

KA'ANA (SHAREABLES)

KOREAN FRIED CHICKEN ✓ 30
Gochujang Honey Sauce, Pickled Daikon

SMOKED FISH DIP ✓ 26
Roasted Garlic, Homemade Sourdough

HUALĀLAI OYSTERS* (GF) 36
½ Dozen on Ice, Lemon, Cucumber Yuzu


AHI TUNA POKE TABLESIDE* 32
Sushi Grade Local Tuna, Kukui Nut, Maui Onion,
White Soy, Sesame, Ogo, Scallion

ULU BAO BUNS 32
Braised Pork Belly, Yuzu Caramel, Namasu,
Cilantro, Fresno Chili

MEA HO'OMAKA (SALAD)

WAIMEA FARM BABY BEET SALAD (GF) 26
Hamakua Goat Cheese Purée, Quinoa Crisp,
Beet Vinaigrette

KEKELA GEM LETTUCE ✓ 26
Yuzu Garlic Dressing, Cured Egg Yolk,
Togarashi Croutons

 TOMATO SALAD (GF) 28
Kamuela Tomatoes, Charred Avocado,
Ginger Dressing

BIG ISLAND MAI MOANA (FROM THE OCEAN)

COLD

SHELLFISH TOWER (GF) MP
Oysters, King Crab, Kona Prawns, ½ Lobster,
Chef Selection Sashimi

ROYAL CAVIAR ✓ MP
Cream Fraiché, Boiled Egg Grated, Capers,
Shallots, Chives and Okinawa Bellinis

HOT

MISO BROILED
King Crab Leg MP
Hualālai Oysters 36
Hualālai Prawns 65
Half Kona Lobster 65

Executive Chef
Richard Polhemus

'ULLU

ocean grill +
sushi lounge

KA'AKAI (OCEAN GRILL) (GF)

All Served with Kona Farm Vegetable
Succotash, Bok Choy and Yuzu Butter


AHI TUNA* 57
MAHI MAHI* 57
DAILY CATCH* MP
KAMPACHI* 59

MEA'AI NUI (MAIN DISH)

BRAISED SHORT RIB (GF) 65
Crispy Rice, Quail Egg, Ali'i Mushroom,
Wagyu Gravy

14 OZ NEW YORK STEAK ✓ 75
Kiawe Mashed Potato, Baby Kekela Vegetables,
Miso Demi

"SWEET & SOUR" PUNA CHICKEN 55
Honey Roasted Kabocha Squash, Golden Beets,
Ka'u Orange, Eggplant Crisp, Orange Gastrique

 GOLDEN PINEAPPLE CURRY (GF) 48
Farm Vegetables, Garlic Crunch

MISOYAKI BLACK COD 75
Tatsoi, Yogurt Crema, Pickled Lotus Root

SPICY CRAB NOODLE ✓ 70
Ebi Butter, Garlic, Ginger, Red Pepper,
Bok Choy, Scallions

CRISPY WHOLE CATCH* MP

Spinach & Arugula Luau Sauce
Red Curry Lomi Tomato

SIDES 15

BRUSSEL SPROUTS
Korean Spice Rub, Peanut Crumble, Honey

 SWEET & SOUR EGGPLANT
Lotus Root, Heart of Palm, Thai Basil

 THAI PINEAPPLE FRIED RICE
Carrot, Bell Pepper, Onion, Scallion,
Ulu Vegan Sauce, Sesame Oil

KIAWE WOOD SMOKED
MASHED POTATO

General Manager
Paul Jimenez

 Vegan V-Vegetarian, GF-Gluten Free, ✓ Gluten Free Optional

*Consuming raw, or undercooked meat, poultry, shellfish or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.
Featuring sustainable local seafood, complemented with produce grown in our own herb garden and other Hawaii Island farms.

MAKI SUSHI

NEGIHAMA ■ Hamachi, Green Onion, Puffed Rice Furikake 27

UNAGI KYU ■ Cucumber, Kabayaki 25

KING CRAB ROLL ■ Hawaiian Sea Salt, Lemon Butter, Shio Kombu 37

LOCAL BIGEYE AHI TUNA TEKKA MAKI ■ Fresh Wasabi, House Made Soy Sauce, Chives 25

VEGETABLE ROLL ■ Baby Romaine, Shiso, Ume 21

'ULU SPECIALTY

CHEF'S ASSORTED SASHIMI ■ MP

SEARED KING SALMON CRUDO ■ Lomi Lomi Tomato 30

HAMACHI CARPACCIO ■ 35

Hamachi Usuzukuri, Ponzu Gelee, Jalapeno Infused Ponzu, Ali'i Salt

TORO RICE BOWL ■ 48

Toro Tartare, Kombu Butter, Sushi Rice, Dungeness Crab, Uni, Ikura, Ogo, Green Onions

