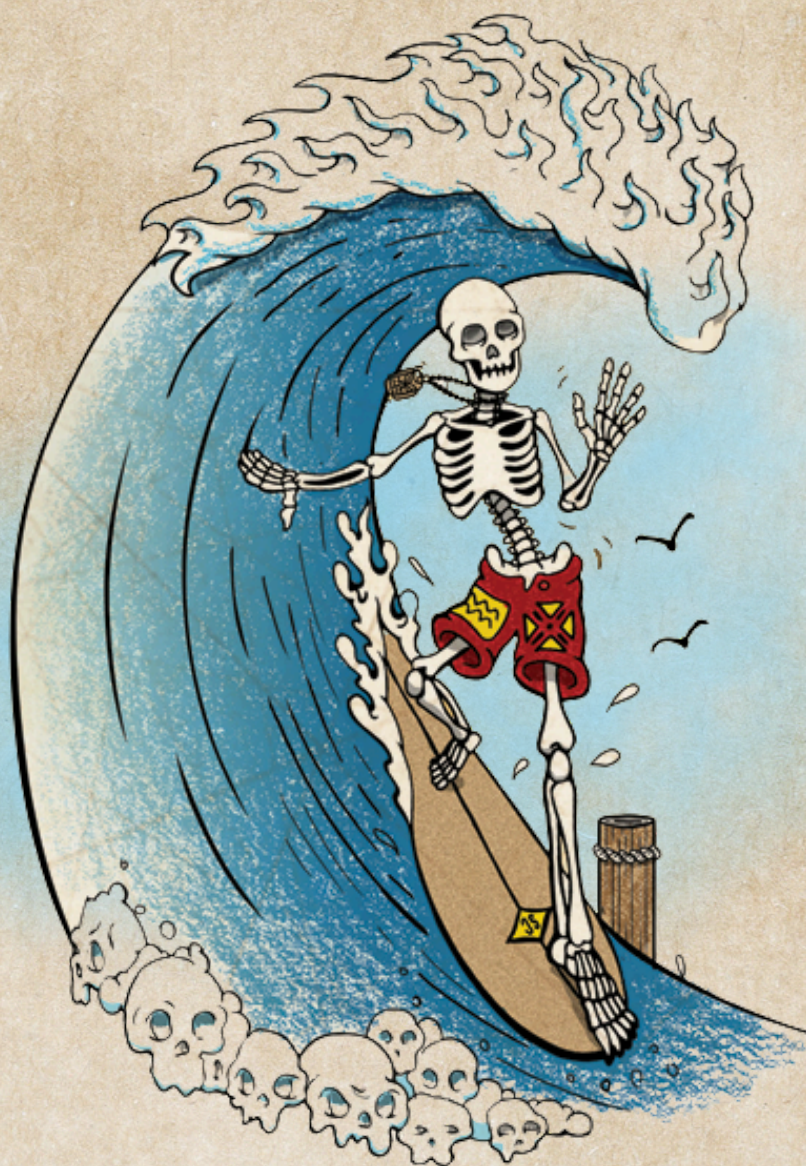


# Makai

Santa Cruz, California



*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 pineapple barbecue sauce. Served on decadent Hawaiian buns, with a side of our house-original mac salad. **19**  
Three sliders. **25**

## 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 orange Thai chili sauce. **19**

### 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 wonton chips. **19**  
\*contains raw fish

## Steamed Edamame

Served with salt and a lemon wedge. **8**

## Ahi Sliders

Makai serves it quick-seared with a blend of seasonings, topped with bean sprouts, mixed greens and our signature wasabi aioli. Served with a side of our house-made mac salad. **20**  
Three sliders. **27**

## 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 house-made garlic chili oil (add \$1) **19/17**

## Crab Rangoon Dip

Makai's original interpretation of a Tiki classic. Red deep sea crab, cream cheese, and spices heated and topped with sweet and spicy orange Thai chili sauce, served with house-made wonton chips. **19**

## Spam Musubi

Makai's pan-seared musubi is layered with sushi rice, wrapped in fragrant, mouth watering nori, and drizzled with our house-made dynamite aioli and sriracha sauce.  
Two pieces. **15**  
Three Pieces. **21**

## 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

## Honey Macadamia Prawns or Cauliflower

Five pieces of tempura prawns or cauliflower tossed in our house-made kewpie-honey sauce, topped with chopped candied macadamia nuts and served with a scoop of sticky rice. **19/17**

# 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, chili flake, tamari, and mushrooms. Garnished with micro greens and bell peppers. **10/13**

## Caesar Salad

Traditional Caesar **15**  
Served with grilled chicken breast **21**  
Served with prawns or steak **25**

