KA LIHIKAI
RESTAURANT + BAR
AT GRAND NANILOA HOTEL HILO

HO'OILO MENU

DINNER MENU

We proudly feature local fishermen, farmers, ranchers and artisans!

vegetarian
gluten free
pescatarian

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

Groups of 6 or more will have an 18% service charge added to their bill.

Pupu

POKE TACOS 18*
wonton shell, ahi poke, wasabi mayo, tobiko, amasu shoga

LENGUA FRITA STREET TACO 14
corn tortilla, pickled maui onions, salsa verde, slaw

CRAB CAKES 22
Housemade crab cakes, pea shoots, pickled corn relish, yuzu aioli, chili oil

SHRIMP DUMPLINGS 20
housemade dumplings, chili crisp, scallions, fried garlic, cilantro

STEAMED CLAMS 20
manila clams, chinese black bean sauce, butter, green onion, baguette

AHI CARPACCIO 22*
fresh ahi, evoo, balsamic, fried capers, grated egg, red onion, baguette

Dinner

RIBEYE 67*
14 oz steak, Ka Lihikai steak rub, smashed red potatoes, garlic green beans, onion rings, Ali'i mushroom jus

BEEF AND REEF 52
beef tongue, fresh catch, charred jalapeno mash, broccolini, finger lime, caper brown butter sauce

DUCK TWO WAYS 46*
hoisin glazed duck breast, duck confit croquette, caramelized onion demi, crispy duck slaw

SHRIMP AND SCALLOPS 60
kauai shrimp, fresh japanese scallops, sweet corn risotto, roasted poblano shrimp bisque, corn pico de gallo, corn shoots

FRESH CATCH MP
your server will share tonight's preparation.

HALF PUNACHICKS CHICKEN 46
Pancetta basquaise, roasted yukons, green goddess, crispy shallots

SESAME SEARED AHI (MR) 45*
sesame seared ahi, tamarind glaze, charred tako, ulu hummus, grilled tomato and HOP

KAI(N) CLAM CAPELLINI 32
local pasta, bacon, clams, onion, garlic cream, parmesan crisp

LAMB CHOPS 56*
lemon fingerling potatoes, grilled asparagus, Kona coffee demi glace

SHORT RIB BOLOGNESE 30
Kai(n) pasta, braised beef short rib, bolognese sauce, herbed ricotta, parmesan

Sides

WATERCRESS SALAD 16
arugula, keiki watercress, hop, cherry tomato, furikake spiced edamame, mac nut vinaigrette

BIG ISLAND GREENS 14
RIP greens, cucumbers, cherry tomato, carrots, pickled veg, candied mac nuts, papaya seed dressing

BRUSSEL SPROUTS 15
available
gochujang glaze, kimchi, crispy salmon skin, caramelized onions, fried garlic

JALAPENO MASH 10
charred jalapenos, yukon potatoes

HOUSE PICKLES 12
tumeric cauliflower, won bok kimchi, cucumber namasu, pickles, fresnos

PANCETTA BASQUAISE 15
pancetta, tomato, bell peppers, onion, naan bread

HAWAIIAN CLAM CHOWDER 10 / 14
Chef Luke's take on the classic clam chowder with hints of pineapple and coconut

GARLIC NAAN BREAD 16
housemade garlic flatbread, ulu hummus

DUCK CONFIT CROQUETTE 14
crispy fried duck confit, duck skin slaw, caramelized onion demi glaze

CHARRED TAKO 15
grilled tako, ulu hummus, tamarind glaze, tomato salad

Handhelds

BBQ BACON BURGER 26*
local beef, brioche bun, lilikoi bbq sauce, cowboy candy, lettuce, tomato, cripsy fries, pickled veggies

MUSHROOM SWISS BURGER 26*
local beef, trumpet mushrooms, swiss cheese, lettuce, tomato, caramelized onions, crispy fries, pickled veggies

CLUCKER AND GOAT PIZZA 26
marinara, punachicks chicken, mozzarella, goat cheese, caramelized onions, hot honey, crispy prosciutto, sriracha aioli

PIZZA MARGHERITA 22
marinara, fresh mozzarella, sliced tomato, basil pesto

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BEVERAGES

Mahalo to our local partners and suppliers for their inspiring creations!