HUALALAI SUSHI TRIO ■ 80

Seared Otoro Nigiri, Seared Wagyu Nigiri, Uni & Ikura, Osetra Caviar

NIGIRI SUSHI & SASHIMI

SASHIMI - Five Slices of Sashimi Served on a Bed of Tsuma, Ogo and Shiso Leaf

NIGIRI - One Piece of Nigiri Made with Akasu Sake-Lees Vinegar Sushi Rice and Wasabi

OTORO ■ Very Fatty Japanese Bluefin Tuna MP

CHUTORO ■ Medium Marbled Japanese Bluefin Tuna MP

RED CARABINEROS ■ "Ama Ebi" MP

'AHI ■ Local Bigeye Tuna Loin 10/29

HAMACHI ■ Buttery, Rich Japanese Yellowtail 11/32

ORA KING SALMON ■ Buttery, Sweet King Salmon, New Zealand 11/32

KONA KANPACHI ■ Kona Raised Almaco Jack 10/31

HIRAME ■ Japanese Olive Flounder 10/31

TAI ■ Japanese Snapper with Delicate White Flesh 10/30

SCALLOPS ■ Cold Water Scallops, Hokkaido Japan MP

WAGYU ■ Miyazaki A5, Maui Onion Oroshi MP

IKURA ■ Japanese Salmon Roe Marinated in Soy, Konbu and Mirin 11/33

UNI ■ Japanese Spiny Black Sea Urchin Roe 11/30

LOCAL EBI NIGIRI ■ Blanched Shrimp, Raised in Kona 11

UNAGI NIGIRI ■ Rich and Fatty Japanese Freshwater Eel 10

Sushi Chef
Nuri Piccio

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

DESSERTS

Lilikoi White Chocolate*	20
Crystalized Coconut, Papaya Exotic Compote, Coconut Foam	
Shave Ice	20
Coconut Sorbet, Pineapple Granite, Li Hing Mui Pineapple, Strawberry Pearls, Crispy Lilikoi Meringues	
Matcha Crunch Bars*	20
Black Sesame Sponge, Pandan Gelee, Milk Chocolate Tonka Mousse	
Honoka'a Chocolate Cremeux*	20
Macadamia Nut Praline, Fox Farm Vanilla Crema, Cocoa Nib Gelato	
Apple Tarte Tatin	20
Caramelized Puff Pastry, Bubu Arare Shortbread, Miso Gelato	
Coconut Yuzu Parfait *	20
Roasted Pineapple Jam, Yuzu Chocolate Crumble, Charred Pineapple	
Soufflé of The Evening	24
Prepared in your choice of chocolate or the flavor of the day	
Selection of Homemade Ice Cream and Sorbets	14

***Contains Nuts**

SWEET LIBATIONS

Graham's 40 Year Tawny	58
Far Niente 'Dolce' Late Harvest 2015	34
Baumard Quarts de Chaume 2017	45

Executive Pastry Chef Kalani Garcia

ALOHA AHI AHI

(Good Evening)

CHILDREN'S MENU

SAVORY

12

UDON NOODLE

MACARONI & CHEESE

CHICKEN TENDERS, FRENCH FRIES

GRILLED CHEESE SANDWICH, FRENCH FRIES

PEANUT BUTTER & JELLY, SEASONAL FRUIT

CHICKEN KATSU, RICE, JAPANESE BBQ SAUCE

16

CATERPILLAR ROLL, CUCUMBER, RICE, AVOCADO

GRILLED CHICKEN BREAST, STEAMED BROCCOLI/CARROTS GRILLED

FRESH CATCH OF THE DAY, STEAMED BROCCOLI/CARROTS

SWEETS

FOR THE SWEET TOOTH 8

CHOCOLATE PUDDING WITH WHIPPED CREAM

CHOCOLATE CAKE

CHOCOLATE OR VANILLA ICE CREAM

COOKIES

BROWNIES

REFRESHMENTS 3

MILK

SOY MILK

CHOCOLATE MILK

ASSORTED JUICES OR SODAS

SMOOTHIE 5

VEGAN MENU

APPETIZERS

BEET SALAD 23

Local Citrus Supreme, Quinoa Crisp, Beet Vinaigrette
Kekela Baby Greens

VEGETABLE ROLL 21

Baby Romaine, Shiso, Ume

KOREAN FRIED TOFU 23

Gochujang Sauce, Pickled Daikon

MAINS

GOLDEN PINEAPPLE CURRY 48

Kekela Vegetables, Kabocha Squash, "Garlic Chili Crunch"
Thai Basil, Cilantro

SWEET & SOUR EGGPLANT 40

Fried Rice, Lotus Root, Heart of Palm Thai Basil

IMPOSSIBLE LOCO MOCO 50

Garlic Fried Rice, Ali'i Mushroom, Mushroom Gravy

SIDES

Thai Pineapple Fried Rice 15

Brussel Sprouts 15

'ULU

ocean grill +
sushi lounge