



CREATIVE BEGINNINGS

- pork ribs**  available
twice cooked, glazed with our house made mongolian bbq sauce 21
- garden fresh vegetarian lumpia** 
waimea baby lettuces & farm fresh vegetables wrapped in
rice paper served with a ginger chili garlic sauce, toasted macadamia nuts 18
- 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 25 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 24
- Kona lobster miso**
lobster miso dashi, poached lobster wonton, diced tofu, wakame, togarashi 22
- fried mochi island goat cheese** 
sesame mochi wrapped crostin cheese, plum wine reduction, keawe white honey 23
waimea strawberries tossed in li hing mui

INSPIRED GARDEN SELECTIONS

- Hilo sweet corn bisque**  available
with homestyle bacon, garlic croutons, 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 19
big Island chevre, li hing mui dressing
- heirloom tomato "poke"**
sweet onions and waipio fern shoots, local avocados, pickled garlic 18
tempura fried anchovy, balsamic soy dressing
- farmers' market salad** 
hirabara farms baby lettuces, local tomato and shaved sweet onions 18
waimea strawberries, candied macadamia nuts, shaved parmesan
lemon truffle vinaigrette & truffle dust



FEATURED DISHES

Ma kai ~ Towards the ocean

miso Kona kampachi

crushed inamona & fresh herbs, baby bok choy, garlic & gingered tomatoes 44

sautéed day boat scallops

fingerling potato, bacon & turnip hash, hawaiian chili pepper yuzu butter sauce 45

coconut curry Kauai shrimp

roasted kabocha pumpkin, local peppers and green beans 42
lemon grass scented jasmine rice, sweet pineapple relish

seared furikake crusted ono* (wahoo) available

served rare, local fern shoot salad, enhanced with pickled ginger dressing 22/41
tamari shallot and peppercorn reduction, ogo and tobiko

seared ahi

dipped in poke sauce, seared rare, fried potatoes, tempura avocado 45
pickled onion tomato ogo salad, shiso béarnaise and a unagi reduction

fried Kona lobster

tossed in a ginger chili “sticky sauce” with shaved radishes, tomatoes 57
Waipio fern shoots, jasmine rice

Mau ka ~ Towards the mountains

Asian styled half chicken

asian style marinade, warm purple sweet potato, bacon & fingerling salad 41
accompanied with baby greens enhanced by a local tomato vinaigrette

forbidden risotto vegetarian

creamy arborio rice with hamakua mushrooms, topped with island goat cheese 36
himalayan forbidden rice and farmers’ market vegetables

pan roasted lamb chops*

mongolian bbq glaze, roasted kabocha pumpkin, local vegetables 49
sizzling pepper aioli, micro herb salad

Hawaii ranchers filet mignon *

paired with a creamy yukon gold potato puree, waimea roasted vegetables 54
curried mango coulis

add Kona lobster tail 18

slow braised beef short rib available

4 hour braised short ribs matched with garlic fried rice, bok choy 40
ginger chili hot sauce, sweet shoyu glaze, fresh tomato salad

Gluten Free 

An 18% gratuity will added to parties of 6 or more

*Menu subject to change. 04.01.18

The CanoeHouse Monday – Saturday 5:30 pm – 8:30 pm

Reservations 808-881-7911 or www.maunalani.com