

APPETIZERS

pulehu pork ribs	twice cooked, glazed with spicy soy sauce served with chilled roasted turnips with the tops	18
tempura lobster  available	local style ocean salad & namasu enhanced with a singapore pepper drizzle	20
canoe house sashimi*  available	sliced hamachi paired with fresh spicy ahi, avocado salsa unagi glaze and kissed with truffle snow	22
ono pono (<i>hawaii sustainability project</i>)	pan roasted big island abalone topped with miso emulsion, sautéed local mushrooms on a bed of luau leaves (hawaiian “spinach”) and waimea spicy tomato	21
canoehouse pupu platter 	pulehu pork ribs, ahi poke paired with smashed avocado and wonton chip, sticky shrimp	20 P/P
goat cheese sampler  available	a selection of big island dairy goat cheese with flatbread, kiawe honey, kona mango chutney	20

SOUP - SALADS

kabocha squash soup  available	brown butter roasted kabocha squash paired with homestyle bacon, garlic croutons, toasted pumpkin seeds & espelette pepper	15
baby greens n’ kale  & vegan available	fresh picked baby mustard greens topped with shaved farmer’s market vegetables topped with big island goat cheese & creamy macadamia nut dressing	16
maluhia farms butter leaf lettuce 	waimea tomato & cucumber topped with fresh sliced maui onion home-style bacon chunks finished with a brown butter lilikoi vinaigrette	17
roasted locally raised beets 	hawaiian salt & garden herb roasted beets paired with fresh big island goat cheese enhanced with li hing mui dressing	16
farmers’ market salad	waimea baby lettuces and romine, mo betta farms heirloom blue tomato, shaved sweet onions, dried cherries, and candied macadamia nuts, shaved parmesan. Lemon truffle vinaigrette	17

THE CANOE HOUSE

ENTRÉE

- tataki style furikake crusted ono*** (wahoo)  available
seared rare, local fern shoot salad, enhanced with pickled ginger dressing,
wasabi soy dressing and nori chips 37
- forbidden risotto** 
creamy arborio rice with a mushroom essence topped with himalayan
forbidden rice finished with local chevre, squash,
asparagus sprinkled with basil dust 36
- macadamia nut crusted mahi mahi**
mahि mahi crusted with house spiced macadamia nut over black
rice, thai coconut curry sauce topped with pineapple relish 42
- coffee rubbed ribeye *** 
sea salt crusted fingerling potato, thyme roasted ali`i mushroom, fried onions,
tamarind steak sauce 48
add lobster 16
- hawaii ranchers filet mignon *** 
paired with a creamy Yukon gold potato puree, waimea roasted vegetables,
curried mango coulis 52
- wok tossed (maine) kona lobster**
tossed with roasted hamakua ali mushrooms & lup cheong, nestled in a bed of
locally raised greens paired with a shoaxing wine & soy butter sauce 56
- mongolian bbq rack of lamb ***
macadamia nut crust, smashed purple sweet potato, chinese long beans,
roasted pepper aioli 49
- pulehu (grilled) half chicken**
asian style marinate, warm purple potato & fingerling salad accompanied by
spicy greens enhanced by a local tomato vinaigrette 38
- nori wrapped tempura ahi *(local tuna)**
“french fries”, stir fried bok choy and hamakua mushrooms paired with a
shiso aioli and togarashi spiced beurre blanc 42
- slow braised beef short rib**  available
4 hour braised short ribs- matched with garlic fried rice, wilted spicy greens,
ginger chili hot sauce, sweet shoyu glaze, fresh tomato salad 39

Open Monday – Saturday 5:30 pm - 8:30 pm

Call 808-881-7911

18% gratuity will be added to parties of 5 or more

 Gluten Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 10/30/15