



humuhumunukunukuapua'a
pacific rim restaurant • maui

S M A L L P L A T E S

Ahi Traps	15
Sashimi Grade Yellow Fin Tuna Stuffed in Lemongrass and Tempura Fried	
Pan Seared Diver Scallops	Appetizer or Entrée Size 16/30
Crisp Parsnip Cakes, Mandarin Orange Salad, Basil Blossoms and Grape Reduction	
Coconut Tiger Prawns	17
Yuzu "Sweet and Sour" Sauce, Mango, English Cucumber and Mint	
Awapuhi Niu Pork Ribs	13
Indonesian Style Baby Back Ribs Marinated in Lemongrass, Hawaiian Ginger and Coconut Milk, Grilled and served with Fresh Cilantro and Mint	
HumuhumunukunukuPUPU Pu'ai	19/person
Ohana Style Pupu Platter, Great To Share! Ahi Traps, Scallops, Tempura Prawns and Pork Ribs	
Kea'hole Lobster Bisque	12
Curried Lobster based Coconut Soup garnished with Lobster Meat	

R A W P L A T E S

Ahi Sashimi and Poke Sampler	22
Cucumber Namasu and Fresh Grated Wasabi paired with Non Traditional Poke of Green Apple, Toasted Pine Nuts, Green Onion and Pimenton Oil	
Carpaccio of Japanese Hamachi	22
Hawaiian Black Salt, Yuzu, Chili and Celery Ginger Granite	
Kula Lau'ai	12
Kula Butter Lettuce Salad, Cabot White Cheddar Cheese, Asian Pears, Candied Macadamia Nuts and Whole Grain Mustard Vinaigrette	
Surfing Goat Cheese and Ipu Salad	12
Upcountry Goat Cheese and Melon, Kula Flower Blossoms, Mint finished with a Red Wine Gastrique	



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LARGE PLATES

Alakahiki Channel Mahi Mahi	34
Crusted with Waiehu Grown Macadamia Nut, Citrus Butter Sauce, Glazed Bok Choy, Mango and Mint Relish, Toasted Coconut - Jasmine Rice	
Tasmanian Salmon Thai Americaine	35
Seared Filet of Salmon with Preserves of Cherry, Apricot and Cranberries, Braised Swiss Chard, Steamed Rice	
Whole Roasted Tai Snapper <small>*upon availability</small>	60
Served Whole with Tahitian Vanilla Glazed Baby Bok Choy, Lobster Orange Sauce, Red Jalapeño, Lychee and Cilantro, Toasted Coconut - Jasmine Rice	
Grilled Ahi Caught in the Alanuihaha Channel	36
Soy Scented White Truffle Sauce, Shiitake Mushrooms, Edamame and Snow Peas, Steamed Rice	
Roasted Snapper from the Kaiwi Channel	35
Marinated Hamakua Tomatoes, Pancetta, Tomato - Ginger Emulsion, Shaved Fennel, Steamed Rice	
He'e Nalu Mahi'ai	52
Humu's Surf and Turf with Grilled Lobster Tail and 5 oz Filet Mignon, Asparagus and Roasted Mushrooms, Red Wine Reduction, Roasted Garlic Mashed Potatoes	
Malaysian Style Marinated Rack of Lamb	40
Finished with Mustard, Mild Sambal Chili and Aromatic Brioche Crust, Truffle Bread Pudding, Roasted Garlic Mashed Potatoes	
Hand Caught Kipahulu Spiny or Kona Maine Lobster <small>(based on availability)</small>	56/lb or 50/lb
Hand Pick Your Fresh Lobster from our Saltwater Lagoon Prepared Steamed or Grilled with Humuhumunukunukuapua'a Fried Rice. Minimum of 2/lb	
Organic Chicken Breast	28
Free Range Breast of Chicken Marinated with Ginger and Sesame, Snow Peas and Chinese Sausage, Warm Ginger Pineapple Vinaigrette, Toasted Coconut Jasmine Rice	
*Filet Mignon 8 oz	40
Selection of Maui Onion Bordelaise, Red Wine Reduction or Miso Reduction, Roasted Garlic Mashed Potatoes	
*Humu proudly offers Painted Hills Ranch beef raised in Oregon and fed a 100% vegetarian diet. "All Natural Beef" cattle have been raised with no added growth hormones, antibiotics or animal by-products in their feed. Bon Appetit!	
Mai Ka Mala	
"From the Garden" Please ask your server about our chef's special vegetarian plate of the evening	

SIDE PLATES - OHANA STYLE

Lobster and Tarragon Mashed Potatoes	9	Glazed Baby Bok Choy	8
Garlic Roasted Fingerling Potatoes	9	Grilled Asparagus	8
Roasted Garlic Mashed Potatoes	9	Sautéed Seasonal Wild Mushrooms	8
Toasted Coconut Jasmine Rice	9	Ginger Scented Sautéed Snow Peas	8
Shoyu Fried Rice	9		