

Our menu

(it's famous)



TO BEGIN

- **hawaiian-inspired vietnamese roll *tea-smoked mongolian glaze kalbi, salt & pepper kauai prawns, nalo greens, hearts of palm, macadamia nut praline, kona coffee caramel shoyu* 10
- hamachi sashimi crudo *kabayaki-charred hamachi, truffle popcorn wasabi shoyu, island wakame slaw* 12
- pan-asian chicken wings *sweet chili-garlic dipping sauce, pan flashed jalapeno & onion* 10
- crispy rock shrimp & calamari *lightly battered, spicy peppers, parmesan, key lime tartar sauce* 12
- deep fried short rib bites *wasabi-scotch bonnet oil, thai mustard mongolian glaze, fried avocado* 12
- coconut tempura prawns *bubu arare, big island vanilla-mango cocktail sauce* 13
- charred edamame *hurricane-style, hawaiian black sea salt* 7
- mini ahi poke tacos *cilantro-wasabi avocado mousse & island salsa* 12.5

** Summer 2014 – winner of two Hawaii Food Manufacturer's Association awards (best taste & best presentation)

SALAD (share any salad as a starter, add \$2.50)

- classic caesar *hearts of romaine, housemade foccacia croutons, caesar dressing*
add blackened ahi \$7, add shrimp & calamari \$7, add chicken breast \$4 12
- kale & roasted beet salad *truffled gold & red beets, hauula tomato, pineapple, macadamia nuts, naked cow goat cheese, balsamic maui onion dressing* 14
- pan-asian salad *kiawe grilled teriyaki chicken, napa cabbage, nalo spicy greens, ho farms cherry tomato, mandarin orange, fried wontons, almonds, candied walnuts, sesame pan-asian vinaigrette*
substitute coconut shrimp or ahi add \$7 15
- baby spinach salad *maui onion, cherrywood bacon, dried cranberry, naked cow feta cheese, candied walnuts, maple-bacon sherry vinaigrette* 14
- ahi salad *sashimi blackened ahi, vietnamese papaya salad, sugar snap peas, watermelon radish, molokai potato, candied macadamia nuts, ho farms tomato, nalo spicy greens, fried wontons, yuzu-wasabi vinaigrette* 18

Spicy
Fried
Fresh
Baked
Naughty
Pickled
Crisp
Saucy

SOUP

- spam truffle ramen *popular dish from 2014 Waikiki Spam Jam! our popular sumo saimin including truffle mongolian glaze, housemade sriracha chili oil, julienne & diced fried spam (and just a little more truffle oil...)* 16
- sumo saimin *hawaiian-style noodles in broth, mustard greens, napa cabbage, 90° egg, char siu, fried spam* 14
- baked potato soup *cheddar cheese, bacon, chives* 8
- roasted vine ripened tomato *fresh basil, cream* 8
- with grilled white cheddar cheese sandwich* 12

Executive Chef

James Aptakin

Executive Sous Chef

Richard Acchal

Pastry Chef

Lynne Schenk

4.712% Hawaii state tax applies to all checks

17% gratuity suggested for parties of eight or more

Consuming raw or uncooked meats, seafood, or eggs can cause health concerns



THINGS YOU EAT WITH YOUR HANDS

(with choice of french fries or onion rings)

fresh catch fish burritos <i>zesty poblano beer cheese fondue, asian slaw</i>	16
kalua pulled pork sandwich <i>kimchi pickled pineapple, smoked sea salt, french roll</i>	14
island reuben <i>house cured corned beef, kalua pulled pork, thai mustard, swiss cheese, korean dressing, kimchi sauerkraut, french fries</i>	15
half pound angus cheeseburger <i>choice of cheese: white cheddar, yellow cheddar, swiss</i> <i>(each additional filling \$2) bacon, avocado, sautéed mushrooms, grilled pineapple, fried spam, sunny egg</i>	15
lobster BLT <i>cherrywood bacon, nalo greens, hauula tomato, wasabi aioli, fresh baked french roll</i>	20
roast turkey avocado club <i>bacon, lettuce, tomato on toasted wheat</i>	14
grilled teriyaki chicken sandwich <i>melted swiss (add avocado or bacon \$2)</i>	15
substitute sweet potato fries or truffle oil & parmesan fries	1 3

ULTIMATE HAWAIIAN COMBO

mac-aloha <i>huli-huli style grilled chicken, kalbi short ribs, seared ahi tuna, fried rice, wakame garnish</i>	25
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THINGS YOU (SHOULD) EAT WITH SILVERWARE

north shore garlic shrimp <i>vietnamese garlic chow fun noodles, snap peas, alii mushroom, parmesan reggiano</i>	24
chef's special <i>fresh catch of the day, featuring unique island flair and locally-sourced ingredients</i>	MP
mac nut mahi mahi <i>shrimp scampi, ginger carrot coconut beurre blanc, cilantro rice, nalo braised greens</i>	26
seared ahi tuna <i>fried rice, ginger-shoyu glaze, wasabi crème fraiche, island salsa, nalo braised greens</i>	24
fresh island fish & chips <i>beer-battered catch of the day, key lime tartar sauce, malt vinegar, asian slaw, fries</i>	19
chicken fried steak <i>country gravy, braised island greens, 7-cheese mac & cheese, two eggs</i>	18
sesame-crusted chicken <i>lemon-soy-sake sauce, fresh island vegetables, steamed jasmine rice</i>	18
fried chicken & waffles <i>the classic MAC favorite with housemade gravy</i>	18.5
kalbi & eggs <i>local favorite with jasmine rice & three eggs</i>	18
meatloaf (grass-fed island beef) <i>crème fraiche mashed potatoes, onion crisp, island vegetables</i>	18
grilled ribeye steak (grass-fed island beef) <i>fried maui onion, crème fraiche garlic mashed potatoes, island veg</i>	30
beef stew (grass-fed island beef) <i>braised beef, fresh island vegetables, jasmine rice</i>	18
MAC loco moco <i>hawaiian classic with jasmine rice, mushroom gravy and three eggs</i>	17
hawaiian boneless short ribs <i>demi-yaki-braised for 12 hours, crème fraiche garlic mashed potatoes, island veg</i>	23
sweet potato gnocchi <i>molokai pasta dumplings, braised kale, island basil pesto, kabocha, preserved lemon</i>	17
7 cheese white mac & cheese <i>bleu, boursin, white cheddar, gouda, fontina, mascarpone, velveeta</i> <i>add cherry bacon \$2, add truffle oil \$3, add grilled chicken \$4 add short rib \$5, add lobster \$8</i>	16
spaghetti & meatballs (kulana ranch grass-fed island beef) <i>hauula tomato sauce, parmesan reggiano</i>	17.5

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