

THE CANOE HOUSE

CREATIVE BEGINNINGS

- pork ribs**  available
twice cooked, glazed with our house made mongolian bbq sauce 19
- garden fresh vegetarian lumpia** 
waimea baby lettuces & farm fresh vegetables wrapped in
rice paper served with a ginger chili garlic sauce, toasted macadamia nuts 17
- canoehouse pupu platter**
bbq pork ribs, seared ahi poke paired with smashed avocado relish on a
wonton chip, kauai shrimp with chef's sticky sauce 24 pp
- chef allan's "signature" poke-rita**  available
fresh ahi poke, avocado salsa, unagi glaze, tobiko, tempura flakes
kaiware sprouts, truffle snow, and furikake rim 23
- Kona lobster miso**
lobster miso dashi, poached lobster wonton, diced tofu, wakame, togarashi
21
- fried mochi island goat cheese** 
sesame mochi wrapped crostin cheese, plum wine reduction, keawe white honey 21
Waimea strawberries tossed in li hing mui

INSPIRED GARDEN SELECTIONS

- Hilo sweet corn bisque**  available
with homestyle bacon, garlic crotons, espallete pepper 16
- "bread" fruit panzanella** 
waimea baby romaine, local tomatoes, sliced cucumbers and onions
17
roasted ulu "bread" fruit, fried capers and baby basil, shallot vinaigrette
- roasted beets** 
hawaiian salt & garden herb roasted beet, fresh picked peashoots
big Island chevre, li hing mui dressing 18
- heirloom tomato "poke"**
sweet onions and waipio fern shoots, local avocados, pickled garlic
tempura fried anchovy, balsamic soy dressing 18
- farmers' market salad** 
hirabara farms baby lettuces, local tomato and shaved sweet onions
17
waimea strawberries, candied macadamia nuts, shaved parmesan
lemon truffle vinaigrette & truffle dust

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FEATURED DISHES

Makai ("to the ocean")

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| miso Kona kampachi | crushed inamona & fresh herbs, baby bok choy garlic & gingered warm tomatoes | 43 |
| coconut curry Kauai shrimp | roasted kabocha pumkin, local peppers and green beans lemon grass scented jasmine rice, sweet pineapple relish | 42 |
| seared furikake crusted ono* (wahoo)  available | served rare, local fern shoot salad, enhanced with pickled ginger dressing tamari shallot and peppercorn reduction, ogo and tobiko | 21/40 |
| seared ahi | dipped in poke sauce, seared rare, fried potatoes, tempura avocado 44 pickled onion tomato ogo salad, shiso bernaise and a unagi reduction | |
| fried Kona lobster | tossed in a ginger chili "sticky sauce" with shaved radishes, tomatoes 56 waipio fern shoots, jasmine rice | |

Mauka ("to the mountain")

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| pulehu (grilled) half chicken | asian style marinade, warm purple sweet potato, bacon & fingerling salad accompanied with baby greens enhanced by a local tomato vinaigrette | 38 |
| forbidden risotto  vegetarian | creamy arborio rice with Hamakua mushrooms, topped with island goat cheese himalayan forbidden rice and farmers' market vegetables | 36 |
| grilled lamb chops* | mongolian bbq glaze, roasted kabocha pumkin, local vegetables sizzling pepper aioli, micro herb salad 49 | |
| coffee rubbed ribeye *  available | sea salt crusted fingerling potatoes, thyme roasted ali`i mushroom, fried onions "signature" canoehouse tamarind steak sauce add Kona lobster tail | 48 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, bok choy ginger chili hot sauce, sweet shoyu glaze, fresh tomato salad | 39 |