

cascades grille and sushi bar

ohana style

sweet maui onion rings , guava bbq dipping sauce	10
coconut crusted black tiger prawns , orange-horseradish marmalade	16
cascades crab cake lemon butter, sweet chili sauce, taro chips	18
korean style flat iron steak pickled onions, sweet potato shoestrings	18
bbq baby back ribs guava glaze, asian slaw	14
lobster-mango summer roll thai basil, thai peanut sauce	16
cascades pupu platter coconut prawns, crab cakes, onion-rings, summer roll and bbq ribs	28

cascades' specialty satay's

served with green papaya salad, thai peanut sauce, calamansi lime	
bangkok chicken (4) lemongrass, curry, coconut milk, galanga root	12
wandering prawns (4) fish sauce, chili, turmeric, coriander, and cumin	16

hot & cold

miso soup , tofu, wakame, green onion	6
kauai corn bisque , rock shrimp, chives	10
kula caesar salad romaine, parmesean, warm crouton, anchovies	12
volcano spiced seared ahi salad , sesame ponzu vinaigrette, mixed greens, kaiware sprouts, baby tomato	19
cascades salad , baby greens, maui onion, cucumber, pineapple tomato, caramelized pineapple vinaigrette	10
baby spinach salad , champagne vinaigrette, mango-stilton, toasted almonds	11

mauka makai

hibachi style snapper , mirin-soy glaze, wasabi aioli, ocean salad	38
furikake crusted hawaiian ahi soba noodles, tsuyu broth, baby bok choy	38
grilled mahi-mahi , lavender sea salt, orange chili butter, warm tomato jam	38
lobster-shrimp ravioli , hamakua mushrooms, asparagus, tomato-lemongrass cream	39
seafood mix grill , maine lobster, day boat scallops, island fish, prawns, jasmine rice, papaya buerre blanc	44
huli huli chicken , jasmine rice, teriyaki glaze & stir fry vegetables	28
cascades bento box : grilled petit filet, island fish, miso soup, california roll, jasmine rice, cascades salad	42
* add a whole 6 oz. maine lobster tail	38

lava rock grill

all steaks served with alii kula lavender seasoning, hamakua mushroom saute and cabernet demi glace	
new york • 10 oz	43
filet mignon • 8oz	43
ribeye • 10 oz	42

gevin utrillo - chef de cuisine



We proudly serve CERTIFIED ANGUS BEEF® entrées. This beef brand is world renowned for being consistently tender and juicy, and the best-tasting beef available.

• Please be advised that a charge of \$7 applies on all split entrees.

• Smaller portions are available for children 12 and under.

• For groups of 8 persons or more, one check please and a service charge of 18% will be added.

• Please notify your server if you have any food allergies or require special food preparation.

*Consuming raw or uncooked foods may be hazardous to your health.