



DINNER MENU

PUPU

"Tiki Torched" Hawaiian Ahi Tataki

Raw! Furakaki Charred & Chilled "Black & Blue" Yellow fin Ahi Tuna Slices. Served with Wasabi, White Shoyu, Takuan sauce & Mango Sunomono. 15

Hawaiian Ahi Poke

Raw! Fresh yellowfin tuna cubed and seasoned with Hawaiian ogo seaweed, soy sauce, and sesame oil. On a bed of organic baby arugula from the east side of Oahu. A local favorite! 13

Island Ono "Poisson Cru"

Raw! A Pacific Islander favorite hailing from Tahiti & Samoa in similar styles. Fresh cut Hawaiian Ono, Kula Onions, Kahuku Sea Asparagus, Kamuela Tomatoes, Fresh Lime Juice & Coconut Milk. 14

Prime Rib Poke

Only at Tiki's! A special poke for meat lovers – flash seared prime rib cubes topped with our housemade pipikaula aioli on a bed of locally grown baby greens from Nalo Farms. 12

Jumbo Shrimp Cocktail

Poached in authentic Primo Beer and served with a duo of sauces - wasabi cocktail sauce and kabayaki dipping sauce. 12

Kalbi Beef Gyoza

Crunchy dumplings stuffed with a filling of marinated, charred & minced beef tenderloin tips, grilled onions and choi sum. Drizzled with miso chili aioli & kabayaki sauce. 11

Tiki's Voodoo Pork Skewers

Tender pork Slices on a stick, spiced with cane sugar, cloves & anise then cooked over open flames. Served with Haitian "Pikliz" Style Vegetable Slaw and Sauce Ti Malice 11

Kalua Pig Quesadilla

A favorite since we opened in 2002-- try it and you'll understand why. Taro tortillas filled with kalua pig, pepper jack cheese, and Kahuku corn relish served with guacamole and salsa. 12

Tiki's Famous Coconut Shrimp

Jumbo shrimp rolled in crispy coconut and served with a sweet chili sauce and Asian slaw. Made famous here, copied everywhere! 13

Calamari Katsu

Panko-crusted calamari steak strips served with capers in a lemongrass butter sauce and topped with our blue crab and bay shrimp salsa. A Tiki's original since 2002! 15

Sizzling "Roll Your Own" Lettuce Wraps!!!!!!

The tiki gods help those who help themselves, thinly sliced & marinated Beef Ribeye, served sizzling on a cast iron skillet. Tender Maui Butter Lettuce, marinated bean sprouts, Nalo Farms Honey & ko chu jang dipping sauce, sesame glass noodles, house made Kimchee, for you to roll and eat. 15

Tiki's strives to buy local and use local whenever possible. A notable example is our baby greens from **NALO FARMS**

Nalo Farms was been a family business for over 25 years and was founded at the feet of the majestic Ko'olau Moantains in Waimanalo.

**LIVE
MUSIC
NIGHTLY**



SOUPS & SALADS

Caesar Salad

Hearts of romaine, housemade focaccia croutons and parmesan cheese lightly tossed in a traditional Caesar dressing. 10 Half order 6

Mozzarella Salad

Kamuela vine ripened tomatoes and buffalo mozzarella served over mixed greens and drizzled with our balsamic reduction and pesto. 14

House Salad

A baby greens mixture of lolita rosa, mizuna, tatsoi, arugala, swiss chard, red oak, curly cress, served as a starter before any entree. 6

Seared Ahi Salad

Seared ahi on a bed of romaine lettuce, crisp snow peas, egg, tomatoes, Okinawan sweet potatoes, and bell peppers tossed together with our delicious sesame vinaigrette. Garnished with won ton chips. An island nicoise salad! 16

Spinach Salad

Fresh spinach and frisee with candied walnuts, Granny Smith apple slices, crunchy potato sticks and goat cheese. Tossed with our housemade lilikoi vinaigrette. 12

