'ULU ocean grill + sushi lounge

COLD

AHÍ TUNA POKE* 32
Sushi Grade Local Tuna, Kukui Nut, Maui Onion
White Soy, Sesame, Ogo, Scallion

HEIRLOOM TOMATO & CHARRED AVOCADO (V) (GF) 26
Shiso, Ginger Sesame Vinaigrette

KEKELA FARM BABY GREENS (V) (GF) 28
Shaved Carrot, Cucumber, Radish
Yuzu Miso Vinaigrette

HUALALAI OYSTERS* (GF) 36
½ Dozen on Ice, Hawaiian Chili Pepper Water
Lemon, Ogo

SPICY CRAB NOODLES 67
King Crab, Spicy Ebi Butter, Mochi Noodles, Bok Choy

CRISPY WHOLE CATCH MP
Black Bean & Makrut Lime Nage, Grilled Lemon
Fried Rice, Baby Bok Choy

MAKAI (FROM THE SEA)

MISOYAKI BLACK COD 75
Tat Soi, Maui Onion Yogurt, Pickled Lotus Root

CORIANDER CRUSTED AHÍ TUNA* 72
Seared Foie Gras, Bok Choy, Forbidden Rice
Kabayaki Duck Jus, Poha Berry

SPICY CRAB NOODLES 67
King Crab, Spicy Ebi Butter, Mochi Noodles, Bok Choy

CRISPY WHOLE CATCH MP
Black Bean & Makrut Lime Nage, Grilled Lemon
Fried Rice, Baby Bok Choy

MAUKA (FROM THE LAND)

KONA COFFEE CRUSTED MAUI VENISON* 72
Miso Corn Cake, Japanese Whiskey-Ginger Glazed Baby
Carrots, Szechuan Peppercorn Reduction

14 OZ. PRIME NEW YORK STEAK* 75
Adobo Jam, Wasabi Potato Puree, Wilted Greens
Crispy Maui Onion

KOJI CURED AND SMOKED PUNA CHICKEN 52
Spicy Lemongrass Barbeque, Sweet Potato, Pickled Daikon

GOLDEN PINEAPPLE CURRY (V) (GF) 47
Garden Eggplant, Kekela Vegetables, Kabocha Squash
Chili Garlic “Crunch”, Thai Basil, Mint, Cilantro

BIG ISLAND SHELLFISH (GF) MP
Kona Prawns, ½ Lobster, Oysters, King Crab

Chilled on Ice
Sashimi, House Made Hot Sauce, and Mignonette

-OR-
Miso Broiled
Grilled Lemon, Yuzu Kosho Butter, Chives

SWEET & SOUR GARDEN EGGPLANT
Ginger, Lotus Root, Garlic, Thai Basil

THAI PINEAPPLE FRIED RICE
Carrot, Ginger, Scallion, Thai Basil, Red Bell Pepper

KIAWE WOOD SMOKED MASHED POTATO

WOK FRIED BABY BOK CHOY, XO BUTTER

CHEF DE CUSINE
Giuliano Leverone

GENERAL MANAGER
Paul Jimenez

*Consuming raw, or undercooked meat, poultry, shellfish or eggs may increase risk of foodborne illness, especially if you have certain medical conditions. Featuring sustainable local seafood, complemented with produce grown in our own herb garden and other Hawaii Island farms.
MAKI SUSHI

NEGIHAMA • Hamachi, Green Onion, Puffed Rice Furikake  27
UNAGI KYU • Cucumber, Kabayaki 25
KING CRAB ROLL • Hawaiian Sea Salt, Lemon Butter, Shio Kombu 47
LOCAL BIGEYE AHI TUNA TEKKA MAKI • Fresh Wasabi, House Made Soy Sauce, Chives 25
VEGETABLE ROLL • Baby Romaine, Shiso, Ume 21

