

sugar and spice

old fashioned chocolate or vanilla milkshake 8

chocolate banana mac-nut ice cream sandwich 8
housemade chocolate cookies, layered with chocolate-banana and macadamia nut ice creams, rich chocolate ganache, and fresh raspberries

lilikoi mango cheesecake 8

da bomb 8
haagen-dazs pineapple-coconut ice cream deep fried to crispy perfection with fresh berries, whipped cream and big island honey drizzle

spiked coffees

nut cracker 10
café latte, frangelico, kahana mac nut liqueur, whipped cream

beachcomber coffee 10
cappuccino, cherry brandy, godiva liqueur

royal keoki coffee 15
hennessey vs cognac, kahlua, hot starbucks coffee

12.09
dinner

'UMALU

A gathering place for shelter and nourishment.

*A place to celebrate the farmers,
the fishermen and the aina.*

E komo mai

*Please join our ohana and
share what we have.*

*Food and drink,
friends and fun,
seascapes and sunsets.*

Aloha

ūmalu

to share

snake river farms kobe sliders poi rolls with gorgonzola and caramelized maui onion harissa aioli	18
hawaiian ahi poke “nachos” uncle kimo’s ahi poke over taro and sweet potato chips edamame guacamole, lomi salsa and “surfing goat” chevre firecracker caviar	18
sesame seared hawaiian ahi daikon slaw and peanut sauce	16
umalu nachos grande tortilla chips piled high with al pastor chicken or kalua pork, avocado salsa, pico de gallo, black beans, jalapeno, black olives, and sour cream	16
big kanaka quesadillas flour tortillas filled with oaxaca cheese and al pastor chicken or kalua pork served with pico de gallo, avocado salsa and sour cream	14
umalu’s island style hummus “surfing goat” feta, house-cured olives, taro lavosh organic cold pressed e.v.o.o. and fresh lime	13

For groups of 8 or more persons, 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.

umalu pizzas

italian pie sausage, pepperoni, onion, green pepper, mushroom, mozzarella	20
caprese pie sliced kula tomato, fresh mozzarella and basil sea salt and fresh cracked pepper aged balsamic	18
local kine pie ham, pineapple, maui onion, cilantro and mozzarella	20

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big plates

certified angus filet of beef

sweet balsamic- grilled maui onions and whole roasted garlic cloves, merlot reduction

40

volcano spiced-slow roasted prime rib

au jus and chive-horseradish cream

10 ounce kane

38

12 ounce big kahuna

41

sake-seared hawaiian ahi steak

38

local ahi marinated in ginger, garlic, citrus, sake and sesame oil
kula tomato and hamakua mushroom salad, thai chili-peanut pesto

sesame-orange chicken stir-fry

28

crispy chicken breast stir-fried with fresh upcountry "vegetables of the moment"
sweet and spicy sesame-orange shoyu, bamboo sticky rice with pickled ginger
and cilantro

crispy yakisoba noodle and seafood stir-fry

35

day-boat scallops, jumbo prawns and island mahi-mahi
with a mirin-sake oyster sauce

pan roasted jidori organic chicken

30

rosemary, garlic, whipped potatoes and a natural pan jus

umalu's tsunami saimin bowl

17

chinese char sui and slow-roast pork loin, sweet egg omelet, crisp fresh
vegetables and chinese noodles all simmered in a rich asian inspired consommé

taro crusted mahi mahi

32

miso-yuzu butter sauce

for vegetarian option, substitute fried tofu at no additional charge.

sides and grinds

potato stix

traditionally seasoned

large... 8

small... 6

garlic-furikake stix

with wasabi aioli, fresh garlic, olive oil and parsley

9

volcano stix

madam pele visits the bayou, wasabi aioli drizzle

9

big kine maui onion rings

lilikoi bbq dipping sauce

9

spicy buffalo wings

traditionally spiced with a hint of fresh basil

celery, carrots and bleu cheese dip

12

crispy chicken tenders

potato stix and bbq dipping sauce

12

roasted chicken tortilla soup

avocado and pico de gallo

9

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upcountry salads

dinner caesar salad 9

crisp romaine, traditional dressing, shaved parmesan
spanish white anchovy

with grilled chicken 17

with grilled mahi mahi 19

jerk spiced seared ahi salad 19

spicy jamaican seasoned ahi sashimi over baby kula greens
fresh mango, avocado, candied pecans
crystallized ginger vinaigrette

umalu's chop chop salad 19

chopped iceberg and chinese cabbage served in a crisp rice paper bowl
grilled chicken, snow peas, red pepper, scallions, orange, radish sprouts
toasted almonds and soy-ginger vinaigrette

traditional cobb salad 18

grilled chicken, smoked bacon, avocado, bleu cheese, tomato and egg
lemon dijon vinaigrette

upcountry paniolo salad 17

kula greens with roasted chicken, black beans, sweet corn, tomato
avocado, monterey jack, crispy tortilla strips
chili lime vinaigrette

umalu fruit of the moment 12

the best of what the seasons have to offer
with maui gold pineapple yogurt

sandwiches and burgers

blackened mahi-mahi 18

papaya salsa, pickled ginger, wasabi aioli
oat challah roll

maui wau style fish tacos 18

beer battered or grilled, mahi mahi on warm flour tortillas
black beans shredded cabbage, pico de gallo
harissa aioli, fresh lime

umalu's pulled pork soft tacos 16

tender smoky pork on warm flour tortillas with fresh guacamole,
oaxaca cheese, maui onion, cilantro and a roasted tomatillo salsa

da kine chicken 16

grilled chicken breast, jalapeno jack cheese,
crisp bacon and avocado, oat challah roll

angus burger 15

half pound grilled burger, crisp lettuce, sliced tomato
and red onion garnishes, dijon spread, oat challah roll
choice of cheese 16

california burger 17

our angus burger with jalapeno jack cheese,
smoked bacon and avocado, oat challah roll

mushroom swiss burger 17

our angus burger smothered with sautéed mushrooms,
caramelized onion and swiss, oat challah roll

korean bbq bulgogi beef sandwich 17

marinated and sliced angus rib-eye grilled with warm-sweet exotic flavors
served on toasted ciabatta with crispy slaw and won bok kim chee

vegetarian option - you may substitute a veggie burger for any of our angus burgers

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