KULEANA
RUM WORKS

LUNCH MENU

Mochiko Chicken – 14

One of our most popular dishes: boneless chicken thighs battered with mochiko (rice) flour and lightly fried. Tossed with our house-made Korean sauce and topped with garlic aioli, unagi glaze and furikake. Served with steamed rice, fries or side salad.

A Rum Shack Classic!

Kalbi Short Ribs – 21

Korean-style marinated short ribs, sliced thin and grilled, bursting with flavor – served with Auntie Angie's house-made kim-chi, and a scoop of rice.

Kuleana Pork Nachos – 16

Kālua (baked) pork with pika aioli and unagi glaze, garnished with Big Island lomilomi tomato and sesame seaweed salad. Served on wonton chips.

Grilled Hamachi Kama – 18

Collar of the prized Hamachi fish (Japanese Amberjack). Salt-grilled to perfection and served with house-made chili-pepper water.

Fish & Chips – 26

Ono (Wahoo)Big Island Brewhaus Overboard IPA Battered and fired to perfection, with guava tartar sauce.

Fried Oyster Po-Boy– 26

Deep fried oysters on a hoagie roll, old bay aioli, tomato and lettuce, served with fries.

Menchi-Katsu Burger – 26

Local Kulana ground beef, sake and spices breaded and fried to perfection and served in a toasted bun with house-made katsu sauce.

Add ons: fresh sliced jalapenos – 1, sliced avocado – 3

House Wedge – 14

Wedged iceberg lettuce, pipi kaula (salt-cured & dried brisket), Big Island tomato, blue cheese, and dill-ranch dressing.

Add ons: Seared ahi – 24 Skewers: Chicken – 4, Pork – 6

Gluten Free

**consuming raw or undercooked foods may increase your risk of foodborne illness*