

COLD

sunomono + 8
cucumber | seaweed | octopus | crab
tosa zu | tomato

GRAND HYATT KAUAI Garden Greens
baby greens 10
gobo | cucumber | micro herbs ichiban
dressing

HOT

miso soup *gf* 8
red and white waza miso | wakame
tofu | green onion

edamame *gf* 8
hawaiian sea salt

shrimp tempura 16
4 piece | sweet chili sauce

king crab 20
served hot with kani su

SASHIMI 5 piece

ahi + bigeye tuna *gf* 20

hamachi + yellowtail jack *gf* 20

sake + faroe island salmon *gf* 20

hamachi carpaccio + 18
king jack | ponzu | sesame oil
micro mix | jalapeno | tobiko

tofu salad 9
white onion | kaiware | micro watercress |
tobanjan dressing

sushi pizza + 10
naan bread | salmon | seared ahi
tobiko | eel sauce | white onion
dynamite sauce | shiitake mushroom

lobster tail dynamite 28
dynamite sauce | scallop | snow crab
shiitake | white onion | tobiko | eel sauce |
micro mix

NIGIRI 2 piece

maguro + bigeye tuna *gf* 11

hamachi + yellowtail jack *gf* 11

sake + faroe island salmon *gf* 11

ebi cooked shrimp *gf* 9

uni + sea urchin *gf* 18

tamago japanese omelette *gf* 7

unagi freshwater eel 10

toro + bluefin tuna belly *gf* 22

toro + bluefin tuna *gf* 44

15 piece moriwase + chef choice *gf* 46

kanpachi + kona amber jack *gf* 11

ikura zuke* marinated salmon roe 11

madai + japanese king snapper *gf* 12

tako spanish octopus *gf* 9

anago ocean eel 8

hotategai + hokkaido scallop *gf* 14

saba + pickled mackerel *gf* 9

Look for the **GRAND HYATT KAUAI Garden Greens** logo on all of our menus to enjoy the freshest of greens, grown right here in our hydroponic farm. Want to learn more? Take a tour with our hydroponic farmer, Tuesday and Thursday at 9:30 am. Meet at the Farm, adjacent to the tennis courts.

TEMAKI

spicy tuna ^{gf} **10** **shrimp tempura** **12**
spicy tuna | cucumber avocado | sweet eel sauce

MAKI

cucumber ^{gf} **9**
japanese cucumber | seaweed outside | goma

tuna ^{gf} **12**
bigeye tuna | seaweed outside | wasabi

veggie ^{gf} **16**
soy paper | cucumber | garden greens | kaiware | avocado

california ^{gf} **18**
crab | cucumber | avocado | goma

kokee **21**
unagi | cucumber | tobiko | crab | eel sauce

honolulu ⁺ **22**
bigeye tuna | cucumber | tempura crunchies | sweet chili sauce

spicy tuna furikake ^{gf} **22**
spicy tuna | cucumber | kaiware | furikake | green onion

stevensons ⁺ **22**
crab | cucumber | seared ahi | avocado | green onion | ponzu

shrimp tempura **22**
avocado | tempura crunchies | dynamite sauce | eel sauce | green onion

shipwreck ⁺ **22**
bigeye tuna | cucumber | salmon | jalapeno | garlic chip | ponzu

lawai ⁺ **24**
scallop | ahi | tobiko | kaiware | cucumber | dynamite sauce

black rock ⁺ **24**
shrimp tempura | avocado | seared ahi | white onion | tobanjan sauce
itogaki shavings

rainbow ^{gf} **24**
crab | cucumber | avocado | tuna | salmon | hamachi

DESSERT

trio of cheesecake **12**

raspberry | green tea | mango
tiramisushi **12**

chocolate cake | kawai coffee mascarpone | chocolate ganache
green tea ice cream ^{gf} **5**

lapperts made on kauai

⁺ | gf | can be prepared gluten free upon request

- Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

For parties of 8 or more a service charge of 18% will automatically be included. One check only please. 4/6

HOT OFFERINGS FROM SEAVIEW TERRACE

gyoza	16
pork napa cabbage scallions carrots ginger sesame soy chili oil	
hawaiian chili glazed chicken wings	18
garlic cilantro ginger sesame seed	
pan seared ahi sandwich +	24
black sesame crusted ahi carrot cilantro cabbage slaw spicy aioli brioche bun	
makaweli local grass-fed beef burger	23
green leaf lettuce tomato onion brioche bun swiss american white cheddar	
	1

LOCAL BEER

Kona "Longboard" Lager	9
Fire Rock Pale Ale	9
Big Swell IPA	9
CoCoNut Porter	9
Maui Blonde Lager	9

DOMESTIC BEER

Blue Moon Ale	8
Budweiser	8
Bud Light	8
Coors Light	8
Miller Lite	8

IMPORTED BEER

Asahi	9
Corona	9
Corona Light	9
Guinness Draught	9
Heineken	9
Heineken Light	9
Kirin Ichiban (22 oz bottle)	12
Stella Artois	9
Sapporo	9
Hitachino White Ale	13
Echigo Koshihikari (17 oz bottle)	18

NON-ALCOHOLIC

Clausthaler	8
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PREMIUM SAKE (served chilled)

This beverage is called sake in English, but in Japanese, sake or o-sake refers to alcoholic drinks in general. The Japanese term for this specific beverage is Nihonshu, meaning “Japanese Sake”.

3 oz glass 9 oz carafe 24 oz bottle

Kubota Hekijyu (Daiginjo)

17 34 70

“Super Premium”. Fresh, bright, and impactful taste with hints of nutmeg, pear and grape. A little sweet smelling and fragrant with a smooth finish.

Kubota Koujyu (Tokubetsu Junmai)

14 28 56

A rich fragrant and robust nose and pronounced ricey palate.

Momokawa Pearl (Nigori)

14 28 56

Milky white unstrained sake. Sweet, and fruity tart finish.

Momokawa Ruby (Junmai Ginjo)

16 32 64

Aged for 3 months, with aromas of sautéed shiitake, hard cheese, rind, and peach. Clean, bright, and creamy with subtle fuji, apple, and honey roasted almond.

Kubota Manjyu (Daiginjo)

150

This is one of, if not the most sought after Daiginjo in Japan. The nose is a clever balance of honeysuckle and tuberose. The first sip spells the strength in clarity of this sake. Subtle flavors of fuji apple and tart pear dance through the cleanest mouth in the sake world.

Wakaebisu Ninja (Junmai)

18 60

Light and smooth. Very dry. Traditional style of sake with dry grain and creamy aroma. Nicely balanced sake with expensive savory flavor.

Sawanoi Fountain of Tokyo (Ginjo)

19 65

Flavorful, light and smooth. A dry sake. Well-balanced fruity and floral aroma with savory taste. Clean and delicate on the palate.

Wakatake Onikoroshi Demon Slayer (Daiginjo)

32 90

Light sweetlyness, stand out from the crowd with a silky texture, superb acidity and

Sake Flight Sampler

20 1.25 ozeach

Sample of Wakaebisu, Sawanoi, and Wakatake Onikoroshi

HOT SAKE

Tanuki Sake (Junmai)

10

selected, domestically produced rice and “miyagizh”. Nishinomaki famous water known as one of the best waters in Japan for creating delicious sake.

SHOCHU

In Japan, Shochu is often enjoyed chilled, or mixed with fruit juices to create a

Satsuma Godai

Distilled from 83% sweet potato and 17% rice

glass bottle
12

Iichiko

Distilled from 100% barley

14

Namihana Shochu Haleiwa Hawaii

22 90 17

Distilled from purple Okinawan potato and rice