

Bali Hai

Restaurant

Restaurant Week

Please select one item from each category

p u p u s

chicken udon noodle soup
miso-garlic chicken, noodles,
kombu chicken broth, scallions

arugula salad
thai basil pesto,
pickled sweet peppers, bacon

local greens GF & VG
goat cheese, macadamia nuts, berries,
li hing mui vinaigrette

shrimp and scallop curry
garlic naan, onions, bell peppers

hawaiian tuna poke
avocado, seaweed salad, masago, wonton

flash fried shishito peppers
garlic ponzu, local sea salt

coconut shrimp
papaya salad, ginger lime dipping sauce

e n t r e e s

adobo short rib
garlic fried rice, fried leeks, pickled garlic

tocino pork belly
ponzu rice noodles, poached egg

ny steak
mushroom and onion confit, black pepper sauce

orange lobster
tempura-fried slipper lobster,
sweet and spicy house-made sauce

calamari katsu
steamed rice, japanese curry, pickled ginger

chicken bulgogi
steamed rice, house kim chee

ho`oilo mushroom stir-fry VG
portobello mushroom, snow peas,
green beans, edamame

grilled local fish GF
mung bean cassoulet, linguica sausage

s w e e t s

taste of the islands trio
coconut mousse with lavender shortbread, lemon cream puff
pear upside down ginger cake

\$30 per person

GF= Gluten Free Menu Choices • VG= Vegetarian Menu Choices

A 3% surcharge is added to each guest check, due to increase in costs.
One check and an added 18% service charge for parties of 8 or more persons.

Mahalo!

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