

# Gluten Free

**MAUI GARDEN SALAD** Mixed greens, tomato, and carrots, served with our house papaya seed dressing. 12.99  
Add chicken breast 4.29

**KALUA PORK PLATE** Traditional style Hawaiian salted pork slowly cooked till tender and shredded from da bone. 16.99

**HAWAIIAN NY STEAK** Our signature 10oz Prime NY steak prepared at a slow cook on a low flame, seasoned with Hawaiian salt and cooked in a light butter sauce; thinly sliced and served with rice and a house green salad. 28.99

**DA "LAU LAU" PLATE** Two 12oz freshly steamed pork delicacies with a tiny piece of butterfish for flavor; wrapped in taro leaves and served with a side of lomi salmon. 22.99

**PORK BELLY BOWL** Crispy pork belly on a sheet of nori, topped with white rice and furikake, bubu arare, and drizzled with sriracha aioli sauce. 16.99

**MAUI RIB EYE** Well-marbled, juicy and savory 14 ounce prime rib eye steak seasoned in our special combination of flavors with Hawaiian salt and butter, and charbroiled to perfection on our fire hot grill. Served with rice and a green salad. 32.99

**AHI POKE BOWL** Cut fresh daily, raw sashimi grade ahi tuna poke on white rice with nori, furikake, and bubu arare. Drizzled with sriracha aioli sauce. Served till we sell out, for freshness. 17.99



## PAN SEARED MAHI

Mahi mahi filet (6oz) sautéed in a light cream sauce with Big Island Hamakua Mushrooms and Kauai Baby Bok Choy. Served with rice and a house green salad. 24.99

# Fish Selections

**SHOYU GINGER OPAKAPAKA** Crispy deep fried 10oz Opakapaka (pink snapper) served with red and yellow bell peppers sautéed in sesame oil, ponzu sauce (shoyu ginger garlic sauce), garlic mashed potatoes, and house green salad. 20.99

**FISH TEMPURA** Mahi Mahi dipped in tempura batter, golden fried in zero trans fat oil. Served with island style tartar sauce, rice, and a choice of potato macaroni or green salad. 21.99

**FISH TEMPURA SANDWICH** Mahi Mahi lightly tempura battered and served with our island style tartar sauce. 16.99

**FISH AND CHIPS** Tempura battered Mahi Mahi golden fried in zero trans fat oil and served with french fries. 21.99

**MA'ALAE'A FISH BASKET** The sea lovers basket filled with crispy tempura battered and breaded Mahi, fried shrimp, french fries, and homemade furikake Maui onion rings. 24.99

**TERIYAKI SALMON** Atlantic farmed salmon glazed in our homemade Teriyaki Sauce. Served with white rice and a green salad. 18.99

**PAN SEARED MAHI** Mahi mahi filet (6oz) sautéed in a light cream sauce with Big Island Hamakua Mushrooms and Kauai Baby Bok Choy. Served with rice, Moloka'i hot bread, and a house green salad. 24.99

**MACADAMIA NUT CRUSTED AHI SANDWICH** Fresh sashimi grade ahi tuna served rare with a pesto sauce on a toasted Moloka'i hot bread with lettuce, tomato, and onion. Served with taro chips and potato macaroni salad. 17.59

**AHI POKE BOWL** Cut fresh daily, raw sashimi grade ahi tuna poke on white rice with nori, furikake, and Bubu Arare. Drizzled with Sriracha aioli sauce. Served till we sell out, for freshness. 17.99

# Vegetarian

**MAUI GARDEN SALAD** Mixed greens, tomato, and carrots, served with our house papaya seed dressing. 12.99

**CAESAR SALAD** Hearts of romaine lettuce tossed in Caesar dressing, topped with grated parmesan cheese and homemade crunchy croutons. 12.99

**PAIA SANDWICH** Organic garden burger veggie patty, topped with Thousand Island, tofu, cheese, lettuce, tomato, and onion on Moloka'i hot bread, served with potato-mac salad. 14.99

**GARDEN BURGER** A healthy choice of organic veggie patty on a sesame bun. 12.99

## Sides

### FRENCH FRIES

Small 3.50  
Large 5.00

### HOMEMADE FURIKAKE ONION RINGS

5 pieces. 5.50

**POI** 4.99

**SAUTEED VEGETABLES** 6.49

**WHITE RICE** 2.25

**BROWN RICE** 2.50

**SOUP OF THE DAY** 4.99

**POTATO MAC SALAD** 2.50

**GREEN SALAD** 3.89

# Beverages

## FOUNTAIN SODAS

Coke, diet coke, root beer, fruit punch, dr. pepper, sprite. 3.10

## HOUSE BLENDS

Private label signature Maui coffee 4.00

## ISLAND TROPICAL ICED TEA

Bottomless 3.75

## JUICE

Passion orange 3.00

## FRESH LEMONADE

16oz 4.99 32oz 6.49

Ask about our take home Da Kitchen logo mason jar!

**HOT TEA & GREEN TEA** 4.00

## OTHER DRINKS

Pepsi, diet pepsi, bottled water

## ESPRESSO & LATTES

Vanilla, caramel, hazelnut, mocha. 5.49

**MATCHA LATTE** 8.99

**MATCHA LEMONADE** 8.00

**MATCHA LAVENDER LATTE** 8.99

**LAVENDER LATTE** 8.99

**LAVENDER LEMONADE** 8.00

**ROSE LATTE** 8.99

**ROSE REFRESHER** Chia seeds, rose flavor, and sparkling water. 8.00

# Mocktails

# Healthier Choices

## MAUI GARDEN SALAD

Mixed greens, tomato, and carrots, served with our house papaya seed dressing. 12.99

## CHINESE CHICKEN SALAD

Mixed greens tossed with carrots, cabbage, green onions, teriyaki chicken, oriental sesame seed dressing, and wonton crisps. 14.99

## ASIAN CHICKEN BREAST SALAD

Mixed greens topped with chopped chicken breast, cranberries, cashews, carrots, mandarin oranges and crispy wonton chips. Served with a sweet Oriental dressing. 15.99

## GARLIC SHRIMP BOWL

Shrimp sauteed in a light butter garlic sauce over brown rice; topped with sauteed seasonal vegetables, bubu arare, and sriracha aioli drizzle. 22.99

