

# LUNCH MENU

## (FRIDAY THRU SUNDAY)

(11:30am-4:00pm)

### BURGERS & SANDWICHES

ALL SERVED WITH YOUR CHOICE OF SWEET POTATO FRIES, SLAW, MIXED GREEN SALAD OR CAESAR  
add Bacon, Avocado or Shitakes 2

#### THE HULA BURGER 9

with grilled maui onions and hula sauce  
add cheddar, blue or jack cheese for .50

#### CAJUN BURGER 10

the hula burger, with grilled maui onions,  
cajun spices and jack cheese

#### KIMO'S BROKE DA MOUTH BURGER 12

jack, bacon, avocado, pineapple, grilled maui  
onions, hula sauce

#### BLACKENED AHI TUNA BURGER 12

freshly ground ahi patty topped with asian  
slaw, sun-dried tomato pesto aioli

#### BIG SUR VEGGIE BURGER 10

jack, onions, portabella, sun-dried pesto aioli

#### TRADER VIC'S FISH SANDWICH 12

blackened hapu, taco slaw,  
sun-dried tomato pesto aioli

#### CALAMARI SANDWICH 10

seasoned and lightly fried, taco slaw,  
sun-dried tomato pesto aioli

#### POLYNESIAN CHICKEN SANDWICH 12

Teriyaki chicken topped with grilled  
pineapple, jack cheese. habenero aioli

#### LUAU PORK SANDWICH 10

"heaven on a bun", topped with coleslaw

#### NEW YORK STEAK SANDWICH 12

marinated flank steak, grilled maui onions,  
jack cheese, habenero aioli

### TACO PLATES

SERVED WITH RICE AND BEANS

#### SOUTH SEAS FISH TACOS 13

grilled hapu, taco slaw, sun-dried tomato  
pesto aioli, corn tortillas

#### SHRIMP TACOS 14

sautéed shrimp, taco slaw, sun-dried tomato  
pesto aioli, corn tortillas

#### CUBANO PORK TACOS 11

slow roasted pork, taco slaw, habenero aioli,  
corn tortillas

#### SPICY TOFU TACOS 11

seasoned tofu, taco slaw, sun-dried tomato  
pesto aioli, corn tortillas

#### AHI KATSU TACOS 16

seared panko encrusted ahi, sun-dried tomato  
pesto aioli, corn tortillas

### SALADS

#### MANGO CHICKEN CAESAR 13

blackened chicken, mango, caesar,  
parmesan, crispy wonton chips

#### CAJUN AHI CHOPPED CAESAR 14

fresh cajun seared ahi, mango, caesar,  
parmesan, crispy wonton chips

#### SAMURAI BEEF STICKS SALAD 13

mongolian marinated beef, lime curry  
dipping sauce and caesar salad

#### VIETNAMESE SPRING ROLLS 10

tofu, peanuts, apple, lemongrass, carrots  
and lettuce in rice wrappers, served with a  
mixed green salad

#### COCONUT SHRIMP ROLLS & SALAD 11

two crispy shrimp rolls with mixed greens  
in a miso vinaigrette

#### SPICY THAI FISH CAKES & SALAD 11

three fish cakes with ginger, white fish, chili,  
potato and cilantro with mixed greens

