

### Pupu

#### Smoked Fish Dip

guava smoked, marinated ikura, Diamond Bakery soda crackers

#### Kanpachi Crudo (GF)

lightly cured, lomi cherry tomato relish, crispy Thai basil, Wai'anae citrus

#### Hand-Cut Beef Tartare

American wagyu, pickled mustard seeds, shoyu cured egg yolk, ssamjang, tendon puffs

#### Duck Croquette (GF)

confit duck leg, sweet potato, sweet & sour sauce

#### Bone Marrow

Honolulu Meat Co. beef bone, braised oxtail ragu, fermented chili crunch, Viet herbs, grilled sourdough

#### Small Kine Cream of Mushroom (V)

Small Kine Farm mushrooms, crispy 'ulu, black truffle sottocenere, toasted baguette

#### Local Roots (V, GF)

huli-style root vegetables, burrata, macadamia nut pesto

#### Baby Gem Lettuce

Ho Farms cherry tomato bombs, Parmigiano, ahi tonnato, garlic crunch breadcrumbs

+6 grilled chicken

+8 fresh catch

+3 shrimp, each

### Mains

16 **Garlic Shrimp Forbidden Rice** 29

jumbo garlic shrimp, ancient Chinese black grain fried rice, lup cheong, pork hash, pea shoots, bottarga

23 **Chili Crab Noodles** 32

Pacific Dungeness crab, shishito, Fresno chili, saffron-tamale emulsion, brown butter breadcrumbs

21 **Stuffed Won Bok (V+)** 25

12-grain rice, mushroom duxelles, pumpkin seed romesco, garlic chips, mushroom herb salad

19 **Fresh Catch** 39

coriander-fennel-peppercorn crusted, gai lan, macadamia nut tabbouleh, smoked beurre blanc, marinated ikura

19 **Pulehu Half Chicken** 34

citrus marinated, 'Olili "red rooster" sauce, baby gem lettuce, Viet herbs, "chicken fat" rice

16 **Crispy Kona Kanpachi (GF)** 42

Portuguese bean soup, charred cabbage, scallion gremolata

19 **10 oz Prime NY Strip** 55

Certified Angus Beef, shoyu potatoes, gobo, baby bok choy, jang steak sauce

18 **'Olili Burger** 22

wagyu and local beef blend, bacon onion jam, jang steak sauce, miso aioli, bbq spiced fries

*At 'Olili, our menu celebrates the many diverse people, cultures and flavors of our island home.*

We proudly support our local growers and producers: Bocconcino Hawaii, Crown Noodle, Diamond Bakery, Hawaii 'Ulu Cooperative, Ho Farms, Honolulu Meat Company, Kō Hana Distillers, Kukui Sausage Company, Makaha Mountain Farms, MA'O Organic Farms, Small Kine Farm, Sun Noodle, Waialua Fresh.

Consuming raw or undercooked foods may increase your risk of foodborne illness. Menu items are cooked in the same kitchen and therefore may contain or come into contact with wheat, milk, eggs, peanuts, fish, shellfish, soy, sesame, and tree nuts. Before placing your order, please inform your server if a person in your party has a food allergy.

A gratuity of 18% will be charged to parties of 6 or more.

GF = Gluten Free

V = Vegetarian

V+ = Vegan

### Signature Cocktails

#### Lighter Libations - Low and No ABV Drinks

##### Herbs & Tonic

fresh basil, mint, shiso, lemon, tonic water, with your choice of Seedlip Garden non-alcoholic spirit or Tenjaku gin

##### Hawaiian Cup

Pimm's, local ginger beer, keiki cucumber, lilikoi, mint, pineapple

##### Waimea Sipper

Kupu Spirits amaro, hibiscus tea, mango nectar

#### Fruity and Fresh

##### Shine On

coconut water sphere, Kō Hana Kea agricole rum, yuzu, lime juice

##### Steamship Mai Tai

Copalli cacao rum, fresh pineapple juice, house vanilla-fennel syrup, lime juice, Myers's float

##### Matcha Sour

La Diablada pisco, grapefruit, lemon, matcha, egg white foam

##### Hibachi Rita

Olmeca Altos tequila blanco, 400 Conejos mezcal joven, blistered shishito, Ancho Reyes poblano liqueur, lime, agave, togarashi sea salt rim

##### Liquid Haupia

Kuleana Hui Hui rum, almond falernum, local pineapple juice, lime, coconut cream, clarified

#### Big and Bold

##### Show You Smoke

High West double rye, shoyu caramel syrup, apple juice, orange oil, kiawe smoked

##### Black Sesame Old Fashioned

toasted black sesame infused Four Roses bourbon, Japanese black sugar, lemon bitters

##### Ma La Negroni

tingly Sichuan peppercorn infused Tenjaku dry gin, Campari, Carpano classico, Cynar

### Refreshers

##### Hibiscus Spritz

hibiscus, orange peel, agave, soda water

##### Come Sail Away

fresh lime, lime oil, condensed milk

##### Pineapple Soda

house vanilla-fennel syrup, fresh pineapple juice, soda water

##### Pauwela Kombucha

hibiscus-lychee

##### Pauwela Water Kefir

strawberry-guava-mango

### Soda + Water

##### Coke, Diet Coke, Sprite

ginger beer, root beer

##### Hawaii Volcanic

still or sparkling

### Beer

##### Aloha Blonde

Aloha Beer

##### El Guapo

Honolulu Beerworks

##### Rooftop Pale Ale

Hana Koa Brewing

##### Hop Lei IPA

Aloha Beer

##### Golden Sabbath

Big Island Brewhaus

##### Hang Loose Juice

Paradise Ciders

### Sake

##### Born 'Gold' Junmai Daiginjo (sweet)

Kubota 'Senju' Ginjo

Kubota 'Manju' Junmai Daiginjo

glass/bottle

18/70

16/50

120

Drinks are prepared in a shared bar and may come into contact with wheat, milk, eggs, peanuts, fish, shellfish, soy, sesame, and tree nuts. Before placing your order, please inform your server if a person in your party has a food allergy.

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