

## Sides, Sodas AND Juices



**MAKAI MAC SALAD 5**  
**FRENCH FRIES 7**  
**SWEET POTATO FRIES 7**  
**STEAMED RICE 3**



**GARDEN SALAD 7**  
**SAUTÉED BOK CHOY 7**  
**SAUTÉED MIXED VEGETABLES 7**



**PINEAPPLE COLESLAW 5**

### SODAS & JUICES

Coke, Diet Coke, Sprite,  
Mr. Pibb, Barq's Root Beer,  
Orange Fanta,  
Minute Maid Lemonade... 4

Apple Juice, Orange Juice,  
Pineapple Juice &  
Guava Juice... 6

## Desserts

**BANANA PUDDING 9**

**KILAUEA MOLTEN  
CHOCOLATE CAKE**  
with Raspberry Sauce 9

**FLOURLESS CHOCOLATE TORTE**  
with Strawberry Drizzle 9

**PASSION MANGO CHEESECAKE**  
with Passion Fruit Drizzle 9

**GELATO 7**  
Coconut or Hula Pie

**SORBET 7**  
Mango

**VANILLA ICE CREAM 5**

**Makai**   
Island Kitchen & Groggery

Executive Chef, Chelsea Holmes



Celebrating half a decade of great food,  
great people, and great times!

# Pupus

## HAWAIIAN BBQ PORK SLIDERS

Tender pork shoulder, smoked in-house over applewood chips. Topped with Makai's pineapple coleslaw and our original fruit-infused barbecue sauce. Served on decadent Hawaiian buns, with a side of our house-original mac salad. **16**

## COCONUT PRAWNS

Five Prawns dipped in batter and rolled in an aromatic blend of coconut, and panko bread crumbs. A delicious tropical treat, served with a sweet and spicy chili sauce. **17**

## CRAB RANGOON

Red deep sea crab, cream cheese, spices, fried in a crispy wonton, served with a sweet and sour sauce. **17**

## POKE STACK

A modern take on an old world favorite, offering bite-size morsels of soy-sesame marinated ahi tuna, avocado, and seaweed salad, served with light and crispy wonton chips. **18** \*contains raw fish

## AHI SLIDERS

The Polynesian honored ahi as the giver of life, a rich source of healthy, lean protein. Makai serves it quick-seared with a blend of seasonings, topped with bean sprouts, a blend of greens and our signature wasabi aioli. Served with a side of our house-original mac salad. **17**

## CHICKEN LETTUCE CUPS or MUSHROOM LETTUCE CUPS

Scrumptious ground chicken or mushrooms, bell peppers, shredded cabbage and carrots, green onion finished in a delectable sauce made with sesame oil, hoisin, garlic, ginger, tamari soy sauce, and a dash of sugar. Served with iceberg lettuce cups. Make it extra spicy with a side of housemade garlic chili oil (add \$1) **17/15**

## CRISPY BAO MI TACOS

House smoked and brown sugar rubbed pork belly sliced then deep fried, tossed in hoisin glaze, and placed on a bao bun with a mung bean, carrot, cucumber, and cilantro slaw. Three per order. **18**

## SPAM MUSUBI

In the tradition of Japanese omusubi, Spam Musubi is a modern adaptation of the popular Hawaiian delicacy. Makai's pan-seared musubi is layered with sushi rice, wrapped in fragrant, mouthwatering nori, and drizzled with our house-made dynamite aioli and sriracha sauce. Two peices. **14**

## SALMON POKE NACHOS

Raw marinated salmon poke atop house fried corn tortilla chips with seaweed salad, pineapple pico de gallo, diced avocado, dynamite aioli and togarashi seasoning. **25** \*contains raw fish

## ISLAND CEVICHE

Fresh halibut diced and "cooked" in lime juice then tossed with red onion, jalapeño, red bell pepper, cilantro, mango, and pineapple; served with a side of house fried corn tortilla chips. **25**

## STEAMED EDAMAME

Served with salt. **7**

# Pupu Platter

A selection of Makai's delectable pupus, includes:  
1 BBQ Pork Slider, 1 Ahi Slider,  
1 Spam Musubi, 3 Coconut Prawns and French Fries. **32**

# Soup AND Salads

## TOM KHA GAI

Traditional Thai coconut chicken soup featuring coconut, milk, chicken broth, chicken thigh, ginger, garlic, shrimp paste, lime leaves, lemon grass, lime juice, onion, fish sauce, chili flake, tamari and mushrooms, garnished with micro cilantro and julienned red bell pepper. Cup **9** Bowl **12**

