

APPETIZERS

PUPU PLATTER	\$28	TUNA POISSON CRU	\$24
(Serves Two) A combination of Shanghai Chicken Sate, Egg Roll, Crab Rangoon, Tahitian Cheese Tangs		Bigeye Tuna “Ceviche “ In Polynesian Coconut Lime, Cara Orange, Tomato, Maui Onion & Cilantro	
SHANGHAI CHICKEN SATE	\$19	ISLAND GUAC	\$16
Smoked Bacon Wrapped Chicken, Huli Pineapple BBQ, Herbs, Butter Lettuce		Pineapple Salsa, Hawaiian Tostones, Tiger Tear Sauce	
EGG ROLLS	\$14	AHI TUNA CRISPY RICE.	\$17
Pork & Vegetable, Hot Mustard		Jalapeno, Creamy Spicy Sauce, Tamari Glaze	
CRAB RANGOONS	\$16	LUAU PORK BELLY BUNS.	\$17
Mai-Kai Crispy Crab Rangoons, Hot Mustard & Sweet Chili		Kimchi Slaw, Pineapple, Yum Yum Sauce	
CHEESE TANGS	\$17	COCONUT SHRIMP.	\$19
Fried Ham, Swiss Cheese, Mushroom, Yum Yum Sauce		Sweet Chili, Papaya Salad	
STICKY PORK GYOZA.	\$16	LOBSTER & SHRIMP DUMPLINGS	\$19
Pineapple Chili Vinaigrette, Sesame, Crispy Onion		Chive, Passionfruit Ponzu, Curry Oil	

SOUPS & SALADS

TOM KHA GAI	\$12	CRISPY DUCK & WATERMELON SALAD ^{GF} . .	\$28
Coconut Chicken Soup, Baby Mushrooms, Lemongrass		Sprouts, Maui Onion, Pickle Chili, Macadamia Nuts	
ROASTED LOBSTER BISQUE	\$16	HEIRLOOM TOMATO SALAD	\$17
Sherry, Cream, Maine Lobster		Maui Onion, Cara Orange, Herbs, Passionfruit Vinaigrette	

ENTREES

MAI-KAI BEEF TENDERLOIN ^{GF}	\$32	HAWAIIAN RIBEYE 14OZ ^{GF}	\$54
Scallion, Shisito, Sweet Peppers, Tamarind, Soy Caramel, Jasmine Rice		Brown Butter Sweet Potato Puree, Pineapple Salsa	
MAI-KAI PRAWNS ^{GF}	\$44	CRYING TIGER SKIRT STEAK ^{GF}	\$48
Coconut Thai Curry, Mint, Sweet Peppers, Jasmine Rice		Marinated Angus Skirt Steak, Spicy Tiger Tear Chimichurri, Carrot Butterscotch Puree, Hawaiian Tostones, Green Papaya	
LUAU SMOKED BABY BACK RIBS ^{GF}	\$34	SHORT RIB DRUNKEN NOODLE ^{GF}	\$32
Mai-Kai BBQ, Papaya Slaw, Fresh Herbs, Pickles, Polynesian spiced Butter Corn		Wide Rice Noodles, Brussels, Sweet Pepper, Beech Mushroom, Garlic Butter Hoisin	
ROASTED BUTTERFLY BRANZINO	\$42	MISO GRILLED SALMON ^{GF}	\$32
Garlic Tamari Butter, Smoked Tomato Vinaigrette, Shiso		Bok Choy, Maitake Ponzu, Fresh Herbs, Sweet Potato Puree	
MAINE LOBSTER BORA BORA (2LB)	\$95	PANANG CHICKEN CURRY ^{GF}	\$28
Maitake Mushroom, Bourbon Butter, Citrus Herb Salad, Jasmine Rice		Steamed Chicken, Baby Vegetables, Fresh Herbs, Scallion, Jasmine Rice	

*GF (GLUTEN FREE)

MAI-KAI LUAU

SERVES 3 TO 4 PERSONS

SUCKLING PIG.	\$400
(PRE-ORDER 48 HRS IN ADVANCE)	
Butter Lettuce Wraps, Pork Belly Fried Rice , Hawaiian Tostones. A Feast For 4-6, True To Polynesian Celebratory Dining	
ISLAND SEAFOOD MIX.	\$175
Jumbo Prawns, Roasted Branzino, Whole Roasted Maine Lobster, Green Pineapple Curry, Sweet Potato, Prawn Crackers, Green Papaya, Lobster Butter Rice	
BBQ MIX	\$145
BBQ Pork Ribs, Huli Huli BBQ Semi-Boneless Half Chicken, Hawaiian Ribeye, Beef Rice, Condiments	

TERIYAKI

Sweet Peppers, Sugar Snap Peas, Scallion, Pineapple Teriyaki	
CHICKEN	\$28
SHRIMP.	\$29
BEEF TENDERLOIN	\$32
TOFU.	\$24

FRIED RICE

Garlic Soy Butter Fried Rice, Papaya slaw	
CHICKEN	\$24
SHRIMP	\$28
LUAU PORK BELLY	\$26
MAINE LOBSTER	\$48
TOFU	\$ 27

PAD THAI

Rice Noodles, Sprouts, Lime, Peanuts, Egg, Tamarind	
CHICKEN	\$26
SHRIMP.	\$28
MAINE LOBSTER	\$48
VEGETABLE	\$24
TOFU	\$27

SIDES

CHARRED BACON BRUSSELS	\$14	HAWAIIAN TOSTONES.	\$9
JASMINE RICE.	\$5	POLYNESIAN SPICED BUTTER CORN. .	\$9
SWEET POTATO PUREE.	\$6	BUTTERSCOTCH CARROT PUREE. . .	\$6
SKINNY FRIES WITH KIMCHI AIOLI. . .	\$9		

18% gratuity added to all check for your convenience. One entree per guest minimum for the show.

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.