

# MAKANA TERRACE

## Island Bistro

### *Cold Appetizers / Anu Pupus*

Hamachi Tartare Yuzu Mayonnaise / Cilantro / Quail Egg / Sea Asparagus / Crispy Ginger 19

Seafood Cube Kauai Prawns / Wasabi Cocktail / Spiny Lobster / Oysters / King Crab 29

Charcuterie Platter Duck Prosciutto / Laganiza Sausage / Kalua Pork Rilette /  
House made Mango Mustard / Sourdough Baguette 19

"Kailani Farm" Organic Field Greens Ginger Huli Huli Vinaigrette / Hilo Hearts of Palm 14

Seared Togorashi Ahi Nicoise Salad Quail Egg / Soy-Ginger Vinaigrette 21

### *Hot Appetizers / Wela Pupus*

Ahi Mushroom Kushiyaki Fuji Apples / Star Anis Vinaigrette 16

Spring Roll Vietnamese Rice Paper Vegetable Roll / Tangelo Sweet Chili 16

Lava Rock seared Kauai Prawns Coconut Hawaiian Chili Dipping Sauce 21

35 Hour Braised Pork Belly Manila Clams / Cilantro Yuzu / Sour Apple 19

### *Sea / Moana*

"Kona cold" Lobster Cassoulet Edamame Stew / Smoked Coconut Bacon / Lobster Sausage 42

Miso Glaze Island Sea Bass Winter Truffle Mac & Cheese Gratinated 36

Steamed Kampachi Thai chili / Organic Island Orange / Kefir Lime 36

Ahi Steak "Au Poivre" 39

### *Land / Aina*

Rib Eye Steak Molokai Fleur de Sel / Hawaiian Chili Sugar Cane Rub / Seak Fries 42

Roasted Huli Huli Half Chicken Mash Potatoes / Natural Jus 31

Kiawe Wood Smoked Kurobuta Pork Chop Pumpkin Puree / Maui Gold Pineapple Chutney 36

Dumpling Big Island Mushrooms / Water Chestnut / Crispy Ginger 28

# Makana Terrace Maki

**Makana Terrace Roll\* 25**

Spicy Tuna / Tempura Shrimp / Avocado/ Spicy Mayo

**Rainbow Roll\* 26**

California Maki / Ahi / Snapper / Salmon / BBQ Eel / Yellowtail / Shrimp / Avocado

**Kamakaze Roll\* 22**

Yellowtail / Tobiko / Green Onion / Shiso

**Soft Shell Crab Roll\* 25**

Cucumber/ Avocado/ Wasabi Aioli/ Tobiko

**Bali Hai Roll\* 21**

California Maki / Shiso / Torched Salmon

## Classic Maki Rolls

Ahi\* 12

Salmon\* 11

Cucumber 9

Avocado 9

Natto 7

California 13

BBQ Eel & Avocado 11

Spicy Tuna\* 13

## Sashimi and Nigiri (2 pieces)

Ahi\* 12

Salmon\* 10

Snapper\* 10

Yellowtail\* 12

Escolar\* 10

Ikura\* 10

Tobiko\* 10

Mackerel 12

## Platters

**Sunset Platter 28**

Nigiri/Tuna/Hamachi/Salmon/Shrimp/Unagi  
and California Roll

**Sashimi Platter 42**

Tuna/Salmon/Hamachi  
And Hot Seared Kampachi/Yuzu/Truffle Oil

## Sake

Gl/Btle

Junmai, Chikurin Fukamari Okayama 720ml 16/72

Junmai Ginjo, Chikurin Karoyaka Okayama 300ml 40

Daiginjo, Kikusakari Kurahibiki Ibaraki 720ml 25/122

Sparkling, Hana HouHouShu Pink 300ml 32

## Japanese Beer

Sapporo 8

Asahi Dry 8

Kirin Light 8

Items are served raw or partially cooked

“The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, especially elderly, young children under four, pregnant women and other highly susceptible individuals with a compromised immune systems. Thorough cooking of such foods reduces the risk of illness.”