KA LIHIKAI

RESTAURANT + BAR

AT GRAND NANILOA HOTEL HILO

Ho'oilo Menu

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

Adaptations Kona | Aloha Beer Company | Hawai'i Lowline Cattle | Sundog Bakery | Kai(n) Pasta | Punachicks | Tropical Dreams, Kuleana Rum | Hilo Fish Company | Local Fishermen | Hilo Products | Big Island Brewhaus | Kona Brewing Company | Maui Brewing Company | Big Island Goat Farm | Koloa Rum | Kohana Rum | Ocean Vodka

*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.

Starters

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

GRILLED BEETS 16
grilled beets, local greens, beet vinaigrette, orange, goat cheese croutons, candied mac

PUA'A BELLY 17
crispy pork, pickled fresnos, kabayaki, cilantro, scallions

GARLIC NAAN 16
housemade flatbread, ulu hummus, ahi poke dip, mushroom tapenade

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

LEMONGRASS CLAMS 20
manila clams, lemongrass ginger broth, coconut milk, butter, grilled baguette

Mains

FISHERMAN'S STEW 50
snow crab legs, green lip mussels, fresh fish, manila clams, calamari, shrimp, tomato fennel broth, grilled baguette

HALF ROAST CHICKEN 40
punachicks chicken, tomato chutney, asparagus, olena oil

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

RIBEYE STEAK 52
hawaiian chili pepper chimichurri, charred onions, pickled mushrooms

SEARED SCALLOPS 46
miso kabocha brodo, peppered bacon ravioli, grilled papaya relish

KAI(N) PASTA MP
I wonder what today's creation is?

Sides

MUSHROOM RISOTTO 15
fresh ricotta, soft poached egg, fried enoki

GRILLED CAULIFLOWER 14
peanut miso, chimichurri, pickled cauliflower

HASH BROWNS 16
potato pave, tonnato, pickled cabbage

FRIED BRUSSELS 15
bacon balsamic dressing, parmesan, fried garlic

MUSHROOM SAUTE 16
brown butter, tomato garlic confit

POKE MP
your server will share today's poke preparation.

KAI MENU 65

Chef's tasting menu
No substitutions

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

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

FRESH CATCH
your server will share today's preparation.

MAUNA KEA
coconut ice cream, sponge cake, lilikoi curd, toasted meringue

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Beverages

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Handcrafted Cocktails 15

featuring locally produced spirits from distilleries on Maui, Kauai, Oahu and the Big Island of Hawaii.

KA LIHIKAI TAI
Our signature Mai Tai! crafted with Kula organic rum and topped with our housemade lilikoi foam. A tropical classic with a distinctly local twist!

HOKULANI SOUR
Okolehao, Disaronno and Kota Pandan balanced with ube simple syrup and fresh lemon juice. Served with a li hing mui rim. A vibrant island-inspired sour with a colorful finish.

OCEAN PEARL HIGHBALL
Ocean Organic Vodka, Kota Pandan and lychee puree brightened with coconut and lemon. Topped with bubbles. Crisp, refreshing and luminous as the sea.

LILIKOI MULE
Featuring PAU Maui vodka, Maui Brewing Co. ginger beer and lilikoi foam. Bold, zesty and refreshing.

ALA PINA-RITA
Smoky Illegal Mezcal and spicy Ancho Reyes Chile Poblano liqueur. Shaken with pineapple and lime juice. finished with a togarashi rim for a fiery island edge.

FROZEN MO'O
Ko Hana Kea Agricole and Kula Toasted Coconut Rum blended with coconut, lime and mint. Smooth, cool and refreshing. A frozen escape.

TIKI TOKI
Toki Japanese Whiskey and Kulan Toasted Coconut Rum layered with coconut, pineapple, lime and our housemade ginger honey syrup. A fusion of tropical and refined flavors.

Wine

white wines and bubbles

CHARDONNAY, PROVERB, CALIFORNIA 10/40
layers of baked apple and pineapple.

CHARDONNAY, SEA GLASS, CALIFORNIA 10/40
certified sustainable. vibrant fruit and acidity.

PINOT GRIGIO, SEA GLASS, CALIFORNIA 10/40
bright lemongrass aromas. balanced and refreshing.

RIESLING, ESSENCE, GERMANY 12/48
notes of apricot. bright acidity and a clean finish.

SAUVIGNON BLANC, STONELEIGH 12/48
tropical fruit notes, crisp and clean.

CHAMPAGNE, JEAN LOUIS, FRANCE $10/$40
bouquet of pear and apple and a balanced finish.

PROSECCO, LA MARCA, ITALY $12/$48
honey and citrus notes. crisp and refreshing.

CHAMPAGNE, VEUVE CLICQUOT, FRANCE $185
rich and creamy. elegant and well balanced.

red wines

CABERNET, PROVERB, CALIFORNIA $10/$40
rich blackberry notes. lush and fruity aromatics.

CABERNET, SEA GLASS, CALIFORNIA $12/$48
certified sustainable. ripe dark fruit.

CABERNET, AVIANA, FRANCE $12/$48
aromas of cassis, flavor.

PINOT NOIR, SEA GLASS, CALIFORNIA $12/$48
certified sustainable. crushed violet aroma.

RED BLEND, AVIANA, PORTUGAL $12/$48
blackberry and figs with chewy tannins.

Beer

draft beer

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

cans 6

COORS LIGHT

BUD LIGHT

BUDWEISER

MICHELOB ULTRA

HEINEKEN

HEINEKEN LIGHT

HEINEKEN ZERO

MBC SELTZER

MBC GINGER BEER (NA)

MBC ROOT BEER (NA)