

RESTAURANT WEEK

LUNCH

11AM - 3PM | \$24 per person | please select one from each course

Course one

MISO SOUP / tofu, seaweed, green onion

EDAMAME / traditional   | angry  

ASIAN SALAD*

napa & red cabbage, green onions, bell peppers, cilantro, carrots, almond ramen crunch, sweet-soy dressing

Course Two

AVOCADO CHICKEN CLUB

applewood bacon, smoked gouda, lettuce, tomato, chipotle mayo, ciabatta, fries

KG CHEESEBURGER^o

double-stacked 1/4 pounders, american cheese, grilled onions, lettuce, tomato, secret sauce, fries

BBQ CHICKEN FLATBREAD

bbq sauce, cheddar, smoked gouda, red onion, cilantro

CHICKEN PAD THAI NOODLES*

rice noodles, egg, bean sprouts, peanuts, cilantro, pad thai sauce
sub shrimp • 2 | add shrimp • 3

CRAB CRUNCH ROLL**

crab salad, motoyaki mayo, cucumber, eel sauce, tempura flakes

CRUNCHY SPICY TUNA ROLL*^o

spicy tuna, cucumber, tempura crunch, togarashi, spicy motoyaki mayo, eel sauce

POKE BOWL*^o

choice of: tuna, salmon, tuna & salmon, or shrimp + sushi rice or field greens, green onion, avocado, seaweed salad, cucumber, macadamia nuts, hawaiian poke sauce

Course Three


CARROT CAKE*

three-layer carrot cake, cream cheese frosting, caramel sauce, toasted walnuts 

NEW YORK CHEESECAKE

raspberry sauce, chocolate covered strawberry, whipped cream

KONA GRILL    @KonaGrill

 Vegetarian | *Item contains seeds or nuts | *Item contains shellfish.

^oConsuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness; contains (or may contain) raw or undercooked ingredients.

RESTAURANT WEEK

DINNER

\$39 per person | please select one from each course

First Course

RIBEYE MEATBALLS*

4 choice ribeye meatballs with shallot & shiitake, macadamia nuts, chili glaze, creamy peppercorn sauce, whipped potatoes

PICASSO ROLL*^o

spicy yellowtail, avocado, izumidai, jalapeño, cilantro, togarashi, sriracha, yuzu ponzu

SWEET & BLEU SALAD*^o

fall greens, grilled honey crisp apples, applewood bacon, bleu cheese, spiced pecan, tomato, buttermilk dressing

POKE BOWL**^o

tuna & salmon, sushi rice, green onion, avocado, seaweed salad, cucumber, macadamia nuts, hawaiian poke sauce - **additional \$5**

Second Course

CILANTRO LIME CHICKEN*

yogurt-lime marinated chicken skewers, cilantro, pickled red onions, turmeric-almond rice

SWEET-CHILI GLAZED SALMON** served with fried rice

PRIME RIB 10oz**^o

togarashi jus, horseradish cream, miso whipped potatoes

KONA STIR-FRY*

chicken, carrot, cabbage, cilantro, chili-garlic sauce, broccoli, bell pepper, sesame, jasmine rice

KONA SURF & TURF**

7oz filet with shrimp skewers - **additional \$10**

Dessert

NEW YORK CHEESECAKE

raspberry sauce, chocolate covered strawberry, whipped cream

DOUBLE-STACK BROWNIE

chocolate ganache, vanilla & caramel cream, vanilla bean ice cream

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BRUNCH

\$29 per person

Starter

RICOTTA CHEESE FRITTERS

blueberry-ginger compote, toasted honey butter,
raspberry sauce

Entrée

(please select one)

CROQUE MADAME°

sunny side up egg, spam, aged white cheddar,
sourdough bread, sweet & blue salad

MACADAMIA NUT FRENCH TOAST*

battered french bread slices, toasted honey butter,
fresh berries, mint

CRAB EGGS BENEDICT°

2 poached eggs, crab, english muffin, hollandaise,
brunch potatoes, grilled asparagus

Dessert

NEW YORK CHEESECAKE

raspberry sauce, chocolate covered strawberry,
whipped cream

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