



LUNCH MENU

PUPU

Hawaiian Ahi Poke (pO-kay)

Raw! Cubes of fresh yellow fin tuna seasoned with Hawaiian ogo seaweed, soy sauce, and sesame oil. On a bed of organic baby arugula from the east side of Oahu. 13

Tiki's Poke Bowl

Raw! Fresh Hawaiian ahi poke (above) served over white rice, topped with avocado and pipikaula aioli. 14

Prime Rib Poke

ONLY AT TIKI'S! A special poke for beef lovers – prime rib poke flash-seared and topped with our housemade pipikaula aioli on a bed of locally grown baby greens from Nalo Farms. 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

Buffalo Chicken Wings

Who really likes to eat wings anyway? We prefer drumettes, exploding with your choice of 3 sauces: Volcano sauce, Honey Barbeque, or Savory Korean Glaze. Served with bleu cheese dressing and celery sticks. 11

Calamari Katsu

Panko-crusted calamari steak 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

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

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

Guava Glazed Baby Back Ribs

A four bone rack of St. Louis style baby back ribs grilled and basted with our own signature guava barbeque sauce. 9

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



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SALADS AND WRAPS

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

Nalo Shiso Seared Tofu Salad

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

Tiki's House Salad

Nalo Farms baby greens topped with cherry tomatoes, mandarin oranges, and carrot curls. Served with our lilikoi vinaigrette on the side. 6

Maui Gold Pineapple Canoe

Fresh cut Tropical fruit pieces & cool yogurt dressing served in a "Valley Isle" hand carved pineapple. Macadamia nut topped and dusted with toasted coconut. "Maui Gold" pineapples are a low acid variety and considered the best available 10

Jamaican Jerk Chicken Wrap

Grilled Caribbean style Jamaican jerk rubbed chicken, rolled up in a taro tortilla with Nalo butter lettuce, Bermuda onions, Rasta sauces and Tamarind lime cream cheese dressing. Served with Dean's Greens. 12

Tiki's Caesar Volcano

Baby whole leaf Maui romaine lettuce served in a buttery Focaccia "volcano" ring, creamy traditional Caesar dressing & Parmesan brittle. 10
With grilled chicken breast: 12
With flash-seared ahi tuna: 14
With pan-seared shrimp: 14

Seared Ahi Salad

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

Tiki's Soup of the Day

Our soups are made fresh daily. Be sure to ask your server what today's soup is. 6

Portabello Caprese Wrap

Vegetarian! From one island to another. Hailing from the Island of Capri, Italy to Hawaii comes our version of the famous salad with fresh mozzarella, vine ripened Hau'ula tomatoes, Nalo basil pesto, capers, Kula onions & grilled Portabello mushroom slices all wrapped up in a sundried tomato flour tortilla. Served with Dean's Greens. 12



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

SANDWICHES AND ENTREES



Da Tiki's Cheese Steak

Thin slices of juicy prime rib seared with caramelized Kula onions & peppers, smothered with swiss cheese and served on a fresh grilled baguette. Topped with crunchy Kula onions. 15

Grilled MahiMahi Sandwich

Pulehu-grilled mahimahi served on a taro hoagie roll with lettuce, sliced tomato, and red onion along with Tiki's key lime tartar sauce and fries. 12

The Half "Poi Pounder" Burger

One-half pound of all natural grass fed Big Island beef on a sweet taro bun with sweet onions, sliced pickles, lettuce and Hau'ula tomato and "Huna" (secret) sauce. For \$1 more add Cheddar, Pepper Jack, or Swiss cheese. Served with French fries. 12
Make it a double patty! add 4

Fresh Island Fish Tacos

Pan-seared fresh island catch, Kula onion, guacamole, sour cream, shredded lettuce, diced Hau'ula tomato, and onions in a taro tortilla with salsa and fries. 15

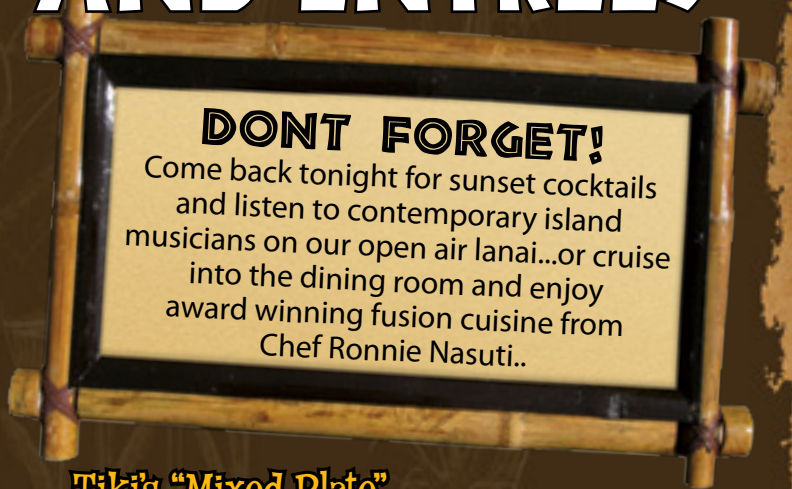
BBQ Pulled Pork Sandwich

Slow braised pork roast shredded and dipped in our own tangy barbeque sauce. Served on a taro bun and topped with coleslaw and a portion of fries on the side. 13

DID YOU KNOW?

- Tiki's has four private party areas and can accommodate parties from 5 to 500!
- Tiki's has given more than \$350,000 to local charities in the last 8 years!
- Tiki's was the destination for more than 100 wedding receptions last year!

**LIVE
MUSIC
NIGHTLY**



DONT FORGET!

Come back tonight for sunset cocktails and listen to contemporary island musicians on our open air lanai...or cruise into the dining room and enjoy award winning fusion cuisine from Chef Ronnie Nasuti..

Tiki's "Mixed Plate"

In the tradition of our mixed island culture, the mixed plate lunch is another local favorite. Panko crusted island fish, tender kalbi rib eye slices, crunchy furukaki chicken katsu. Served with one scoop rice, macaroni salad & house made kimchee. 14

Shrimp Carbonara

Shrimp sautéed in roasted garlic, served with Shiitake mushrooms and sliced asparagus then tossed in a parmesan cream sauce with pancetta & al dente linguine. 14

Big Island Beef "Loco Moco"

A local favorite! Half pound Big Island beef patty, served over steamed white rice with two island fresh eggs, smothered with house made beef demi glaze and crunchy Kula onions. 13.

Grilled Pastrami Sandwich

Pastrami on rye with swiss cheese, our special dressing and pickles on the side. Served with fries. 13

"da Kine" Club Sandwich

Toasted triple-decker club with honey smoked turkey, bacon, Hau'ula tomato, mayonnaise, and lettuce. Served with fries. 11

Pulehu' Style Bone-in 8 oz New York Steak

Open fire grilled beef strip loin, topped with Kukui nut butter & served with demi glaze, Paniolo style cane sugar baked beans and slaw. 15

Tiki's Fish and Chips

Panko-crusted fresh island fish served with crisp French fries and our housemade key lime tartar sauce on the side. 13



In order to conserve our island resources, we encourage you to drink beer, and water is served only on request.

