



W H A L E W A T C H M E N U

STARTERS

BIG ISLAND POKE*

sriracha aioli ^(GF) and classic shoyu style ^(GF, DF) island ahi

MINI SPAM MUSUBI ^(GF, DF)

shoyu marinated spam with sushi rice wrapped in nori

LUNCH

KULA GARDEN SALAD ^(VV)

upcountry greens, tomatoes, red onions, feta, and candied macadamia nuts with champagne vinaigrette or homemade ranch

HAWAIIAN MACARONI SALAD ^(V)

elbow macaroni in traditional mayo dressing with carrots

CLASSIC WHITE RICE

with furikake seasoning

TERIYAKI CHICKEN THIGHS ^(GF, DF)

with scallions and sesame seeds

KALUA PORK ^(GF, DF)

marinated pulled pork served on bed of cabbage

DESSERT

FRESH BAKED COOKIES ^(V)

white chocolate macadamia nut

(V) = Vegetarian

(GF) = Gluten Free

(vv) = Vegan

(DF) = Dairy Free

Menu items subject to change without notice

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illnesses.