

PAU HANA BAR

Pupu

Chef's Poke Creation

choice of Hawaiian style or spicy

MP

Calamari Karaage

sweet chili-Kewpie mayo

\$17

Oyster Shooters

house-made ponzu, chili pepper,
green onion

\$16

Wok Fried Shishito Peppers

Ho Farms tomato, shoyu-vinegar,
fried garlic, adobo aioli

\$15

Garlic Buttah Mushrooms *(v, gf)*

lemon, parsley, parmesan

\$17

Crispy Chicken Wings

honey gochujang glaze, fried garlic,
green onion

\$18

Salt & Vinegar Chicken Skin

adobo aioli

\$12

Garlic Fries *(v)*

fresh chopped garlic, butter, herbs

\$12

Pastele Stew "Tot-Chos"

braised pork, kawali tomato,
cheddar cheese, sour cream, olives, cilantro

\$18

Big Bites

Kabayaki Burger

house-made chuck brisket patty, "shredduce",
kabayaki, mayo, potato bun, fries

\$18

Fried Saimin

char siu, Spam, kamaboko, cabbage,
shoyu-mustard

\$16

Fried Pork Chop

pupu style, kawali tomato, shoyu-vinegar

\$20

"Sizzling" 18 oz. Ribeye

pupu style, sautéed onion & mushroom,
garlic butter, kabayaki

\$39

Furikake Salmon Salad

Ho Farms tomato, edamame, cucumber,
avocado, radish, crispy shallots,
ginger sesame dressing

\$18

Crispy Chili Peppah Chicken

house chili-shoyu glaze, fried garlic

\$19

Spicy Local Style Clams

Portuguese sausage, lomi tomato, Hawaiian
chili-ginger broth, inamona, sweet bread

\$21

North Shore Style Garlic Shrimp

dozen jumbo shrimp, garlic lemon butter,
fried garlic, lemon

\$18

Da Kitchen Sink Fried Rice

pork belly, Spam, Portuguese sausage,
peas, carrot, green onion

\$16

Add Kim Chee or Fried Egg \$2

Chinese Style Ahi Belly

ginger, green onion, Chinese parsley,
shoyu, mirin, hot oil

\$18

Grilled Misoyaki Chicken

kabayaki, kizami shoga, toasted sesame seeds

\$18

Sticky Pork Ribs

guava chili BBQ sauce, local style pickled onion

\$21

Sweet Tooth

Banana & Butter Mochi Lumpia *(v)*

lilikoi caramel, vanilla bean ice cream

\$10

Warm Portuguese Sweet Bread Pudding *(v)*

vanilla anglaise, macerated berries

\$10

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Menu items are cooked in the same kitchen and therefore may contain or come into contact with wheat, milk, eggs, peanuts, fish, shellfish, soy, sesame, and tree nuts. Before placing your order, please inform your server if a person in your party has a food allergy.

gf = Gluten Free *v* = Vegetarian *v+* = Vegan

A gratuity of 18% will be charged to parties of 6 or more

PAU HANA BAR

Cocktails

Diamond Spritz \$15

Aperol, mango, Diamond Head strawberry soda

Shiso Mojito \$16

Koloa gold rum, shiso, mint, honey

Lilikoi Creamsicle \$15

Pau vodka, lilikoi purée, yogurt, dried mango

Ho'olaule'a Punch \$15

vodka, rum, tequila, li-hing sour pineapple mix, Sprite

Hibiscus Margarita \$15

Campo Bravo tequila, Cointreau, lime, hibiscus syrup

Pa'akai Old Fashioned \$16

Four Roses bourbon, Pono Potions 'alaea salted syrup, Angostura & orange bitters

Pearl City Martini \$15

Empress 1908 gin, Giffard lychee liqueur, lychee purée, lemon juice

Yuzu & Ume Whisky Sour \$16

Akashi ume whisky, yuzu, Choya umeshu, lemon juice, muddled salted ume

Pau Hana Mai Tai \$16

Copalli rum, Blackpool spiced rum, falernum, cane sugar, lime

Local Draft Beers

Aloha Beer Co. – Aloha Blonde \$8

Aloha Beer Co. – Red Zeppelin \$9

BeerLab – Seasonal \$10

BeerLab – Omakase IPA \$10

Hana Koa – Rice Breaker \$8

Hana Koa – Seasonal \$9

Kona Brewing Co. – Big Wave \$8

Kona Brewing Co. – Seasonal \$8

Maui Brewing Co. – Coconut Porter \$8

Maui Brewing Co. – Da Hawaii Life \$8

Ola – Ma'a Island Lager \$8

Paradise Ciders – Guava Lava \$10

Bottle Beers

Corona Extra \$7

Corona Light \$7

Bud Light \$6

Michelob Ultra \$7

Heineken \$7

Heineken Light \$7

Miller Light \$6

Modelo Especial \$7

Wines

Mia Perla Prosecco \$12 / \$48

Wild Song Sauvignon Blanc \$13 / \$52

Nielson Chardonnay \$13 / \$52

The Pinot Project Rosé \$12 / \$48

Sea Sun Pinot Noir \$13 / \$52

Sean Minor Cabernet Sauvignon \$14 / \$56

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