

FEATURES

AINA ROLL

AVOCADO | CUCUMBER
PICKLED ONION & CARROTS 11

AHI POKE CG

MAUI ONION | OGO-INAMONA
CHILI-GINGER SOY
SCALLIONS | BUBU ARARE 27

CHARRED SHISHITO PEPPERS

PORTUGUESE SAUSAGE | FINGERLING POTATOES
PINEAPPLE UMAMI JUS 14

NORTH PACIFIC OYSTERS

HALF DOZEN
CHEF APRIL'S HOT SAUCE
LILIKOI-BLACK PEPPER MIGNONETTE 22

ALI'I SHRIMP COCKTAIL

HALF DOZEN
WASABI COCKTAIL | ROASTED GARLIC AIOLI 24

ULANA TOWER

LOBSTER TAIL | SHRIMP
ALASKAN KING CRAB LEGS
OYSTERS | AHI POKE
SALMON & AHI SASHIMI 115

SUSHI & SASHIMI

SEARED SALMON ROLL

AVOCADO | ASPARAGUS | TOBIKO
GARLIC AIOLI 21

NO KA OI ROLL

CALIFORNIA ROLL | SPICY TUNA
AVOCADO | WASABI MAYO 23

RAW CUT DUO

AHI | SALMON | WATERMELON RADISH 26

CG - CONTAINS GLUTEN

HOOK+KNIFE

FARM FRESH SHOWCASE CG 65

FRESHLY BAKED ROLLS | ARRAY OF GARDEN BITES

HAWAIIAN SEAFOOD CHOWDER | CHEESE CONNOISSEUR FEATURE | SWEET DELIGHTERS

CHOICE OF

ORGANIC HALF CHICKEN CG

LI HING MUI LAHAINA MANGO BBQ SAUCE
PICKLED MUSTARD SEEDS | UMAMI JUS

OR

ULANA DAILY FRESH CATCH

HOUSE-MADE BBQ SEASONED RUB
POHA BERRY CHUTNEY

ENTREES

SELECTIONS BELOW ARE AVAILABLE AS AN UPGRADE TO ENTREE OF
FARM FRESH SHOWCASE OR AS ALA CARTE

ALA CARTE | WITH FARM FRESH SHOWCASE

KIAWE SMOKE NY STRIP

GARDEN CHIMICHURRI 44 | 17

PAN ROASTED BRANZINO

LEMONGRASS CURRY BUTTER 45 | 22

FILET MIGNON

TAMARIND RED WINE DEMI 49 | 19

CRISPY BUBU ARARE AHI CG

LOCAL MUSHROOM SOY-UMAMI JUS 53 | 22

UPCOUNTRY LAVENDER ROSEMARY LAMB RACK

SALSA ROSA 56 | 24

1/2 KONA LOBSTER DYNAMITE

CRAB MEAT | CHARRED LEMON 60 | 26

ENHANCEMENTS

LEMONGRASS JASMINE RICE

TOASTED SESAME SEEDS 8

LOCAL WATERCRESS SALAD

BABY HEIRLOOM TOMATOES | SHAVED MANCHEGO
AGED BALSAMIC | EXTRA VIRGIN OLIVE OIL 14

ALI'I SEA-SALT PARMESAN FRIES CG

RED HAWAIIAN SALT | PARMIGIANO 10

STEAMED 1/2 LOBSTER TAIL

DRAWN BUTTER 24

BROCCOLINI

CHILI | GINGER | LEMON 11

GRILLED SHRIMP

WITH CRAB DYNAMITE 24

ASPARAGUS CG

OLIVE OIL | TOASTED MACADAMIA NUTS 12

ALASKAN KING CRAB LEGS

DRAWN BUTTER 27

TRUFFLE POTATO PUREE

YUKON GOLD POTATOES | ITALIAN BLACK TRUFFLE 12

OHANA STYLE FOR TWO

WHOLE CHARRED BRANZINO

SHISHITO PEPPERS | FENNEL | CHERRY TOMATO
LEMONGRASS-CURRY BUTTER 45 PER PERSON

GRILLED TOMAHAWK

32 OZ. STEAK CG

ASPARAGUS | MUSHROOMS | GARLIC CONFIT
PEARL ONIONS | ULANA BUTTER
GARDEN CHIMICHURRI 78 PER PERSON

LI HING MUI LAHAINA MANGO

BBQ WHOLE CHICKEN CG

CHILI-GINGER BROCCOLINI | PICKLED MUSTARD
SEEDS | UMAMI JUS 35 PER PERSON

SWEET INDULGENTS

PELE GODDESS: THE FORBIDDEN FRUIT TO SHARE (FOR 2)

LOCAL FRUITS & BERRIES
GREEN MINT SUB ZERO
LI HING MUI | DRAGON FRUIT SORBET 31

HAWAIIAN TROPICAL CHEESECAKE CG

MAUI GOLD PINEAPPLE CHUTNEY
LAHAINA MANGO COULIS 12

MON CHERI: WARM CHOCOLATE LAVA CAKE CG

ALLOW 20 MINUTES FOR BAKING
VANILLA ICE CREAM
BLACK COCOA CRUMBLE | CHERRY COMPOTE
SUB-ZERO MARSHMALLOW 14

ICE CREAM CUP

VANILLA OR CHOCOLATE 9

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS.

AN 18% SERVICE CHARGE IS AUTOMATICALLY ADDED TO PARTIES OF 6 OR MORE AND DISTRIBUTED ENTIRELY TO THE WAIT STAFF.

***OUR KITCHEN HANDLES AND CONTAINS ALLERGENS INCLUDING
BUT NOT LIMITED TO: SHELLFISH, TREE NUTS, GLUTEN AND DAIRY.
WHILE WE MAKE EVERY EFFORT TO AVOID CROSS CONTAMINATION
WE CANNOT GUARANTEE IT. PLEASE ADVISE YOUR SERVER OF ANY
ALLERGIES AT THE BEGINNING OF YOUR MEAL.

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