

PAU HANA BAR

Pupu

Chef's Poke Creation

choice of smoked shoyu or spicy
MP

Garlic Buttah Mushrooms (v, gf)

lemon, parsley, Parmesan
\$17

Crispy Chicken Wings

calamansi chili butter glaze,
cilantro, crispy garlic, lime
\$19

Wok Charred Edamame

chili garlic wafu glaze,
togarashi seasoning
\$10

Oyster Shooters

house-made ponzu, chili pepper,
green onion
\$16

Calamari Karaage

sweet chili-Kewpie mayo
\$18

Garlic Fries (v)

fresh chopped garlic, butter, herbs
\$13

Pastele Stew "Tot-Chos"

kawali tomato, cheddar cheese,
sour cream, olives, cilantro
\$18

Salt & Vinegar Chicken Skin

adobo aioli
\$14

Big Bites

Kabayaki Burger

beef brisket blend, "shredduce",
kabayaki, mayo, brioche bun, fries
\$20

Fried Saimin

char siu, Spam, kamaboko, cabbage,
shoyu-mustard
\$17

Chinese Style Ahi Belly

ginger, green onion, Chinese parsley,
shoyu, mirin, hot oil
\$18

Fried Pork Chop

pupu style, kawali tomato, shoyu-vinegar
\$20

Furikake Salmon Salad

Ho Farms tomato, edamame, cucumber,
avocado, radish, crispy shallots,
ginger sesame dressing
\$18

Crispy Chili Peppah Chicken

chili garlic shoyu glaze, fried garlic
\$19

Spicy Local Style Clams

Portuguese sausage, lomi tomato, Hawaiian
chili-ginger broth, inamona, sweet bread
\$22

"Sizzling" 18 oz. Ribeye

pupu style, sautéed onion & mushroom,
garlic butter, kabayaki
\$42

Da Kitchen Sink Fried Rice

pork belly, Spam, Portuguese
sausage, peas, carrot, green onion
\$16
Add Kim Chee or Fried Egg \$2

Pork Belly Noodles

moringa noodles, cherry tomatoes,
sweet onion, spicy shoyu vinegar
\$21

Fried Whole Tai Snapper

finadene dipping sauce, mixed tsukemono
MP

North Shore Style Garlic Shrimp

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

Pickled Mango Margarita \$16

tequila, fresh lime, pickled mango syrup, salt

West Side Mule \$15

Jameson Irish whiskey, calamansi, ginger beer

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

Pa'akai Old Fashioned \$16

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

Pearl City Martini \$15

butterfly pea flower 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 Lite \$6

Modelo Especial \$7

..... Wines

Maika'i 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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