

Hula Grill Waikiki celebrates all that is authentically Hawaiian. Beyond our beach front location, whenever possible we source ingredients locally and are proud to support local Hawaiian farms and their families. Our commitment also extends to serving all natural chicken, Compart Family Farms all natural Duroc pork and local sustainable fresh fish.

CHEF MATT'S NIGHTLY SPECIALS

Daily creations featuring the best of Hawaii's seafood, meats and local produce

PUPUS

POKE TACOS*

marinated raw ahi, avocado, maui onion, wasabi aioli 18

CRAB & MACADAMIA NUT WONTONS

shoyu and mustard dipping sauce 14.5

OYSTERS ON THE HALF SHELL* ©

citrus ponzu, jalapeño jam 12

HONEY MAC NUT SHRIMP

crispy battered, candied mac nuts, citrus marmalade glaze 12

HULA GRILL SASHIMI* ©

raw ahi, shallot gremolata, alaea salt, thai basil oil 18

SWEET SOY DUROC RIBS

pupu style with bonito, sesame, scallion, kabayaki sauce 14.5

CHILLED SEAFOOD PLATTER

poached shrimp, king crab legs, goose point oysters, kukui nut poke, thai cocktail sauce 56

KABOCHA PUMPKIN HUMMUS

watermelon radish, pickled hearts of palm, naan flatbread 11

COCONUT CRUSTED CALAMARI

macadamia nut slaw, thai cocktail sauce 15.5

FROM THE GARDEN



LOCALICIOUS ©

nalo farms greens, kahuku sea asparagus, sweet ewa onion, hearts of palm, ho farms tomatoes, miso lime vinaigrette 11

HULA CAESAR

waipoli romaine lettuce, foccacia croutons, ho farms grape tomatoes 9.5

PINEAPPLE & GREENS

maui gold pineapple, watermelon radish, shaved beet, nalo greens, spiced mac nuts, goat cheese, crispy quinoa, yuzu herb vinaigrette 11



A portion of the proceeds from the sale of this item will be donated through Hula Grill Waikiki's Legacy of Aloha program, supporting local non-profit organizations that foster sustainability in our communities, preserve the Hawaiian culture and the culinary arts.

HULA GRILL DIGS FARMERS

Each night we feature a special farmer and their products. We offer different vegetables each day paired with the following preparations to highlight their freshness and quality.

PREPARATIONS 8

Tonight's featured Hawaii Farm:
Kaneshiro Farms-Mailii, Oahu

BAMBOO STEAMED LONG BEANS

parmesan, lemon and basil

FIRE GRILLED ZUCCHINI

sriracha honey butter and inamona

OVEN ROASTED EGGPLANT

macadamia nut romesco

WOK-CHARRED CHOI SUM

sesame chili oil and shoyu



 Gluten conscious - item is prepared with gluten free ingredients; however, our kitchen is not gluten free. Please inform your server of any allergies.

*Consuming raw or undercooked foods may increase your risk of foodborne illness

18% gratuity is requested from all parties of eight or more

FRESH HAWAIIAN FISH & SEAFOOD

CRAB TOPPED MACADAMIA NUT CRUSTED MAHI MAHI

maui gold pineapple buerre blanc, hapa rice 37

CAJUN GRILLED NAIRAGI

chili lime vinaigrette, warm kale, kabocha & farro salad, lomi lomi tomato 29

HARISSA ROASTED MONCHONG

spicy glaze with cucumber yogurt raita, red quinoa, nalo greens 28

PAN SEARED ONO

brown butter, lemon, capers, yukon gold mash 33

PANKO AND SESAME CRUSTED AHI

pickled cabbage slaw, wasabi aioli, bamboo rice 36

COCONUT SEAFOOD CHOWDER

lobster, shrimp, scallop, hawaiian fish, peanuts, coconut cilantro broth 34

SHRIMP PASTA CARBONARA

jumbo shrimp, duroc bacon, ballerina pasta 29

HULA GRILL TRADITIONS

FILET STEAK KIANA*

hula grill's steak Diane, roasted fingerlings, shiitake mushroom cream, naked cow dairy truffle butter 39

SEA SALT CRUSTED RIB CHOP*

USDA prime all natural angus ribeye, roasted fingerlings, charred ewa onions, green peppercorn demi 56

TERIYAKI NEW YORK

bone-in angus beef, loaded baked potato, teriyaki demi 42

GUAVA BBQ CHICKEN

wayne farms all natural chicken, crisp vegetable salad, bamboo rice 26

FARMERS MARKET NOODLE BOWL

small kine farms mushrooms, aloun farms green beans and kabocha, wailea agriculture hearts of palm, sumida farms watercress, handmade ramen, coconut miso dashi, sesame chili oil 24

SURF'S UP

add 1/4 lb. herb grilled cape rock lobster tail to an entree 20