‘ULU SPECIALTY

CHEF’S ASSORTED NIGIRI • 5 Selections MP
CHEF’S ASSORTED SASHIMI • MP
SEARED KING SALMON CRUDO • Lomi Lomi Tomato 30
HAMACHI CARPACCIO • 35
Hamachi Usuzukuri, Ponzu Gelee, Jalapeno Infused Ponzu, Ali‘i Salt
TORO RICE BOWL • 48
Toro Tartare, Kombu Butter, Sushi Rice, Dungeness Crab, Uni, Ikura, Ogo, Green Onions
HUALALAI SUSHI TRIO • 80
Seared Otoro Nigiri, Seared Wagyu Nigiri, Uni & Ikura, Osetra Cavair

NIGIRI SUSHI & SASHIMI

SASHIMI - Five Slices of Sashimi Served on a Bed of Tsuma, Ogo and Shiso Leaf
NIGIRI - One Piece of Nigiri Made with Akasu Sake-Lees Vinegar Sushi Rice and Wasabi

OTORO • Very Fatty Japanese Bluefin Tuna MP
CHUTORO • Medium Marbled Japanese Bluefin Tuna MP
RED CARABINEROS • “Ama Ebi” MP
‘AHI • Local Bigeye Tuna Loin 10/29
HAMACHI • Buttery, Rich Japanese Yellowtail 11/32
ORA KING SALMON • Buttery, Sweet King Salmon, New Zealand 11/32
KONA KANPACHI • Kona Raised Almaco Jack 10/31
HIRAME • Japanese Olive Flounder 10/31
TAI • Japanese Snapper with Delicate White Flesh 10/30
SCALLOPS • Cold Water Scallops, Hokkaido Japan  MP
WAGYU • Miyazaki A5, Maui Onion Oroshi MP
IKURA • Japanese Salmon Roe Marinated in Soy, Konbu and Mirin 11/33
UNI • Japanese Spiny Black Sea Urchin Roe 11/30
LOCAL EBI NIGIRI • Blanched Shrimp, Raised in Kona 11
UNAGI NIGIRI • Rich and Fatty Japanese Freshwater Eel 10

Sushi Chef
Nuri Piccio

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DESSERTS

Yuzu Shiso Semifreddo  
white chocolate snow, green tea and jasmine custard, citrus chocolate crumble  
20

Shave Ice  
coconut sorbet, pineapple granite, li hi mui pineapple, strawberry pearls, crispy lilikoi meringues  
20

Chocolate Banana  
Caramelized Chocolate Marquise, banana ice cream, tonka caramel, candied popcorn, banana macaron  
20

Pineapple Upside Down  
butter pound cake, Kohana Rum caramelized pineapple, fior di latte gelato  
20

Mango Lime Tart  
mango lime custard, kalamansi jellies, brown butter sesame crumble, compressed mango  
20

Kona Coffee Mac Nut  
Chocolate coffee financier, mac nut cremeux, Kona coffee chocolate spread, cocoa nib gelato  
20

Soufflé of The Evening  
prepared in your choice of chocolate or the flavor of the day  
22

Selection of Homemade Ice Cream and Sorbets  
14

SWEET LIBATIONS

Graham’s 40 Year Tawny  
58

Far Niente ‘Dolce’ Late Harvest 2012  
34

Baumard Quarts de Chaume 2015  
34

Executive Pastry Chef Kalani Garcia
ALOHA AHI AHI  
(Good Evening)  

CHILDREN'S MENU  

SAVORY  

12  
Udon Noodle  
Macaroni & Cheese  
Chicken Tenders, French Fries  
Grilled Cheese Sandwich, French Fries  
Peanut Butter & Jelly, Seasonal Fruit  
Chicken Katsu, Rice, Japanese BBQ Sauce  

16  
Caterpillar Roll, Cucumber, Rice, Avocado  
Grilled Chicken Breast, Steamed Broccoli/Carrots Grilled  
Fresh Catch of the Day, Steamed Broccoli/Carrots  

SWEETS  

FOR THE SWEET TOOTH  8  
Chocolate Pudding with Whipped Cream  
Chocolate Cake  
Chocolate or Vanilla Ice Cream  
Cookies  
Brownies  

REFRESHMENTS  3  
Milk  
Soy Milk  
Chocolate Milk  
Assorted Juices or Sodas  

SMOOTHIE  5