



# 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

## Island Ahi Tartare Tiki Stack

**Raw!** Minced Island caught Ahi mixed with Kula onions & capers, Hawaiian chili HARRISA then layered with avocado. Topped with a sunny side up quail egg and served with garlic crostini. 16

## 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

## Kalbi Beef Gyoza

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

## Jumbo Shrimp Cocktail

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

## 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. 14

## 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

**LIVE  
MUSIC  
NIGHTLY**



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

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



# SOUPS & SALADS

## Nalo Shiso Seared Tofu Salad

Mrs. Cheng's Island made tofu laced with Nalo Farms shiso. Tender baby greens, Ho Farms grape tomatoes, kaiware sprouts, Kula onion soy vinaigrette, shiitake bacon & bubu arare. 10

## Mozzarella Salad

Hau'ula vine ripened tomatoes and fresh mozzarella served over mixed greens and drizzled with our balsamic reduction and pesto. 14

## Homemade Pancetta & Warm Kula Onion Salad

Sweet Island grown Kula onions & Hawaii's best vine ripened Hau'ula tomatoes on a bed of fresh baby Nalo Tatsoi. Smothered in our own house made pancetta bacon & sherry vinaigrette with bleu cheese shower. 11

## Tiki's Caesar Volcano

Baby whole leaf Maui romaine lettuce served in a buttery Focaccia "volcano" ring, creamy caesar dressing & Parmesan brittle. 10

## Mama's Southeast Asian Chicken Salad

Spicy Laotian style Larb (marinated chicken), lemongrass, cilantro & Island chili peppers. Served in a crispy rice basket with Fresh Kula butter lettuce, Nalo Farms opal basil & mint. 11

## House Salad

Mixed greens served as a starter before any entree. 6

## Soup of the Day

Made fresh daily. 6

# 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. 27

## 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 Molokai 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 homemade 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!



## Surf & Turf

Duet of Fire Roasted 1/2 Pound Filet Mignon and Blue Crab Stuffed Half Maine Lobster with garlic mashed potatoes, Glazed Mushrooms and Roasted Shallots, House 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. 24

## Local Style Japanese Curry Spiced Beef Short Ribs

Slow cooked tender boneless beef short ribs on buttery wasabi potato puree, soy braised island 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, steamed rice furukaki musubi and red wine reduction sauce. 29

## Pulehu Style 16oz Ribeye Steak

Alae salt rubbed and grilled boneless ribeye steak, roasted 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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events and specials.  
[facebook.tikisgrill.com](https://www.facebook.com/tikisgrill.com)

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

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"So here's to the people you love, excellent conservation, lots of laughs, the occasional glass of champagne for no particular reason, and meals you wish would last forever. Here's to life!"

-- **OPRAH WINFREY**

**MAHALO (THANK YOU)...**

...for coming to Tiki's Grill & Bar today.

...for bringing any problems to our attention.

...for allowing us to share in your special moments, birthdays, anniversaries, engagements, weddings, or simply getting together with friends.

...for telling everyone you know about the wonderful time you had here at Tiki's.