### BOWLS

WITH RICE, BLACK BEANS, AND CABBAGE

#### JUNGLE TOFU 11

fried tofu, avocado, plantains, jungle  
curry sauce, peanuts

#### MONGOLIAN BEEF 13

grilled steak, lime-curry sauce, daikon

#### AHI WASABI 15

seared ahi tuna, wasabi cream sauce

#### SPICY THAI CHICKEN 13

boneless chicken breast, thai sauce,  
plantains, avocado, fried plantains

# DINNER MENU

## PUPUS

**BASKET OF SWEET POTATO FRIES** 4 / 6

world famous secret dipping sauce

**CRISPY COCONUT SHRIMP ROLLS** 7

pineapple-horseradish dipping sauce

**GRADE A AHI SASHIMI** 9

with pickled ginger, daikon, wasabi

**SEARED AHI WONTONS** 10

with wasabi-ginger cream sauce

**ISLAND STYLE POKE** 10

raw ahi, soy sauce, sesame oil, avocado, onions, macadamia nuts

**VIETNAMESE SPRING ROLLS** 7

tofu, peanuts, apple, lemongrass, carrots and lettuce

**SPICY EDAMAME** 4

classic dish with a spicy serrano kick

**TIKI TORCH CHICKEN WINGS** 8

Island hoisin sambal sauce

**PORK STUFFED POTSTICKERS** 7

six to the order with peanut soy sauce

**HAWAIIAN CEVICHE** 9

fresh white fish, "cooked" in citrus juice, with coconut milk, chili, cilantro, garlic

**SPICY THAI FISH CAKES** 7

white fish, cilantro, chili, red onion, fish sauce, ginger

**SAMURAI BEEF STICKS** 8

grilled mongolian beef skewers, lime-curry dipping sauce

**SURFRIDER CHICKEN STICKS** 8

grilled skewers with two dipping sauces: thai peanut and soy glaze

**ABALONE STYLE CALAMARI** 7

with lime-ginger-cream sauce and soy glaze

**SPICY SEAWEED SALAD** 4

fresh wakame, spicy sesame dressing

## BURGERS & SANDWICHES

**ALL SERVED WITH YOUR CHOICE OF SWEET POTATO FRIES, SLAW, MIXED GREEN SALAD OR CAESAR**  
 add Bacon, Avocado or Shitakes 2

**THE HULA BURGER** 10

with grilled maui onions and hula sauce  
 add cheddar, blue or jack cheese for 1

**CAJUN BURGER** 11

the hula burger, with grilled maui onions, cajun spices and jack cheese

**KIMO'S BROKE DA MOUTH BURGER** 14

jack, bacon, avocado, pineapple, grilled maui onions, hula sauce

**BLACKENED AHI TUNA BURGER** 13

freshly ground ahi patty topped with asian slaw, sun-dried tomato pesto aioli

**BIG SUR VEGGIE BURGER** 11

Housemade patty, portabella mushroom, onions, jack, sun-dried pesto aioli

**TRADER VIC'S FISH SANDWICH** 13

blackened hapu, taco slaw, sun-dried tomato pesto aioli

**CALAMARI SANDWICH** 12

seasoned and lightly fried, taco slaw, sun-dried tomato pesto aioli

**POLYNESIAN CHICKEN SANDWICH** 13

teriyaki chicken topped with grilled pineapple, hula sauce

**LUAU PORK SANDWICH** 12

"heaven on a bun", topped with coleslaw

## BOWLS

WITH RICE, BLACK BEANS, AND CABBAGE

**JUNGLE TOFU** 13

fried tofu, avocado, plantains, jungle curry sauce, peanuts

**MONGOLIAN BEEF** 14

grilled steak, lime-curry sauce, daikon

**AHI WASABI** 16

seared ahi tuna, wasabi cream sauce

**SPICY THAI CHICKEN** 14

boneless chicken breast, thai sauce, plantains, avocado, fried plantains

\*We use 100% pure rice bran oil for all of our cooking oil.

**We are proud participants of the Monterey Bay Aquarium's Seafood Watch Program.**

Gratuuity may be added to parties of seven or more.

# HULA'S FAVORITES

**DUKE'S LUAU PORK PLATE** 14  
slow roasted pulled pork with soy glaze, pineapple, rice, slaw

**JAWAIIAN JERK PORK PLATE** 15  
pulled pork, jerk sauce, plantains, rice, mango salsa, jamaican johnny cakes

**JAWAIIAN JERK CHICKEN PLATE** 15  
grilled chicken breast, jerk sauce, plantains, rice, mango salsa, jamaican johnny cakes

