

Hoku's Classics

Appetizers

Ahi Variation 25

Ahi Sashimi – Feta Cheese, Kabayaki Sauce
Ahi Tartare – Cucumber, Avocado, Shallots, Tobiko, Olive Oil
Grilled Ahi – Lemongrass, Asian Salad, Japanese Dressing
Ahi Poke – Traditional Preparation NF, EF

New & Traditional Sashimi Platter 25

Ahi, Salmon, Hamachi
Ahi Tataki – Bonito Aioli, Soy Gel
Salmon Gravlox – Celery Shiso Salad, Soy Almonds
Hamachi Grapefruit Brulee, Avocado Tempura DF

Soy Braised Beef Short Rib & Avocado Tempura 16

Aji Amarillo Sauce NF

Hoku's Ahi Poke Musubi 20

Crispy Fried Sushi Rice, Crab Namasu, Asian Remoulade NF

Seafood Tower Small 80 Large 160

Carefully Constructed Pyramid of Seafood NF

Main Courses

Hawaiian Salt & Herb Crusted Colorado Rack of Lamb 60

Roasted Heirloom Carrots, Seasonal Beans, Balsamic Glazed Raisins & Macadamia Nuts, Lamb Jus DF

Steamed Catch "Hong Kong Style" MP

Sweet Chinese Sausage, Shiitake Mushrooms, Tofu Tempura, Chinese Parsley, Green Onion, Hot Oil NF

Hoku's Loco Moco 38

Red Wine Braised CAB Beef Short Rib, Sautéed Foie Gras, Horseradish Mash, Crispy Onions,
Sunny Side Up Egg, Garden Vegetables NF

Crispy Wok Fried Prawns 38

Asian Vegetables, Ginger Scallion Jasmine Rice NF, DF, EF

Chinese Style Deep Fried Whole Fish MP

Vegetables, Ginger Scallion Jasmine Rice Limited Availability

GF = Gluten Free NF = Nut Free DF = Dairy Free EF = Egg Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Prices do not include applicable Hawaii state tax and gratuity

A service charge of 18% will be added to checks for parties of 6 guests or more

A service charge of \$2.00 will be added to all split dishes