



# KA LIHIKAI

## RESTAURANT + BAR

AT GRAND NANILOA HOTEL HILO

### Ho'oilō 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 | Koloa Rum | Kohana Rum | Ocean Vodka

 ovolacto vegetarian

 gluten free

\*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

<b>POKE TACOS</b>	18	<b>SHRIMP DUMPLINGS</b>	20
wonton shell, ahi poke, wasabi mayo, tobiko, amasu shoga		housemade dumplings, chili crisp, scallions, fried garlic, cilantro	
<b>PUA'A BELLY</b> 	17	<b>STEAMED CLAMS</b> 	20
crispy pork, pickled fresnos, kabayaki, cilantro, scallions		manila clams, chinese black bean sauce, butter, cilantro, green onion	
<b>MUSSEL AND CORN FRITTERS</b>	18	<b>HAMACHI CRUDO</b> 	24
New Zealand green lip mussels, fried mussels, lemon, garlic aioli		hamachi, cucumbers, avocado, lime, cilantro, evoo, fried garlic	

## Mains

<b>MOQUECA</b> 	50	<b>STEAK AND KAUAI SHRIMP</b> 	52
Brazilian seafood stew. green lip mussels, fresh fish, manila clams, calamari, shrimp, spiced tomato coconut broth, garlic rice		beef tenderloin, blackened Kauai shrimp, caramelized onion wedge, salsa verde, sweet pepper relish	
<b>HALF ROAST CHICKEN</b> 	40	<b>SEARED SCALLOPS</b>	46
green goddess yogurt marinated half Puna chicken, succotash, hot honey		japanese eggplant katsu, ponzu chive vinaigrette, hearts of palm gremolata	
<b>FRESH CATCH</b>	MP	<b>KAI(N) PASTA</b>	MP
your server will share today's preparation.		I wonder what today's creation is?	

## Sides

<b>ULU GNOCCHI</b> 	16	<b>FRIED BRUSSELS</b> <small>vegan available</small>	15
housemade gnocchi, mushroom bolognese, parmesan, herbed ricotta		bacon balsamic dressing, parmesan, fried garlic	
<b>RAINBOW CARROTS</b>  	15	<b>GARLIC FRIED RICE</b> 	10
harissa roasted carrots, whipped feta, evoo, spiced pepitas		garlic, green onion	
<b>BIG ISLAND GREENS</b>  	14	<b>GARLIC NAAN BREAD</b> 	16
RIP farms greens, local vegetables, papaya seed dressing		housemade flatbread, ulu hummus, harissa feta dip, mushroom tapenade	

## Kai Menu 50

Chef's tasting menu. No substitutions

<b>MINI POKE TACOS</b>	
wonton shell, ahi poke, wasabi mayo, tobiko, amasu shoga	
<b>FRESH CATCH</b>	
your server will share today's preparation.	
<b>MAUNA KEA</b>	
coconut ice cream, lilikoi curd, torched meringue	

## Handhelds

<b>LUCKY BELLY BURGER</b>	28
local beef, korean pork belly, housemade kimchi, cheddar, kimchi mayo, lettuce, tomato, crispy fries, pickled veggies	
<b>BBQ KALUA PIG PIZZA</b>	24
BBQ sauce, kalua pig, red onion, mozzarella, cilantro	
<b>PIZZA MARGHERITA</b>	22
marinara, fresh mozzarella, sliced tomato, chopped basil	



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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 featuring Kuleana Huihui white rum and Kula dark rum shaken with macadamia nut orgeat, orange curacao, lime and pineapple. Topped with a lilikoi foam.

### 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.

### 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.

### MANGO STICKY RICE

inspired by the Southeast Asian dessert. Fid Street Gin, green tea syrup, mango puree and coconut cream come together for a silky, lightly sweetened cocktail with a delicate herbal 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.

### FROZEN MO'O

Kula Toasted Coconut Rum blended with coconut, lime and mint. Smooth, cool and refreshing. A frozen escape!

### TIKI TOKI

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

### I'WI

Uruapan Anejo Rum shaken with campari, pineapple, lime and macnut orgeat. Bright, bittersweet and tropical.

## Wine

### white wines and bubbles

**CHARDONNAY, GRAYSON, CALIFORNIA 12/48**  
layers of baked apple and pineapple.

**CHARDONNAY, SEA GLASS, CALIFORNIA 14/52**  
certified sustainable. vibrant fruit and acidity.

**PINOT GRIGIO, SEA GLASS, CALIFORNIA 14/52**  
bright lemongrass aromas. balanced and refreshing.

**RIESLING, ESSENCE, GERMANY 14/52**  
notes of apricot. bright acidity and a clean finish.

**SAUVIGNON BLANC, HENRI BOURGEOIS 14/52**  
tropical fruit notes, crisp and clean.

**CHAMPAGNE, JEAN LOUIS, FRANCE 12/48**  
bouquet of pear and apple and a balanced finish.

**PROSECCO, BELE CASEL, ITALY 14/52**  
honey and citrus notes. crisp and refreshing.

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

### red wines

**CABERNET, GRAYSON, CALIFORNIA 12/48**  
rich blackberry notes. lush and fruity aromatics.

**CABERNET, SEA GLASS, CALIFORNIA 14/52**  
certified sustainable. ripe dark fruit.

**PINOT NOIR, LA FOLLETTE, CALIFORNIA 14/52**  
elegant and silky with bright cherry and subtle spice.

**SYRAH, SYROCCO, MOROCCO 14/52**  
dark berry flavors and peppery spice.

## 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

### cans 7

HEINEKEN

HEINEKEN LIGHT

HEINEKEN ZERO

CORONA

STELLA ARTOIS

MBC SELTZER

MBC GINGER BEER (NA)

MBC ROOT BEER (NA)