

H I D E ● U T

LUNCH & DINNER

PUPUS

- 7 Edamame
KOREAN CHILI • SWEET SOY • GARLIC
- 13 Guacamame Dip
ISLAND CHIPS
- 14 Chicken Satay
RED CURRY PEANUT SAUCE
GREEN PAPAYA
- 11 Kalua Egg Rolls
KALUA PORK • ISLAND SLAW
PINEAPPLE JAM
- 13 Crispy Pork Belly
BRUSSEL SPROUTS • SWEET SOY
MACADAMIA NUTS
- 16 Ahi Tuna Tataki
TOGARASHI • PONZU • MAUI ONION
YUZU AIOLI
- 16 Sweet & Spicy Poke
AHI • SESAME SOY • AVOCADO • WAKAME
PRAWN CRACKERS • TEMPURA JALAPENO

GREENS

- 14 Island Greens
LOCAL GREENS • LILIKOI VINAIGRETTE
GOAT CHEESE • CITRUS
20 SHRIMP
17 CHICKEN
- 15 Green Papaya
SPICY CHICKEN • PEANUT • NUOC CHAM
- 18 Tempura Shrimp
CILANTRO SLAW • MACADAMIA NUTS
SWEET SOY VINAIGRETTE

FLAT BREADS

- 16 Manchego & Truffle
HAMAKUA MUSHROOM • PORTUGUESE SAUSAGE
ARUGULA • CHILI OIL
- 16 Tiki
KALUA PORK • PINEAPPLE • MACADAMIA NUTS
COCONUT CREMA • GOAT CHEESE
- 16 Margherita
AGED BALSAMIC • HEIRLOOM TOMATO
MOZZARELLA • HOUSE TOMATO SAUCE • BASIL

BURGERS • SANDWICHES

NATURAL WAGYU BEEF • HOUSE PICKLES • FRIES

- 18 Mainlander
WAGYU BEEF • AMERICAN CHEESE
LTO • HOUSE SAUCE
- 19 Piggy Marley
PORK BELLY • WAGYU BEEF
FRIED EGG • GINGER SOY • PINEAPPLE
- 19 Kai
CATCH OF THE DAY FISH • ISLAND SLAW
MANGO • EDAMAME SPREAD
- 18 Hawaiian BBQ Chicken Tacos
GOCHUJANG AIOLI • SLAW • HEIRLOOM TOMATO
GARLIC & CHILI VINAIGRETTE • THAI GARLIC PEANUT

RICE BOWLS

STICKY RICE • KIMCHI • LOCAL GREENS
CHILI AIOLI • FRIED EGG

MP Fish Of The Day

- 22 Ahi Poke
- 20 Ribeye Bulgogi
- 19 BBQ Chicken
- 19 Kalua Pork
- 20 Local Veggie

ENTREES

SERVED FROM 5PM TO 10PM

Local Island Fish

COCONUT RICE • LOCAL VEGETABLES
MANGO SALSA, CILANTRO PESTO, OR CHILI VINAIGRETTE

MP Ahi Tuna

MP Catch Of The Day

- 30 Coconut Curry Seafood Stew
LOCAL KAUAI PRAWNS • FISH OF THE DAY
MUSSELS
- 40 16oz Ribeye Pupu Style
BAO BUN • HOUSE PICKLES
CHILI VINAIGRETTE • FRIED GARLIC
- 25 Huli Huli Chicken
KIAWE SMOKED • COCONUT RICE
CHINESE LONG BEAN • SWEET SOY
- 27 Coconut Porter Short Rib
OKINAWA POTATO • PEARL ONION
BABY CARROTS • COCONUT

SIDES

5 Coconut Rice

3 Rice

4 French Fries

SWEETS

- 10 Coconut Panna Cotta
LILIKOI PUREE • MANGO BOBA
- 10 Local Gelato
PINEAPPLE • COCONUT
BANANA • MAC NUT COOKIE
- 10 Macadamia Nut Fried Gelato
BANANA GELATO • NUTELLA
- 10 Manoa Chocolate Bread Pudding
CHOCOLATE GELATO • GANACHE

EXECUTIVE CHEF BRYAN BYARD

CONSUMING RAW OR UNDERCOOKED FISH, BEEF, EGGS COULD INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

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