

COLD

sunomono + 8
japanese cucumber | tosa zu | ebi
seaweed | tako | tomato

GRAND HYATT KAUAI *Garden Greens*

baby greens v 10
burdock | cucumber | micro herbs
ichiban vinaigrette

kanpachi carpaccio + 12
amberjack | ponzu | sesame oil
micro mix | jalapeno | tobiko

HOT

miso soup gf 8
red miso | white miso | tofu | wakame
konbu bonito broth | green onion

edamame gf 8
hawaiian alaea salt

shrimp tempura 16
4 piece | sweet chili sauce

hamachi kama 8
broiled yellow tail cheek | ponzu
green onion | spicy radish

SASHIMI 5 piece

ahi + bigeye tuna gf 20

hamachi + yellowfin jack gf 22

salmon + faroe island salmon gf 20

kanpachi + amber jack gf 20

NIGIRI 2 piece

maguro + bigeye tuna gf 11

hamachi + yellowtail jack 11

sake + faroe island salmon 11

ebi cooked shrimp gf 10

uni + sea urchin gf 18

tamago sweet egg gf 8

unagi freshwater eel 10

toro + bluefin tuna gf 22

ultimate abs 22
poached kona abalone | uni | ikura

ohitashi vegetable v 7
seasonal vegetable | sesame dressing

tako salad 8
spanish octopus | spicy creamy dressing
wakame | gobo | kaiware | tobiko

sushi pizza + 10
naan bread | blackened ahi | salmon
white onion | mushroom | tobiko
eel sauce | micro mix

saba shioyaki 10
broiled mackerel | ponzu | momiji
green onion | grated spicy daikon

lobster dynamite 28
lobster tail | scallop | crab | mushroom
white onion | dynamite sauce

toro + bluefin tuna gf 44

abalone poached kona pinto abalone 20

moriawase + chef choice gf 42
15 piece

kanpachi + amber jack gf 11

ikura zuke* salmon roe 11

madai + seared snapper gf 12

tako spanish octopus gf 9

anago ocean eel 8

hotategai + scallop gf 14

saba + 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} 12
sambal | garlic chili oil | green onion | cucumber | kaiware

california ^{gf} 10
avocado | cucumber | fresh crab | mayo

MAKI

cucumber ^{gf} 9
japanese cucumber | sesame seed | seaweed outside

tuna ⁺ ^{gf} 12
ahi | wasabi | seaweed outside

veggie ^{gf} 16
GRAND HYATT KAUAI *Garden Greens* | cucumber | avocado | kaiware | soy paper

california ^{gf} 18
real crab | cucumber | avocado | roasted sesame seed

spicy tuna ⁺ ^{gf} 20
sambal | garlic chili oil | green onion | cucumber | kaiware | furikake

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

ke kai ⁺ 22
spicy tuna | cucumber | kaiware | hamachi | avocado | jalapeno | tobiko | ponzu

stevenson 22
rock crab | avocado | cucumber | seared blackened ahi | dynamite sauce | tobiko
roasted sesame seed | green onion

honolulu ⁺ 22
ahi | cucumber | avocado | tempura crunchies | sweet chili sauce

black rock ⁺ 24
shrimp tempura | avocado | seared blackened ahi | white onion | tobanjan sauce
tobiko | finely shaved bonito flakes

eel and avocado 24
freshwater eel | avocado | fresh crab | cucumber | sesame seed | lobster cream
eel sauce

amakihi 24
real spicy crab | avocado | cucumber | ebi | ahi | green onion | garlic lemon aioli
garlic chip

ohana ⁺ 24
spicy salmon | cucumber | kaiware | seared snapper | shiso | thin lemon slices

sunrise 24
salmon | sambal | garlic chili oil | green onion | cucumber | kaiware | tobiko

DESSERT

lapperts ice cream 5
green tea | chocolate | vanilla | strawberry | hayden mango sorbet

kauai cream puffs 12
lilikoi | wailua chocolate | yuzu

white chocolate green tea cake 12
vanilla chiffon | white chocolate chantilly | orange

⁺ | gf | can be prepared gluten free upon request | v | vegan
- 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.

SIGNATURE COCKTAILS

Samurai Mule absolut vodka strawberry yuzu shiso ginger beer	14
Lemon Gingertini hendricks gin canton ginger liqueur lemon juice	14
Mango Martini finlandia mango vodka passion fruit fresh lime	14
Pineapple Thai'd kai coconut shochu ciroc pineapple vodka basil lime pineapple juice	14
Jammin hennessy cognac canton ginger liqueur monkeypod jam	14
Ruby Lychee Martini ocean vodka aperol lychee	16
The Original Margarita sauza tres generaciones anejo tequila fresh lemon and lime grand marnier	16
Old Fashioned bulleit bourbon fresh orange cherries bitters	16
The Ultimate Manhattan woodford reserve bourbon antica carpano vermouth candied cherry	20

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)	16
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) "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	76
Kubota Koujyu (Tokubetsu Junmai) A rich fragrant and robust nose with a pronounced ricey palate.	14	28	63
Momokawa Pearl (Nigori) Milky white unstrained sake. Sweet and fruity tart finish.	14	28	63
Momokawa Ruby (Junmai Ginjo) Aged for 3 months, aromas of shiitake, hard cheese rind accented with a starfruit, jicama, and honey roasted almond finish.	16	32	72
Kubota Manjyu (Daiginjo) This is one of 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 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.		22	50
Sawanoi Fountain of Tokyo (Ginjo) Flavorful, light and smooth. A dry sake. Well balanced, fruity and floral aroma with a savory taste. Clean and delicate on the palate.		24	54
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.		34	76
Sake Flight Sampler Sample of Wakaebisu, Sawanoi, and Wakatake Onikoroshi		22	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”, Nishinomiya’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 water or fruit juices to create unique cocktails.			
Satsuma Godai Distilled from 83% sweet potato and 17% rice		12	BOTTLE
lichiko Distilled from 100% barley		15	
Namihana Shochu Haleiwa Hawaii Distilled from purple Okinawan potato and rice		20	90