

# cascades grille and sushi bar

## ohana style



<b>sweet maui onion rings</b> , guava bbq dipping sauce	10
<b>coconut crusted black tiger prawns</b> , orange-horseradish marmalade	16
<b>jumbo lump crab cakes</b> , kieffer lime beurre blanc, papaya-daikon relish	16
<b>bangkok chicken satay</b> , lemongrass, curry, coconut milk, galanga root green papaya salad, thai peanut sauce, calamansi lime	12
<b>bbq baby back ribs</b> , guava glaze, asian slaw	14
<b>lobster-mango summer roll</b> , thai basil, thai peanut sauce	16
<b>togarashi spiced ahi tataki</b> , lomi-lomi tomato, soy-chimichurri sauce	16
<b>cascades pupu platter</b> coconut prawns, crab cakes, onion-rings, summer roll and bbq ribs	28

## hot & cold

<b>miso soup</b> , tofu, wakame, green onion	6
<b>kauai corn bisque</b> , rock shrimp, chives	9
<b>kula caesar salad</b> , romaine, parmesan, croutons, anchovies	10
<b>thai chicken salad</b> , won bok cabbage, mixed greens, cilantro, carrots, bean sprouts, won ton strips, thai peanut dressing	15
<b>cascades salad</b> , baby greens, maui onion, cucumber, pineapple tomato, caramelized pineapple vinaigrette	10
<b>baby spinach and frisee salad</b> , basil & honey vinaigrette kula tomatoes, cucumber, almonds, surfing goat feta cheese	12

## mauka makai

<b>hibachi style snapper</b> , mirin-soy glaze, wasabi aioli, ocean salad	38
<b>furikake crusted hawaiian ahi</b> , soba noodles, tsuyu broth, baby bok choy	38
<b>grilled mahi-mahi</b> , yuzu butter, grilled corn-avocado relish	38
<b>lobster-shrimp ravioli</b> , hamakua mushrooms, asparagus, tomato-lemongrass cream	39
<b>seafood mix grill</b> , maine lobster, day boat scallops, island fish, prawns, jasmine rice, papaya buerre blanc	44
<b>huli-huli chicken</b> , jasmine rice, teriyaki glaze & stir fry vegetables	28
<b>pomegranate-soy laquered lamb rack</b> , lemongrass- port wine demi glace	40

## lava rock grill

all steaks served with alii kula lavender seasoning, hamakua mushroom saute and cabernet demi glace

<b>10 oz new york</b>	42
<b>8 oz filet mignon</b>	44
<b>10 oz ribeye</b>	38

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.