

MW RESTAURANT

lunch

appetizers

PIZZADILLA *Pepperoni Quesadilla* \$8

FRIED CALAMARI *Garlic Black Pepper Sauce* \$9

HO FARMS VEGETABLE POKE \$9

“FRIED CHICKEN” *Pressed Jidori Chicken, Garlic Soy Sauce and Hawaiian Hearts of Palm* \$12

AHI POKE BOWL \$14

salads

HOUSE SALAD *Ma’o Farms Sassy Salad, Sesame Soy Vinaigrette* \$7

HO FARMS BABY TOMATO, CUCUMBER AND FETA CHEESE SALAD *Olives, Baby Romaine lettuce* \$10

PICKLED LOCAL BEETS *Dill Pickles, Baby Tomatoes, Ume Beet Vinaigrette* \$10

CAESAR SALAD *Kula Baby Romaine Lettuce, Pipikaula Poke, Anchovy Garlic Dressing* \$10

soup

PORTUGUESE BEAN SOUP \$8

OXTAIL, CORNED BEEF, PORK BELLY SOUP \$18

entrees

PORK TONKATSU SANDWICH *Mustard Potato Salad* \$14

KULANA RANCH BURGER *Pipikaula, Avocado Salsa* \$15

LEMONGRASS JIDORI CHICKEN SANDWICH *Grilled Curry Eggplant, Ma’o Farms Sassy Salad* \$15

HOT “BLT SANDWICH” *Braised Bacon, Wilted Romaine Lettuce, Baby Tomato Salad* \$16

MENTAIKO PASTA *Soft Poached Kaneshiro Poultry Egg, Karashi Mustard* \$18

“LOCO MOCO” MEATLOAF *Local Egg, Vegetable Fried Rice* \$18

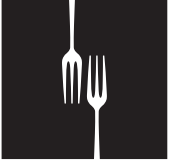
“SUKIYAKI PORK SANDWICH” *Local Egg, Truffle Soy Dashi* \$18

MOCHI CRUSTED MONCHONG-SICKLE POMFRET *Somen Noodles, Assorted Condiments, Yuzu Koshu Soy Vinaigrette* \$22

GARLIC STEAMED ONAGA-LONG-TAIL RED SNAPPER *Stir Fry Vegetables* \$24

GRILLED KALBI SHORTRIBS *Spicy Ho Farms Eggplant Salad, Kim Chee Potato Salad* \$26

* Please inform your server of any dietary restrictions or allergies.



MW RESTAURANT

dinner

appetizers

- BEER BRAISED PORK BELLY** Bao Buns, Ginger Scallion Oil, Pulled Jalapeño \$10
- FRIED GOOSE POINT OYSTERS** Chili Mayonnaise, Cucumber Namasu \$12
- “FRIED CHICKEN”** Pressed Jidori Chicken, Garlic Soy Sauce and Hawaiian Hearts of Palm \$12
- ALASKAN KING CRAB TRIO** Lumpia, Baked, Lollipop \$14
- AHI AND HAMACHI POKE** Avocado Salsa, Rice Cracker Chips, Won Ton Pi \$14
- AHI POKE** with Ikura, Uni, Crispy Rice Cracker \$18
- SEAFOOD COCKTAIL FOR 2** King Crab, Lobster, Shrimp and Oysters \$45

salads

- HOUSE SALAD** Ma’o Farms Sassy Salad, Sesame Soy Vinaigrette \$7
- HO FARMS BABY TOMATO, CUCUMBER AND FETA CHEESE SALAD** Olives, Baby Romaine Lettuce \$10
- PICKLED LOCAL BEETS** Dill Pickles, Baby Tomatoes, Ume Beet Vinaigrette \$10
- CAESAR SALAD** Kula Baby Romaine Lettuce, Pipikaula Poke, Anchovy Garlic Dressing \$10

