



MAUKA
MAKAI

DINNER

SMALL PLATES

AVOCADO & KAUA'I PRAWN BRUSCHETTA 15*

Farm-raised prawn, grapefruit, cilantro, watercress, avocado, spicy aioli, cotija cheese

PORK AND 'AHI 17*

Crispy pork, shichimi seared ahi, Maui onion jam, yamasa caramel, sriracha honey

CHEF'S CHOICE

HOT STONE NATURAL PRIME BEEF 16*

Pohaku-seared natural prime beef, calamansi ponzu, scallion chimichurri



KULA TOMATO & MAUI SURFING GOAT CHEESE SALAD 16 GF

Local Kula tomatoes, Maui Surfing Goat cheese, avocado mousse, Waipoli Farm watercress, arugula, preserved lemon, Hawaiian sea salt

YUKON GOLD GNOCCHI 15

Charred Hawaiian orange butter, garden herb essence, toasted macadamia nuts

SEARED SCALLOPS 16*

Sticky bacon marmalade, tempura cauliflower, sriracha, quinoa

UPCOUNTRY GATHERED GREENS 14 GF

Kula baby mesclun greens, fennel, Maui cukes, local cherry tomatoes, hearts of palm, Kā'anapali beets, lavender dressing

DECONSTRUCTED COCONUT CHICKEN POTPIE 13

Edamame, local root vegetables, lime, coconut, Thai basil, carrots, puff pastry

KAUA'I PRAWN 16*

Kale, green beans, pomegranate, quinoa, ginger, uni butter, sweet soy

HAWAIIAN BUTTER LETTUCE 16*

Waipoli Farms butter lettuce, alaea sea salt crostini, Medeiros Farms cured egg, shiso-yogurt ranch dressing

 **GF** Gluten Free

 SuperFoodsRx powerfully pairs together whole foods to boost nutritional composition and flavors.

* Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

* The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork, or shellfish poses a health risk to everyone, especially the elderly, young children under 4, pregnant women and other susceptible individuals with compromised immune systems. Thorough cooking of such foods reduces the risk of illness.

18% service charge will be added to parties of six or more. 17-WNOV-1058

SHARE PLATES

GRILLED 'AHI 29*

Grilled yellowfin tuna, preserved garlic gastrique, sweet soy, pork cracklings, braised kale

PŪLEHU RIBEYE 34*

Hawaiian backyard rubbed ribeye, red chimichurri, Hamakua mushroom poke, Maui onion jam

CRISPY DUCK 27

Roasted duck, watercress, arugula, pomegranate, scallions, hoisin gastrique

MISOYAKI BUTTERFISH 28

Bacon jam, local grape tomatoes, Kula spinach, cabernet black pepper reduction, house pickles

SEARED SCALLOPS 30*

Yuzu kosho brulee, cauliflower tempura, uni risotto

FRIED PORK CHOP 27

Ginger marinated pork rib chop, tangy banana ketchup, cucumber kim chee, soy sauce potato salad

CRISPY WHOLE CATCH 35

Beef butter rice, pohole fern salad, ponzu soy, ginger, cilantro

BLACK PEPPER LOBSTER 39

Maui Prime cold-water lobster, tempura crisp, black pepper butter, local cake noodle, wok charred vegetables

CLAMS & MUSSELS 26*

Maui venison chorizo, Kula tomato, Meyer lemon, soy butter, brioche

FARM FRESH HARVEST BOARD 21

Chef's preparation of locally grown produce

SIDES

9 EACH

HOUSE FRIED RICE

Roasted garlic, beef crackling butter, scallions, pickled Fresno peppers

BRUSSELS SPROUTS GF

Crisp Brussels sprouts, chorizo, kiawe honey, black vinegar, cotija cheese

MOLOKA'I SWEET POTATO BRULEE GF

Creamy sweet potato puree, burnt turbinado sugar

TEMPURA ASPARAGUS

Local asparagus, crisp tempura, black quinoa, spicy aioli

SIDE RAMEN

Local noodles, Maui organic egg, butter broth, sprouts, scallions, pork belly

Hawaiians have found their sustenance from the land and sea around them for generations — a concept that in many ways provides the foundation for today's farm-to-table movement. That tradition is preserved here by connecting you with the farming and fishing cultures of Hawai'i through the freshest, locally sourced ingredients grown within a 20-mile radius of our resort. This commitment to both our cultural and agricultural roots brings to life the history of the Hawaiian people in what is sure to be a truly unique dining experience here on Maui.

MAUKA

"toward the mountains"

"toward the ocean"

MAKAI