**COCOJOE'S CHICKEN PLATE** 15  
chicken breast, coconut, lilikoi sauce, plantains, black beans, rice

**BALI HAI BBQ RIBS** 13 / 20  
tender pork ribs with mango bbq sauce, sweet potato fries, slaw

**HAWAIIAN FISH SOUP** 16  
coconut-ginger-lemongrass broth with fish, shrimp and udon noodles

**SCALLOPS HANA BAY** 18  
Sautéed in sake garlic butter, with spinach and shitake mushrooms, rice

**TERIYAKI NEW YORK STEAK** 19  
marinated 10 oz. NY strip, wasabi mashed potatoes, slaw **ADD SHIITAKES** 2

**BIG KAHUNA STEAK** 23  
16 oz.

## FRESH FISH

### PICK YOUR FAVORITE FISH AND PREPARATION

**AHI** fresh, yellow fin tuna 17

**ONO** firm, white, moist 16

**MAHI** flavorful, firm, game fish 15

**HAPU** white, delicate, mild 14

**TOFU** great vegetarian option 13

**BLACKENED**  
cajun style, fresh mango salsa, rice, slaw

**LEMONGRASS ENCRUSTED**  
exotic, lime-ginger-cream sauce, rice, slaw

**COCONUT ENCRUSTED**  
with tropical lilikoi sauce, rice, slaw

**JAWAIIAN JERK** add 2  
jerk sauce, rice, plantains, johnny cakes

**MACADAMIA ENCRUSTED** add 2  
mango-papaya sauce, rice, slaw

**HULA'S PAN-FRIED**  
with wok-seared shiitake mushrooms, soy-miso sauce, rice, slaw

**BLACKENED WASABI FISH SPECIAL** add 2  
wasabi mash, with wasabi cream sauce, served with sautéed spinach and shiitakes

## TACOS & SALADS

**SOUTH SEAS FISH TACOS** 14  
grilled hapu, taco slaw, sun-dried tomato pesto aioli, corn tortillas, black beans, rice

**SHRIMP TACOS** 15  
sautéed shrimp, taco slaw, sun-dried tomato pesto aioli, corn tortillas, black beans, rice

**CUBANO PORK TACOS** 14  
slow roasted pork, taco slaw, habenero aioli, black beans and rice

**SPICY TOFU TACOS** 13  
seasoned tofu, taco slaw, tomato pesto aioli

**AHI KATSU TACOS** 17  
seared panko encrusted ahi, sun-dried tomato pesto aioli, corn tortillas, beans, rice

**MANGO CHICKEN CHOP CHOP CAESAR** 14  
blackened chicken, mango, caesar, parmesan, crispy wonton chips

**CAJUN AHI CHOP CHOP CAESAR** 16  
fresh seared ahi, mango, caesar, parmesan, crispy wonton chips

## SIDES

**CAESAR SALAD** 4 / 6

**MIXED GREENS** 4 / 6

**LOBSTER BISQUE** 4 / 6

**JOHNNY CAKES** 4

**WASABI MASHED POTATOES** 4

**PLANTAINS** 3

**SLAW** 2.5

**RICE** 1

**BLACK BEANS** 1.5

## KIDS

All with sweet fries and caesar

**CHICKEN SMACKERS** 6

**HULA BURGER** 7

**SURFRIDER CHICKEN STICKS** 6

**CHEESE QUESADILLA** 5

## WHITE WINE

<b>Pineapple Wine</b>	Maui Blanc, Ulupalakua	7/24
<b>Chardonnay</b>	Chalone Vineyard, '08 Monterey	7.5/26
	Downhill, '08 'Sleepy Hollow'	30
<b>Sauvignon Blanc</b>	Soquel Vineyard, '09	8/29
	Longboard Vineyards, '09 Russian River	36
<b>Pinot Grigio</b>	Philo Ridge, '08 "sustainable"	8/31
<b>Viognier</b>	McManis, '09 "River Junction"	7.5/28
<b>Bubbly</b>	J Roge	6.5/20