soups

- PORTUGUESE BEAN SOUP** \$8
- OXTAIL, CORNED BEEF, PORK BELLY SOUP** \$18

entrees

- ADOBO MARINATED PORK CHOP** Mung Bean Potato Cake, Hau’ula Tomato Salad \$24
- SHINSATO FARMS PORK TONKATSU** Panchan \$24
- GARLIC STEAMED ONAGA-LONG-TAIL RED SNAPPER** Stir Fry Vegetables \$24
- GRILLED KALBI SHORTRIBS** Spicy Ho Farms Eggplant Salad, Kim Chee Potato Salad \$26
- HOT CHINESE ROAST DUCK SANDWICH** Garbanzo Bean Mash, Five Spice Duck Gravy \$26
- GRILLED SALMON** Korean Miso, Soba Noodles & Assorted Condiments \$28
- “OXTAIL STEW AND RICE”** Stuffed Oxtail Roulade on Beef Stew Risotto, Peanuts & Mushrooms \$28
- MOCHI CRUSTED OPAKAPAKA** Somen Noodles, Assorted Condiments, Yuzu Koshu Soy Vinaigrette \$32
- SEAFOOD GUMBO** Lobster, Shrimp & Clams, Housemade Andouille Sausage \$32
- SHRIMP AND UNI** Housemade Linguine Pasta, Shiso, Nori, Soy Katsuo \$32
- “STEAK AND POTATOES”** Grilled 12 oz. Ribeye Steak, Anchovy Garlic Butter, Potato Gnocchi \$35

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LUNCH

dessert

all desserts are \$9

MW CANDY BAR

*Praline Crunch, Salt Caramel, Waialua Chocolate,
Bananas, Kinako Marshmallow, Okoshi Popcorn Ice Cream*

WAILEA MEYER LEMON MERINGUE “BRULÉE”

Candied Lemon, Kantan, Sorbet, Custard, Tapioca

KULA STRAWBERRY “CHEESECAKE”

*Li-Hing Ume Filled Strawberries, Strawberry Yogurt Sorbet,
Kiawe Graham Crackers, Freeze Dried Strawberries*

MA’O FARMS “CARROT CAKE”

*Maui Rum “Cream Cheese,” Lemon-Grass Ice Cream,
Candied Carrots and Hearts of Palm*

TROPICAL “CREAMSICLE”

*Guava Semifreddo, Lilikoi Panna Cotta, Coconut “Cake”,
Tropical Fruits*

PIE OF THE DAY — PUMPKIN CRUNCH

Kabocha, Honey Oat Crisp

HOUSEMADE ICE CREAMS

Vanilla

Chocolate

Apple Pie

coffee & tea

WAIALUA COFFEE \$5

KA’U COFFEE \$5

JASMINE DRAGON PEARL TEA \$5

MATCHA \$5

DINNER

dessert

all desserts are \$9

MW CANDY BAR

*Praline Crunch, Salt Caramel, Waialua Chocolate,
Bananas, Kinako Marshmallow, Okoshi Popcorn Ice Cream*

WAILEA MEYER LEMON MERINGUE “BRULÉE”

Candied Lemon, Kantan, Sorbet, Custard, Tapioca

KULA STRAWBERRY “CHEESECAKE”

*Li-Hing Ume Filled Strawberries, Strawberry Yogurt Sorbet,
Kiawe Graham Crackers, Freeze Dried Strawberries*

WAIALUA COFFEE “AFFOGATO”

*“Warm Chocolate Cake,” Aerated Coffee Granite,
Coffee Gelato, Dehydrated Mousse, “Espresso”*

“APPLE PIE”

*Caramel Miso Apples, “Combos,” Bread Pudding,
Vanilla Ice Cream, Yuzu Koshu*

MA‘O FARMS “CARROT CAKE”

*Maui Rum “Cream Cheese,” Lemon-Grass Ice Cream,
Candied Carrots and Hearts of Palm*

DOUGHNUTS OF THE DAY

American Chinese Filipino
French Japanese Korean
Portuguese

** Ask you server about today’s doughnut special*

TROPICAL “CREAMSICLE”

*Guava Semifreddo, Lilikoi Panna Cotta, Coconut “Cake”,
Tropical Fruits*

HOUSEMADE ICE CREAMS

Vanilla
Chocolate
Apple Pie

coffee & tea

WAIALUA COFFEE \$5

KA‘U COFFEE \$5

JASMINE DRAGON PEARL TEA \$5

MATCHA \$5