

COLD

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

GRAND HYATT KAUAI *Garden Greens*
baby greens 8
gobo | cucumber | micro herbs
ichiban dressing

hamachi carpaccio + 15
king jack | ponzu | sesame oil
micro mix | jalapeno | tobiko

tofu salad 8
white onion | kaiware | micro watercress
miso orange 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 18
served hot with kani su

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

lobster tail dynamite 26
dynamite sauce | scallop | snow crab
shiitake | white onion | tobiko
eel sauce | micro mix

SASHIMI 5 piece

ahi + bigeye tuna gf 18

hamachi + king jack gf 18

salmon + faroe island salmon gf 18

toro + bluefin tuna gf 40

moriawase + chef choice gf 42
15 piece

NIGIRI 2 piece

maguro + bigeye tuna gf 10

hamachi + yellowtail jack 10

sake + faroe island salmon 10

ebi cooked shrimp gf 8

uni + sea urchin gf 15

tamago japanese omelette gf 6

unagi freshwater eel 8

toro + bluefin tuna belly gf 20

kanpachi + kona amber jack gf 10

ikura zuke* marinated salmon roe 10

madai + seared japanese king snapper gf 10

tako spanish octopus gf 6

anago ocean eel 8

hotategai + hokkaido scallop gf 12

saba + pickled mackerel gf 7

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	8
japanese cucumber seaweed outside goma	

tuna ⁺ gf	10
bigeye tuna seaweed outside wasabi	

veggie	16
soy paper cucumber garden greens gobo kaiware avocado	

california gf	16
crab cucumber avocado goma	

kokee	18
unagi cucumber tobiko crab eel sauce	

honolulu ⁺	20
bigeye tuna cucumber tempura crunchies sweet chili sauce	

spicy tuna furikake ⁺ gf	20
spicy tuna cucumber kaiware furikake green onion	

kipu ⁺ gf	22
spicy hamachi cucumber ahi green onion kaiware 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 seared ahi tobiko kaiware cucumber goma dynamite sauce	

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

rainbow ⁺	24
crab cucumber avocado tuna salmon hamachi	

DESSERT

trio of cheesecake	10
pomegranate green tea mango	

tiramisushi	10
chocolate cake kauai coffee mascarpone chocolate ganache	

green tea ice cream	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. 12|16

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 +	22
black sesame crusted ahi carrot cilantro cabbage slaw spicy aioli brioche bun	
makaweli local grass-fed beef burger	18
green leaf lettuce tomato onion brioche bun swiss american white cheddar	

LOCAL BEER

Kona “Longboard” Lager	8
Fire Rock Pale Ale	8
Big Swell IPA	8
CoCoNut Porter	8
Maui Blonde Lager	8

DOMESTIC BEER

Blue Moon Ale	8
Budweiser	7
Bud Light	7
Coors Light	7
Miller Lite	7

IMPORTED BEER

Asahi	8
Corona	8
Corona Light	8
Guinness Draught	8
Heineken	8
Heineken Light	8
Kirin Ichiban (22 oz bottle)	10
Stella Artois	8
Sapporo	8
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) "Super Premium". Fresh, bright, and impactful taste with hints of nutmeg, pear and grape. A little sweet smelling and fragrant with a smooth finish.	17	34	70
Kubota Koujyu (Tokubetsu Junmai) A rich fragrant and robust nose and pronounced ricey palate.	14	28	56
Momokawa Pearl (Nigori) Milky white unstrained sake. Sweet, and fruity tart finish.	14	28	56
Momokawa Ruby (Junmai Ginjo) Aged for 3 months, with aromas of sautéed shiitake, hard cheese rind and coconut meat. A finish accented with starfruit, jicama, and honey roasted almond.	16	32	64
Kubota Manjyu (Daiginjo) 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.			150
Wakaebisu Ninja (Junmai) Light and smooth. Very dry. Traditional style of sake with dry grain and creamy aroma. Nicely balanced sake with expensive savory flavor.		18	60
Sawanoi Fountain of Tokyo (Ginjo) Flavorful, light and smooth. A dry sake. Well-balanced fruity and floral aroma with savory taste. Clean and delicate on the palate.		19	65
Wakatake Onikoroshi Demon Slayer (Daiginjo) A beautifully round and alluring sake with a silky deep taste, superb acidity and slight sweetness stemming from the elegant fruity aroma.		32	90
Sake Flight Sampler Sample of Wakaebisu, Sawanoi, and Wakatake Onikoroshi		20	1.25 OZ EACH
HOT SAKE			
Tanuki Sake (Junmai) Served hot, this sake is dry with a refreshingly crisp finish. Tanuki is brewed with select domestically-produced rice and “miyamizu”, Nishinomiyu’s famous water, known as one of the best waters in Japan for creating delicious sake.			10
SHOCHU			
In Japan, Shochu is often enjoyed chilled, or mixed with fruit juices to create a uniquely flavored cocktail.			
Satsuma Godai Distilled from 83% sweet potato and 17% rice		GLASS 12	BOTTLE
Ichiko Distilled from 100% barley		14	
Namihana Shochu Haleiwa Hawaii Distilled from purple Okinawan potato and rice		22	90