## RED WINE

<b>Blends</b>	Cinnabar, '07 "Mercury Rising"	7/25
	Quinta Cruz, '08 "Tempranillo"	8/31
	Justin, '07 "Isoceles"	58
<b>Merlot</b>	Napa Cellers, '07	7.5/26
<b>Cabernet Sauvignon</b>	Heller Estate, '07 Carmel Valley	8/29
	Justin, '08 Paso Robles	42
<b>Pinot Noir</b>	Bridlewood, '09	7.5/25
	David Bruce, '07 Sonoma coast	52
<b>Zinfandel</b>	Gravity Hills, '06 "The Sherpa"	7.5/25
	Ridge, '08 "East Bench"	49
<b>Petit Syrah</b>	Santa Cruz Mountain Vineyard, '07 "Durif"	8/30

## RUMS

<b>Pyrat "Reserve", Anguilla</b>	8	<b>El Dorado "5yr", Guyana</b>	7.5	<b>Clement "Homere", Martinique</b>	23
<b>Mt. Gay "Eclipse", Barbados</b>	8	<b>El Dorado "15yr", Guyana</b>	9	<b>Flor De Cana "12yr", Nicaragua</b>	9
<b>Mt. Gay "Sp Reserve", Barbados</b>	8	<b>El Dorado "21yr", Guyana</b>	15	<b>Sailor Jerry "Spiced", Philadelphia</b>	7
<b>Mt. Gay "Xtra Old", Barbados</b>	9.5	<b>Sea Wynde, Guyana</b>	9.5	<b>Cruzan "Black Strap", St. Croix</b>	8
<b>Goslings "Black Seal", Bermuda</b>	7	<b>Barbancourt, Haiti</b>	8	<b>Ten Cane, Trinidad</b>	9
<b>Oronoco, Brazil</b>	10	<b>Kraken, Indiana</b>	8	<b>Zaya, Trinidad</b>	12
<b>Pussers, B.V.I.</b>	9	<b>Appleton "Gold", Jamaica</b>	7	<b>VooDoo, U.S. Virgin Islands</b>	8
<b>British Imperial, B.V.I.</b>	1oz 25/2oz 50	<b>Appleton "VX", Jamaica</b>	8.5	<b>Diplomatico "Reserva", Venezuela</b>	8
<b>Brugal "Anejo", Dominican</b>	7.5	<b>Appleton "12yr", Jamaica</b>	9	<b>Diplomatico "Exclusivo", Venezuela</b>	9
<b>Brugal "Extra Viejo", Dominican</b>	8	<b>Coruba "Dark", Jamaica</b>	8	<b>Santa Teresa "1796", Venezuela</b>	9
<b>Ron Zacapa "8yr", Guatemala</b>	9	<b>Whalers "Dark", Kentucky</b>	7	<b>Moraga Cay "Gold", West Indies</b>	7
<b>Ron Zacapa "XO", Guatemala</b>	20	<b>St James, Martinique</b>	8.5		

## TIKI DRINKS

<b>Hula's Mai Tai</b>	7/12.5	<b>Hawaii 5-0</b>	7/12.5	<b>Dark And Stormy</b>	8
<b>Blue Hawaiian</b>	7/12.5	<b>Blood Orange Martini</b>	7.5	<b>Hula's Hurricane</b>	8/13
<b>One Eyed Pyrat</b>	8	<b>The Pink Bikini Martini</b>	7.5	<b>Lilikoi Margarita</b>	7/12.5
<b>Painkiller</b>	7/12.5	<b>Zombie</b>	8/13	<b>Dr. Funk</b>	7/12.5

## BEERS

BOTTLED, ALL 4

Hinano
Pacifico
Corona
Coors Light
Red Stripe
Mirror Pond Pale Ale
Fat Tire Amber
Pipeline Porter (Kona Brewing)
Kaliber (non-alcoholic)

Ask your server for draft selections

## COOL BEVERAGES

Sprite	Ginger Beer
Lemonade	Paradise Iced Tea
Coke/Diet Coke	Apple Juice
Mr. Pibb	O.J.
Rootbeer	Pineapple Juice
Lilikoi Waiialua	Cranberry Juice
Pineapple Waiialua	
Mango Waiialua	
Vanilla Cream Waiialua	