



## PUPUS

<b>FRIED CALAMARI STRIPS</b> Wasabi buttermilk dipping sauce	9.95
<b>GRILLED THAI SHRIMP</b> Lemongrass, ginger and cilantro marinated, guava dip	11.95
<b>CRAB CAKES</b> Bartender Uemura's pahoehoe sauce, served on soba noodles	12.95
<b>SASHIMI</b> Fresh, raw Ahi with shoyu, wasabi and lemon	Market
<b>SMOKED MARLIN</b> Thin slices of a local delicacy with cilantro horseradish drizzle	9.95
<b>SEAFOOD POTSTICKERS</b> Shrimp and scallops, citrus ponzu	10.95
<b>WARM SPINACH &amp; ARTICHOKE DIP</b> Served with tortilla chips and garlic bread	9.95
<b>KALUA PORK SPRING ROLLS</b> Lilikoi chili pepper water	8.95

## HUI PLATTERS

*Tasters for Two*

<b>'ĀINA - Land</b> Koloa pork ribs, beef satay and kalua pork spring roll	14.95
<b>KAI - Sea</b> Crab cake, fresh ceviche and Thai shrimp	17.95
<b>I'A MAKA - Raw Fresh Fish</b> Wok charred, shoyu poke and fresh sashimi	16.95

## ISLAND FAVORITES

*Served with basmati rice pilaf*

<b>ROASTED HALF CHICKEN</b> Lemon and thyme seasoned, roasted chicken jus	19.95
<b>KOLOA PORK RIBS</b> Slow cooked Imu style, plum barbecue sauce	24.95
<b>RIBS and CHICKEN</b> A combination of our Koloa Pork Ribs and Teriyaki Chicken	22.95
<b>KUSHIYAKI</b> Teriyaki marinated brochettes of chicken breast and beef tenderloin	22.95

*All entrees include your choice of salad:  
Keoki's Caesar, Baby Spinach with Warm Bacon Dressing or Kauai Greens with Lilikoi Vinaigrette*

## FRESH FISH

26.95-30.95

- "KEOKI'S STYLE"** Baked in a garlic, lemon and sweet basil glaze
- PARMESAN & HERB CRUSTED** Sauteed with panko and macadamia nuts, served with lemon caper beurre blanc
- FIRECRACKER** Baked in a spicy southwestern glaze, with black bean avocado relish
- HERB GRILLED** Mango, cilantro salsa
- ASIAN SEARED AHI** Hoisin lime vinaigrette, sunrise papaya salsa, with white rice

## SEAFOOD

- PESTO SHRIMP LINGUINI** 22.95  
Kauai Fresh Farms basil, macadamia nuts, shiitake mushroom and sundried tomatoes
- SEAFOOD RISOTTO** 28.95  
Lobster, shrimp, scallop, and fresh fish, chardonnay herb risotto
- HERB CRUSTED SCALLOPS** 25.95  
Macadamia nut dusted, lemongrass citrus beurre blanc
- TRISTAN DA CUNHA LOBSTER TAILS** Market  
Two sustainable ¼ lb. tails glazed "Keoki's Style" & baked to perfection

## FROM THE GRILL

*Served with sour cream and chive smashed potatoes*

- TERIYAKI TOP SIRLOIN-USDA PRIME STEAK** 24.95  
Marinated in shoyu and ginger
- PORK PORTERHOUSE** 26.95  
All natural center cut chop, pineapple mango chutney
- FILET MIGNON** 30.95  
Hawaiian sea salt rub, peppercorn wasabi cream
- PRIME RIB** 27.95  
Slow roasted **Certified Angus Beef**® brand served with horseradish cream and au jus

### TAKE YOUR STEAK SURFING

Add one of these delicious options to your steak:

Tristan da Cunha Lobster Tail **16.95**

Grilled Thai Shrimp **11.95**

## DESSERTS

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|--|-------------|--|-------------|
| <b>KIMO'S ORIGINAL HULA PIE</b> ®<br>Famous for 35 years     | <b>7.95</b> | <b>SORBET</b><br>Seasonal tropical flavor                  | <b>4.95</b> |
| <b>MINT CHIP HULA PIE</b><br>Refreshing twist on the classic | <b>7.95</b> | <b>CHOCOLATE MOUSSE</b><br>Housemade folded dark chocolate | <b>5.95</b> |

T S RESTAURANTS of HAWAII & CALIFORNIA

We accept MasterCard, Visa, American Express and Discover. Sorry, no personal checks.  
Sales tax will be added to all food and beverage items. An 18% gratuity is requested for parties of 8 or more.