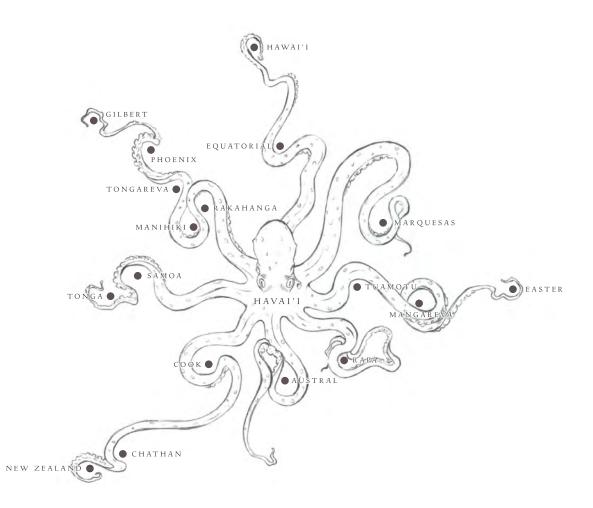
From the time when voyagers navigated the sea using only the stars, Kahuwai Bay thrived as a meaningful destination alongside ancient trade routes. Produce so beloved in Hawaiiancooking today, including niu (coconut), mai'a (banana), and kalo (taro), was once entirely new to these shores, brought by far flung seekers who shared in the bounty of moana–the ocean.



Helmed by world traveler and Chef de Cuisine Chad Yamamoto, Moana invites guests to embark on a journey of their own through experiencing Pacific rim flavors, elevated with the freshest Polynesian ingredients - Many grown here in our garden, Kahiko Malai'ai

Small

Grilled Octopus Kimchee romesco, smoked potato puree	32
Sticky Pork Ribs Chili glaze, pickled onions	27
Ahi Spread Grilled sourdough, pickled mustard seeds, castelvetrano olive, radish	29
<mark>Kona Abalone</mark> Brown butter sabayon, shiitake mushrooms, edamame	27
Charred Kona Prawns 🔆 Garlic chili butter	32
Ulu Frites Black garlic aioli, lemon peel confit	15
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Raw	
Charred Ahi Cucumber namasu, jalapeño ponzu	30
Hokkaido Scallops XO sauce	36
Ora King Salmon Soubise, pickled mustard seeds, ikura, citrus	28
Kusshi Oysters (3 pc) Green apple shiso mignonette	21
Hawaiian Sweet Shrimp Coconut milk, ginger, lemon, ogo, sweet potato chips	25
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Fresh & Tossed	
Caesar Salad 🔌 Local romaine, parmigiano reggiano, grilled sourdough	22
Roasted Beet and Carrot 🔌 🔆 Whipped honey ricotta, 'inamona dukkah, honey glaze	25
Dungeness Crab Salad Fennel, cucumber, avocado, ikura	34
Kamuela Tomato & Strawberry Salad 🛰 🌞	26

Kamuela Tomato & Strawberry Salad ♥ ℜ Konbu aioli, pickled mustard seeds, white shoyu vinaigrette 23 Gem Salad 🔌 Seaweed ranch, pepitas, sesame seeds, puffed quinoa Kona Village Living Green Salad Mixed radish, cucumber, citrus dressing 21

Entrée From the Makai

Miso Kanpachi 🎄 Eggplant purèe, ponzu, fennel, pea shoots	52
Hawaiian Snapper Mushroom dashi, sweet corn, sea sapphire	55
Shellfish Ramen Kona shrimp, manila clams, miso, tofu, pork belly, bok choy, garlic chili	55
Grilled Catch of the Day Braised vegetables, lemon caper butter	49
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From the Aina	
Pulehu Chicken Smokey teriyaki, rainbow carrots, shaved radish	48
Pork Chop Katsu Kale, kohlrabi, green apple, ginger miso	57
Kalbi Braised Beef Cheeks Kimchee glazed carrots, ali'i mushrooms	65
A5 grade Japanese Wagyu New York Steak Edamame, chard, black garlic tosazu	180
BBQ Eggplant Sweet tamari, macadamia nut, sushi rice, pickled vegetables	32
Kahuku Corn Agnolotti Dashi butter, ricotta	45
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Sides	

Potato Yuzu dressing, ikura	15
Kabocha Pumpkin N Burnt miso, pepita crunch	15
Roasted Alii Mushrooms 🔆 Bacon vinaigrette	15
Sticky Rice White rice	9

PARTNERS IN PROVENANCE

Born of a collaboration with local farmers, fishermen, purveyors that provide fresh and seasonal ingredients throughout the year; Kona Village, a Rosewood Resort, with its Partners in Provenance initiative is committed and dedicated on delivering the highest quality culinary experiences. Just to name a few; our herbs, lettuce, flowers, and vegetables from Hirabara Farm and Adaptations Farm. Fish and seafood from local fisherman boats. Honey from Wai Meli bee farms. Artisanal specialty coffee and tea from Big Island Coffee Roasters and Mauna Kea Tea.