Soup of the Day

Made fresh daily. 6

General Manager - Pancho Gomes

Executive Chef - Ronnie Nasuti

SEAFOOD

Cajun Seared Ahi Tuna

Ahi tuna steak dusted with cajun spices and seared medium rare served over our famous kalua pig mashed potatoes. Topped off with soy wasabi white wine butter sauce and roasted asparagus. 29

Grilled Hawaiian Opah

Open fire grilled deep sea island Opah fillet served over wok fired Maui Pineapple & smoked bacon fried rice with a fresh Kamuela tomato, cilantro and chili emulsion. 25

Pan seared Sea Scallops

Tepanyaki style sea scallops, served with star anise scented Chinese "Forbidden" black rice and sauteed Nalo Farms baby bok choy with a naturally sweet Molo-kai potato yuzu beurre rouge. 28

Garlic Shrimp Carbonara

Four jumbo shrimp marinated in roasted garlic and white wine then pan seared and served over linguine with pancetta and carbonara sauce. 25

Tiki's Signature Salmon.

Since Tiki's opened in 2002 this has been one of our most popular offerings and a staple on our menu. Salmon glazed with spiced cane sugar, served with a lemongrass butter sauce, mashed Okinawan sweet potato and Asian slaw. 28

Mac Nut Crusted Mahi

Fresh island mahimahi lightly coated in crushed macadamia nuts, seared and served over orzo pasta tossed with mushrooms, spinach, diced tomatoes, roasted garlic and drizzled with a lemongrass cream sauce. 28

Miso Butterfish

A local favorite! Marinated and roasted with our house made misoyaki glaze until it is moist and buttery, then served with steamed white rice and baby bok choy. 29

Come Back Tomorrow!
Happy hour is from 2pm - 5pm
Select Draft Beers \$2.50, Drink Specials starting at \$3 and Shot Specials for \$1!



Surf & Turf Special

Grilled 8oz filet mignon paired with pernot spiked and crab stuffed half Maine lobster. Served with a garlic mashed potatoes, glazed mushrooms and sweet shallots. Finished with a demi glace. 49

SPECIALTIES

Aloha Friday Hawaiian Plate

Served every day by popular demand! Kalua pig, lau lau, lomi salmon, ahi poke, mashed Okinawan sweet potato, coconut haupia, and poi. 25

Vegetarian Four Mushroom Arborio Risotto.

Slow cooked Italian Arborio rice simmered with asparagus, spinach and fresh Nalo farms basil. Portabello, porcini, shiitake, and button mushrooms are roasted & folded in with Parmesan cheese, sweet dairy cream & whole butter, then finished with white truffle oil. 26

Guava Glazed Baby Back Ribs

A full rack of St. Louis- style baby back ribs glazed with our signature guava barbeque sauce and served with crisp French fries. 26

Miso Pressure Cooker Pork Pot Roast

Slow cooked tender slices of misoyaki smothered pork shoulder, served atop creamy kabocha pumpkin puree with vanilla bean Maui pineapple sauce & demi glace. 25

Parmesan Crusted Chicken Breasts

Chicken breasts coated with parmesan cheese and fried to a crispy tenderness and drizzled with rosemary sundried tomato chardonnay sauce. Served with broccoli linguine aglio olio. 23

Local Style Japanese Curry Spiced Beef Short Ribs

Slow cooked tender boneless beef short ribs on buttery wasabi potato puree, soy braised local farm root vegetables including taro, dasheen, lotus root, Molokai potatoes, curry beef reduction sauce. 28

Grilled 8oz Filet Mignon

Open fire grilled and served with truffled Kahuku sea asparagus poke, crispy molokai potato chips, furukaki rice musubi and red wine reduction sauce. 29

Pulehu Style 16oz Ribeye Steak

Alae salt rubbed and grilled boneless ribeye steak, garlic mashed potatoes, caramelized shallots, mushrooms, and kukui nut butter. 29

Kama'aina?
Kama'aina Special available
from 5pm - 7pm Daily
Ask about today's Kama'aina special!



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For your convenience, an optional 17% gratuity will be added to all parties of six or more.

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