## MANGO SALAD

Mixed greens, mango, pomegranate seeds, lychees, candied macadamia nuts, and goat cheese, with a side of house-made balsamic vinaigrette. **18** Served with chicken or plant-based Chick'n Filet. **23**

## SEARED AHI SALAD

Seared ahi with mixed greens, cashews, avocado, pickled red onion, toasted coconut, served with light and crispy wonton chips and a side of a miso-vinaigrette. **25**

## CAESAR SALAD

Traditional Caesar Salad **14** Served with Chicken **19** Served with Prawns or Steak **24**

# Entrées

Ask about our daily specials!

## HALIBUT GREEN CURRY BOWL

Fresh halibut simmered with mixed vegetables in our house made green curry sauce (contains jalapeño, onion, cumin seed, shrimp paste, cilantro, lime juice, and tamari gluten free soy sauce) over a bed of steamed white rice; topped with shredded carrots and micro greens. **28**

## TAMARIND PUA'A

Makai's innovative version of the traditional Kalua Pork, featuring savory and tender pork shoulder, house-smoked over Applewood chips and shredded, served with our tamarind sauce, diced seasoned mango, and drizzled with our homemade dynamite aioli. Served with steamed rice and our house-original mac salad. **22**

## KALBI RIBS

Packed with flavor, a perfect combination of sweet and salty, Korean kalbi ribs are made with special-cut beef short ribs marinated in pineapple teriyaki sauce. Served with steamed rice and our house-original mac salad. **25**

## MAKAI NOODLE BOWL

Wheat noodles sautéed with tender chicken breast or tofu, broccoli, bell peppers and sesame seeds, with your choice of either spicy Korean gochujang sauce with pineapple chunks, or sweet and salty peanut sauce; topped with chopped cashews. **21**

## POKE BOWL

Fresh and flavorful, Makai's succulent poke bowl is a mix of soy-sesame marinated ahi tuna, edamame, cucumbers, seaweed salad, avocado, and lychees, served over rice and topped with our house-made sriracha aioli with a side of crushed macadamia nuts. **24**

\*contains raw fish

## MISO MARINATED SALMON or SHRIMP SKEWERS

Grilled salmon or shrimp skewers marinated in our house-made Miso sauce (gluten-free soy sauce, white miso paste, honey, ginger, garlic and sesame oil), served with steamed white rice, and mixed vegetables with garlic butter. **25**

## BEEF or SHRIMP BAHN MI

Shrimp or bistro steak tips cooked in our slightly sweet and savory tamari sauce and served on a roll with a fresh slaw of cucumber, shredded carrot, and cabbage, topped with cilantro, sriracha and wasabi aioli, served with a side of sweet potato fries. Shrimp **25** Beef **22**

## LOCO MOCO

Grilled 1/2 lb. burger patty topped with brown mushroom gravy, one over easy egg, fried shallots, garlic chili oil, and micro greens, served over sticky rice. **18**

## HAWAIIAN FRIED CHICKEN or PLANT-BASED CHICK'N FILET

Tender chicken thigh fried in a gochujang and mochiko rice flour batter, served over rice with garlic butter vegetables; topped with tangy gochujang aioli and a sweet miso sauce. **22**

## MAKAI BURGER or MAKAI BEYOND BURGER

We start with a half pound of high-grade specially-sourced beef, or a quarter pound vegan Beyond Burger, cheddar cheese, with kewpie mayonnaise (smoother, creamier, made with egg yolk only), surrounded by a sweet brioche bun, embellished with pineapple-jalapeño chutney and a slice of pineapple. Served with French Fries. We're happy to swap the bun for lettuce! **17**

## GUAVA-SOY BISTRO STEAK

Sweet and satisfying, Makai's bistro steak is basted with a house-made guava-soy marinade, and grilled to perfection. Served with rice and sautéed bok choy. **23**

## BEEF BULGOGI

Tender beef tips cooked in our sweet and savory bulgogi sauce served over sticky rice with cucumber salad, and housemade kimchi; topped with a sunny-side up egg, sesame seeds, and green onions. **25**

 Vegetarian  Vegan  Gluten Free  Vegetarian Upon Request  Gluten Free Upon Request  Vegan Upon Request

Prices shown reflect a 3.5% discount for cash. Card transactions will include an additional 3.5% non-cash adjustment to the amount charged.

There may be a \$2.50 charge for substitutions.