## Mango Salad

Mixed greens, mango, pomegranate seed, lychees, candied macadamia nuts, and goat cheese, with a side of house-made balsamic vinaigrette. **19**  
Served with chicken or plant based chick'n. **27**

## Seared Ahi Salad

Seared ahi with mixed greens, cashews, avocado, pickled red onion, toasted coconut, served with crispy wonton chips and a side of miso vinaigrette. **27**

## Pupu Platter

A selection of Makai's delectable pupus, includes:  
1 Hawaiian BBQ Pork Slider  
1 Ahi Tuna Slider  
1 Spam Musubi  
3 Coconut Prawns  
and French Fries **36**

# Entrees

## Halibut Green Curry Bowl

Fresh halibut simmered with mixed vegetables in our house made green curry sauce (contains jalapeno, 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**

Substitute prawns for no additional charge

## 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 a side of our homemade sriracha aioli. Served with steamed rice and our house-made mac salad. **25**

## 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 sauteed bok choy. **26**

## Makai Gochujang Noodle Bowl

Wheat noodles sauteed with tender chicken breast or fried tofu, broccoli, bell peppers, and sesame seeds with a spicy Korean gochujang sauce and pineapple chunks. **24**

## Poke Bowl

Fresh and flavorful, Makai's succulent poke bowl is a mix of soy-sesame marinated ahi tuna, edamame, cucumber, seaweed salad, avocado, and lychees, served over rice and topped with our house-made sriracha aioli with a side of crushed macadamia nuts. Salmon poke may be substituted for ahi tuna poke. **26**

Half salmon and half ahi tuna. **29**

\*contains raw fish

## Miso Marinated Salmon or Prawn Skewers

Grilled salmon filet or prawn skewers marinated in our house-made miso sauce (gluten free soy sauce, white miso paste, honey, garlic, ginger, and sesame oil), served with steamed white rice and garlic butter mixed vegetables. **26**

## Hot Honey Chicken Sandwich

Our gochujang fried chicken thigh tossed in our hot honey sauce, served atop a brioche bun with mixed greens, pickles and pineapple coleslaw. Served with fries. **24**

## Beef Bulgogi Bowl

Tender beef tips cooked in our sweet and savory bulgogi sauce served over sticky rice with cucumber salad and house-made kimchi. Topped with a sunny-side up egg, sesame seeds, and green onions. **26**

## Hawaiian Fried Chicken or Plant-based Chick'n

Tender chicken thigh fried in a gochujang and mochiko rice flour batter, served over rice and garlic butter vegetables; topped with tangy gochujang aioli and sweet miso sauce. **25**

## 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, kewpie mayonnaise (smoother and creamier, made with egg yolk only), surrounded by a sweet brioche bun, embellished with pineapple-jalapeno chutney and a slice of grilled pineapple. Served with French Fries. We are happy to swap the bun for lettuce! **20**

### Korean BBQ Beef Plate

Packed with flavor, a perfect combination of sweet and salty, including one kalbi rib, marinated in pineapple teriyaki sauce, boneless short rib meat marinated in a sweet soy glaze, and our house-made bulgogi beef, all grilled to perfection and served with steamed rice and our house-made mac salad. **30**

**All kalbi ribs plate. 36**

### Loco Moco

Grilled half pound burger patty topped with brown mushroom gravy, one over easy egg, fried shallots, and micro greens served over sticky rice. Add a side of house-made garlic chili oil for \$1. **20**



Vegetarian



Vegetarian Upon Request



Gluten Free



Gluten Free Upon Request



Vegan



Vegan Upon Request



Happy Hour Item  
Monday-Friday 3 p.m. to 6 p.m.

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

# *Sides, Sodas and Juices*

Makai Mac Salad - **6**  
French Fries - **8**  
Sweet Potato Fries - **8**  
Garlic Fries - **10**  
Steamed Rice - **4**  
Garden Salad - **8**  
Sauteed Bok Choy - **8**  
Sauteed Mixed Vegetables - **8**  
Pineapple Coleslaw - **6**

Coke, Diet Coke, Coke Zero,  
Sprite, Minute Maid Lemonade,  
Barq's Root Beer, Ginger Ale &  
Ginger Beer - **5**  
Add flavored syrup to any beverage - **2**  
  
Apple Juice, Orange Juice,  
Guava Juice & Pineapple Juice - **7**

## *Desserts*

Banana Pudding - 12

Kilauea Molten Chocolate Cake - 12  
with raspberry sauce

Flourless Chocolate Torte - 12  
with strawberry drizzle

Passion Mango Cheesecake - 12  
with passion fruit drizzle

Gelato - 7  
Coconut or Hula Pie

Mango Sorbet - 7

Vanilla Ice Cream - 5