

# THE CANOE HOUSE

## APPETIZERS

- pulehu pork ribs**  
twice cooked, glazed with spicy soy sauce served with chilled roasted turnips with the tops 18
- tempura Big Island lobster**  available  
local style ocean salad & namasu enhanced with a singapore pepper drizzle 20
- Hawaiian ahi crudo\***  available  
sliced fresh Hawaiian yellow-fin tuna, pickled onion ogo salad, ponzu aioli glaze, and black sand sea salt 22
- Kona abalone**  
pan roasted Big Island abalone topped with miso emulsion, sautéed local mushrooms on a bed of braised taro leaves and Waimea spicy tomato 21
- Canoehouse pupu platter**  
pulehu pork ribs, ahi poke paired with smashed avocado and wonton chip, sticky Kaua'i shrimp 22 P/P
- chef Allan's "signature" poke-rita**  available  
fresh ahi poke, avocado salsa, unagi glaze, tobiko, nori chips, kaiware sprouts, truffle snow, and furikake rim 22
- deep fried Big Island goat cheese**  available  
sesame crusted mochi filled with island goat cheese crotin, plum wine reduction, keawe white honey, azuki bean puree, li hing mui strawberries 19

## SOUP - SALADS

- kabocha squash soup**  available  
brown butter roasted kabocha squash paired with homestyle bacon, garlic croutons, toasted pumpkin seeds, espelette pepper 15
- Canoehouse caesar**  available  
Waimea baby romaine, cherry tomatoes, local shaved radish with house made caesar dressing, toasted crostini, shaved parmesan 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, Waimea tomato, paired with fresh Big Island goat cheese, enhanced with li hing mui dressing 16
- farmers' market salad**    
Waimea baby lettuces, romaine and tomato, shaved sweet onions, dried cherries, candied macadamia nuts, shaved parmesan, lemon truffle vinaigrette 17

# THE CANOE HOUSE

## ENTRÉE

### *Makai ("to the ocean")*

- tataki style furikake crusted ono\* (wahoo)**  available  
seared rare, local fern shoot salad, enhanced with pickled ginger dressing, wasabi soy dressing and crispy nori chips 37
- macadamia nut crusted fresh mahimahi**  
fresh Hawaiian catch of the day crusted with house spiced macadamia nuts over black rice, thai coconut curry sauce topped with pineapple relish 42
- nori wrapped tempura ahi \***  
fresh yellow-fin tuna wrapped in seaweed, stir fried bok choy and Hamakua mushrooms paired with shiso aioli and a togarashi spiced beurre blanc, fried fingerling potatoes 42
- wok tossed Kona lobster**  
tossed with roasted Hamakua alii mushrooms & lup cheong, nestled in a bed of locally raised greens paired with a shoaxing wine & soy butter sauce 56

### *Mauka ("to the mountain")*

- pulehu (grilled) half chicken**  
asian style marinade, warm purple sweet potato, bacon & fingerling salad accompanied with spicy greens enhanced by a local tomato vinaigrette 38
- forbidden risotto**  **vegetarian**  
creamy arborio rice with a Hamakua mushroom essence topped with himalayan forbidden rice finished with local farmers' market vegetables 36
- grilled rack of lamb\***  
mongolian bbq glaze, roasted kabocha, local vegetables, sizzling pepper aioli, micro herb salad 49
- coffee rubbed ribeye \***  available  
sea salt crusted fingerling potato, thyme roasted ali`i mushroom, fried onions, "signature" canoehouse tamarind steak sauce 48  
add Kona lobster tail 16
- Hawaii ranchers filet mignon \***   
paired with a creamy yukon gold potato puree, Waimea roasted vegetables, curried mango coulis 52
- 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  
[www.maunalani.com](http://www.maunalani.com)

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. Issued: 05.20.16