



LANAI MENU

Our Lanai Menu consists of “bar food” intended to be accompanied by cocktails and a leisurely attitude. If you’re looking for a more complete meal and style of service, please consider requesting a seat in our dining area.

“Tiki Torched” Hawaiian Ahi Tataki

Raw! Furikaki Charred & Chilled “Black & Blue” yellowfin Ahi Tuna Slices. Served with Wasabi, White Shoyu, Takuan sauce & Mango Sunomono. 15

Hawaiian Ahi Poke

Raw! Fresh yellowfin ahi 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

Salt & Pepper Shrimp

Heads & Shells On! Crunchy wok fried served in a Szechuan three peppercorn mix with cilantro over fried rice. The entire shrimp is edible, not for the faint of heart, peel & eat them if you have to! 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

Truffle Garlic & Togarashi Peppered Edamame

Steamed edamame tossed in Togarashi pepper spice, white truffle oil, beurre blanc, Hawaiian alae salt, fried garlic & drizzled lightly with soy glaze. 7

The Half “Poi Pounder” Burger

One-half pound of all natural grass fed Hawaii Big Island Beef on a sweet taro bun with sweet onions, sliced pickles, lettuce and 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

Soft Shell Crab Po’ Boy

Furikake crusted and crisped soft-shell crab, spicy chili mayonnaise, Kula lettuce, Hau’ula tomato on an Island made taro bun with house made kim chee. 9

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

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 & basted with our own signature guava barbeque sauce. 9.

Kahalu’u “Smoke Meat”

An Island Pau Hana favorite. Avocado wood smoked Hawaiian grown pork with caramelized Island sweet onions. Glazed with guava jelly and tossed with Kauai’s Oyama Farms homegrown Poha Berries. Nothing better with a cold beer! 12

Calamari Katsu

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

Buffalo Chicken Wings

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

Tiki’s Fiery Pork “Chips”

Fresh Crisped Carbohydrate free Pork Rinds served with fiery South East Asian style, Island grown green papaya salad, fresh cilantro and Ho Farms grape tomatoes. 9

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

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 kim chee, for you to roll and eat. 15

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

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

