail of 2 Cities
choya yuzu sake | hendrick’s gin | giffard orgeat | regan’s orange bitters

War & Peach
templeton rye 6 yr | giffard crème de peche | giffard orgeat | lemon juice

The Old Fashioned & The Sea
buffalo trace bourbon | solerno blood orange | bitters

The Smoker & The Rye
whistlepig rye | candied cherry | carpano antica vermouth | served smoking

CHAPTER 2
Draft Beer by the Pint

Kauai Brewing Company - Lilikoi Ale
Kauai Brewing Company - Westside Wheat
Maui Brewing Company - Big Swell IPA
Kirin Brewing Company - Kirin Ichiban
**SPARKLING**

- Cavit Lunetta, Trentino, IT
- Canvas, Blanc de Blanc, Spumante, IT
- Domaine Chandon, Rosé, CA, NV
- Moët Chandon, “Impérial”, Champagne, Epernay, FR, NV

**WHITE WINE**

**CHARDONNAY**

- Stuhlmuller, Alexander Valley, CA, 2016
- Nickel & Nickel Truchard, Napa Valley, CA, 2017

**OTHER WHITES**

- Corvo, Moscato, Sicily, IT, 2017
- Beringer, White Zinfandel, CA, NV
- Livon, Pinot Grigio, Friuli, IT, 2017
- Ravenna, Riesling, Columbia Valley, WA, 2017
- Robert Weil, Riesling, Rheingau, GER, 2013
- Rombauer, Sauvignon Blanc, Napa Valley, CA, 2017
- Cade, Sauvignon Blanc, Napa Valley, CA, 2018
- Grgich Hills, Rosé, Napa Valley, CA, 2018

**RED WINE**

**PINOT NOIR**

- Poppy, Monterey, CA, 2016
- Sea Slopes, Sonoma Coast, CA, 2014
- Soter Vineyards North “Valley”
- Goldeneye, Anderson Valley, CA, 2016

**MERLOT**

- Decoy, Sonoma County, CA, 2017
- Whitehall Lane, Napa Valley, CA, 2015
- Emmolo, Napa Valley, CA, 2016

**CABERNET SAUVIGNON**

- L’Ecole 41, Columbia Valley, WA, 2016
- Quilt, Napa Valley, CA, 2016
- Frank Family, Napa Valley, CA, 2015

**OTHER REDS**

- Catena, Malbec, Vista Flores, AR, 2016
- Shatter, Grenache, Maury, FR, 2017
- Bedrock, Zinfandel, Sonoma Coast, CA, 2016
- Leviathan, Red Blend, CA, 2017

*Wine vintages subject to change*
Kubota Hekijyu (Daiginjo)
"Super Premium". Fresh, bright, and impactful taste with hints of nutmeg, pear and grape. A little sweet smelling and fragrant with a smooth finish.

Kubota Koujyu (Tokubetsu Junmai)
A rich fragrant and robust nose with a pronounced ricey palate.

Rihaku Dreamy Clouds (Nigori)
Milky white unstrained sake. Sweet and fruity tart finish.

Matsuno Midori (Junmai Daiginjo)
Elegant fruity aroma with plenty of “umami” creates a well balanced taste.

Kubota Manjyu (Daiginjo)
This is one of the most sought after Daiginjo in Japan. The nose is a clever balance of honeysuckle and tuberose. The first sip spells the strength in clarity of this sake. Subtle flavors of fuji apple and tart pear dance through the cleanest mouth in the world.

Wakaebisu Ninja (Junmai)
Light and smooth. Very dry. Traditional style of sake with dry grain and creamy aroma. Nicely balanced sake with expensive savory flavor.

Sawanoi Fountain of Tokyo (Ginjo)
Flavorful, light and smooth. A dry sake. Well balanced, fruity and floral aroma with a savory taste. Clean and delicate on the palate.

Wakatake Onikoroshi Demon Slayer (Daiginjo)
A beautifully round and alluring sake with a silky deep taste, superb acidity and slight sweetness stemming from the elegant fruity aroma.

Hana Hou Shu Sparkling
Light and refreshing. Infused with rose petal and hibiscus.

Hakushika Tanuki Sake (Junmai)
Served hot, this sake is dry with a refreshingly crisp finish. Tanuki is brewed with select domestically produced rice and “miyamizu”, Nishinomiya’s famous water, known as one of the best waters in Japan for creating delicious sake.