

STARTERS



WILD CAUGHT AHI SASHIMI* (D) | 18

asian slaw, sea salad, wasabi,
pickled ginger, shoyu

CRISP FURIKAKE PANKO CRUSTED CALAMARI | 14

kim chee ranch dipping sauce

BBO KALUA PORK SLIDERS | 14

shredded kalua pork, guava barbeque sauce,
spicy cole slaw, hapa fries

"PUPU STYLE" RIB EYE STEAK | 16

sea salt and pepper grilled steak, onion rings,
teriyaki sauce, kim chee

CHICKEN WINGS | 13

choice of korean style or traditional buffalo
sauce, celery sticks, blue cheese dip

WILD CAUGHT AHI POKE* | 18

hand mixed with scallions and onions, honu's
special poke sauce, firecracker rice,
fried shiitake mushrooms

ROASTED RED PEPPER HUMMUS | 12

feta cheese, vegetable crudité,
kalamata olives, warm flatbread

PIZZA

PIZZA MARGHERITA | 17

fresh mozzarella, tomatoes, basil, olive oil

HAWAIIAN PIZZA | 17

kalua pork, caramelized pineapple, cilantro

PEPPERONI | 16

CHEESE | 15

FRESH SOUP OF THE DAY | 9

ask your server for today's selection

HONU'S RAMEN



12.95

traditional japanese style ramen noodle
with pork char siu, scallions, bamboo shoot,
caramelized garlic, boiled egg

choice of broth:

SHOYU

OR TONKOTSU (PORK)

(GF) GLUTEN-FREE (V) VEGAN ITEMS (D) DIABETIC SELECTIONS

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk
of foodborne illness, especially if you have certain medical conditions.

SALADS



ORGANIC KALE SALAD (V) (GF) | 12

quinoa, baby spinach, toasted sunflower seeds,
craisins, nutritional yeast, cider honey dressing

MANDARIN CHICKEN SALAD (GF) | 15

asian greens, bean sprouts, won bok, peppers,
orange sections, hoi sin roasted chicken, shaved
bermuda onions, scallions, oriental vinaigrette

HONU'S HOUSE SALAD WITH HERB VINAIGRETTE (GF) | 10

fresh baby greens, shaved carrots,
red radish, tomatoes, cucumbers

SEAFOOD COBB SALAD (GF) | 19

aquaponic greens, bay shrimp, crabmeat, bacon,
avocado, tomato, egg, green goddess dressing

CAESAR SALAD* (D) | 12

waimea baby romaine, croutons,
parmesan, cherry tomatoes
add chicken | 5 add shrimp | 8

SPECIALTIES



CHARRED BEEF TENDERLOIN

TATAKI* (GF) | 34

sautéed baby spinach, mushroom bacon, gorgonzola,
smashed potatoes,
green peppercorn glaze

GARLIC & OLIVE OIL PAN ROASTED

BREAST OF CHICKEN (GF) | 24

fresh in bone, grilled vegetables,
light tomato caper vinaigrette

GRILLED RIB EYE STEAK* | 32

roasted organic vegetables, herb butter, garlic fries

HAMAKUA MUSHROOM

RISOTTO (GF) | 22

marinated tomatoes, grilled vegetables,
thai yellow curry sauce

"SCALLOPS AND PRAWNS"

FETTUCCINE | 28

sea scallops, prawns, fresh herbs, parmesan cheese,
choice of marinara or alfredo sauce

HONU'S NATURAL BEEF BURGER* | 18

leaf lettuce, tomato, swiss cheese,
onion ring, guacamole, bacon, white
truffle fries, kosher pickle

PASTRAMI SANDWICH | 18

hot sliced pastrami, caramelized onions,
melted swiss cheese, pickles, hapa fries

FISHERMAN'S DAY BOAT CATCH* | market price

chef's inspiration for the day



KAILUA KONA

COURTYARD
Marriott
KING KAMEHAMEHA'S
KONA BEACH HOTEL