Aloha Beer Company | Big Island Booch | Kuleana Rum | Big Island Brewhaus | Kona Brewing Company | Maui Brewing Company | Koloa Rum | Kohana Rum | Ocean Vodka

LIVE MUSIC
WEDNESDAY- SATURDAY
5:00PM-7:00PM

HAPPY HOURS
DAILY
3:00PM-5:00PM

ZERO PROOF CONCOCTIONS 12

LI HING LEMONADE (add ocean vodka 15)
lemonade and a li hing mui rim.

MANGO STICKY RICE (add Fid St. Gin 15)
inspired by the Southeast Asian dessert, green tea syrup, mango puree and coconut cream come together for a silky, lightly sweetened cocktail with a delicate herbal finish.

FROZEN MO'O (add Kula organic rum 15)
coconut, lime and mint. Smooth, cool and refreshing. A frozen escape!

HIBISCUS BREEZE (add Pau Maui vodka 15)
Big Island hibiscus blossom kombucha, mint syrup, lime juice.

HANDCRAFTED COCKTAILS 15

featuring locally produced spirits from distilleries on Maui, Kauai, Oahu and Moku O Keawe..

KA LIHIKAI TAI
Our signature Mai Tai featuring white rum and shaken with orgeat, lime and pineapple. Topped with a dark rum float and a lilikoi foam. A long time favorite!

PUNA SOUR
Old Pali Road and Amaretto balanced with pineapple, lemon and lilikoi. Finished with a float of red wine. Bold, layered and slightly tart with a smooth finish.

KANAKA-RITA
A Hawaiian take on a classic margarita featuring traditional okolehao, lime juice, orange liqueur and sweet lilikoi. Crisp, citrus forward and uniquely island born.

COCONUT ISLAND MARTINI
Kula toasted coconut rum, coconut cream, heavy cream, pineapple juice and a sweet coconut foam.

BLACK SAND OLD FASHIONED
WhistlePig PiggyBack Rye, house-made ube syrup, and kiawe smoke deliver a rich balance of vanilla, spice, and smooth smoky character.

WHITE WINES

CHARDONNAY, PROVERB, CA 12/48
layers of baked apple and pineapple.
CHARDONNAY, SEA GLASS, CA 14/52
certified sustainable. vibrant fruit and acidity.
PINOT GRIGIO, SEA GLASS, CA 14/52
bright lemongrass aromas. balanced and refreshing.
RIESLING, ESSENCE, GER 14/52
notes of apricot. bright acidity and a clean finish.
SAUVIGNON BLANC, STONELEIGH, NZ 14/52
tropical fruit notes, crisp and clean.
BOURGOGNE BLANC, LOUIS COUTURIER, FR 70
crisp burgundy chardonnay featuring citrus, stone fruit, and refreshing minerality.

BUBBLES

SPARKLING, WYCLIFF BRUT 12/48
bouquet of pear and apple and a balanced finish.
LOUIS POMMERY BRUT RESERVE, FR 15/60
honey and citrus notes. crisp and refreshing.
CHAMPAGNE, VEUVE CLICQUOT, FR 185
rich and creamy. elegant and well balanced.

RED WINES

CABERNET, PROVERB, CA 12/48
rich blackberry notes. lush and fruity aromatics.
CABERNET, SEA GLASS, CA 14/52
certified sustainable. ripe dark fruit.
PINOT NOIR, SEA GLASS, CA 14/52
elegant and silky with bright cherry and subtle spice.
SYRAH, SYROCCO, MOR 14/52
dark berry flavors and peppery spice.
RED BLEND, DECOY BY DUCKHORN, CA 15/60
bold and luxurious.
PINOT NOIR, DOMAINE CAMUS-BRUCHON&FILS 75
classic burgundy pinot noir with vibrant red berry flavors, delicate spice, and a silky finish.

BEER/ SAKE

DRAFT

We proudly feature drafts from the Moku o Keawe, Maui and Oahu! Ask a team member for our current selection.

CANS 6

COORS LIGHT
BUD LIGHT
BUDWEISER
MICHELOB ULTRA

CANS 7

HEINEKEN
HEINEKEN LIGHT
HEINEKEN ZERO
CORONA
STELLA ARTOIS
MBC SELTZER
MBC GINGER BEER (NA)
MBC ROOT BEER (NA)

SAKE

MANOTSURU NIGORI 37
"Countless Visions". Creamy and lightly sweet with notes of tropical fruit, melon, and rice.

MANOTSURU TOKUBETSU JUNMAI 35
"Demon Slayer". Clean and balanced with subtle notes of pear, steamed rice, and white flowers.

MANOTSURU JUNMAI 35
"Crane". Dry and elegant with delicate flavors of rice, citrus, and soft earthiness.