

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 Hawaiian cooking 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 <i>Kimchee romesco, smoked potato puree</i>	32
Sticky Pork Ribs <i>Chili glaze, pickled onions</i>	27
Ahi Spread <i>Grilled sourdough, pickled mustard seeds, castelvetro olive, radish</i>	29
Kona Abalone <i>Brown butter sabayon, shiitake mushrooms, edamame</i>	27
Charred Kona Prawns ✨ <i>Garlic chili butter</i>	32
Ulu Frites <i>Black garlic aioli, lemon peel confit</i>	15

Raw

Charred Ahi ✨ <i>Cucumber namasu, jalapeño ponzu</i>	30
Hokkaido Scallops <i>XO sauce</i>	36
Ora King Salmon <i>Soubise, pickled mustard seeds, ikura, citrus</i>	28
Kusshi Oysters (3 pc) <i>Green apple shiso mignonette</i>	21
Hawaiian Sweet Shrimp <i>Coconut milk, ginger, lemon, ogo, sweet potato chips</i>	25

Fresh & Tossed

Caesar Salad 🌿 <i>Local romaine, parmigiano reggiano, grilled sourdough</i>	22
Roasted Beet and Carrot 🌿 ✨ <i>Whipped honey ricotta, 'inamona dukkah, honey glaze</i>	25
Dungeness Crab Salad <i>Fennel, cucumber, avocado, ikura</i>	34
Kamuela Tomato & Strawberry Salad 🌿 ✨ <i>Konbu aioli, pickled mustard seeds, white shoyu vinaigrette</i>	26
Gem Salad 🌿 <i>Seaweed ranch, pepitas, sesame seeds, puffed quinoa</i>	23
Kona Village Living Green Salad 🌿 ✨ <i>Mixed radish, cucumber, citrus dressing</i>	21

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

🌿 - Vegetarian

✨ - Partners in Provenance

Entrée

From the Makai

Miso Kanpachi ✱	52
<i>Eggplant purée, ponzu, fennel, pea shoots</i>	
Hawaiian Snapper ✱	55
<i>Mushroom dashi, sweet corn, sea sapphire</i>	
Shellfish Ramen	55
<i>Kona shrimp, manila clams, miso, tofu, pork belly, bok choy, garlic chili</i>	
Grilled Catch of the Day ✱	49
<i>Braised vegetables, lemon caper butter</i>	

From the Aina

Pulehu Chicken ✱	48
<i>Smokey teriyaki, rainbow carrots, shaved radish</i>	
Pork Chop Katsu	57
<i>Kale, kohlrabi, green apple, ginger miso</i>	
Kalbi Braised Beef Cheeks	65
<i>Kimchee glazed carrots, ali'i mushrooms</i>	
A5 grade Japanese Wagyu New York Steak	180
<i>Edamame, chard, black garlic tosazu</i>	
BBQ Eggplant	32
<i>Sweet tamari, macadamia nut, sushi rice, pickled vegetables</i>	
Kahuku Corn Agnolotti	45
<i>Dashi butter, ricotta</i>	

Sides

Potato	15
<i>Yuzu dressing, ikura</i>	
Kabocha Pumpkin 🍂	15
<i>Burnt miso, pepita crunch</i>	
Roasted Alii Mushrooms ✱	15
<i>Bacon vinaigrette</i>	
Sticky Rice	9
<i>White rice</i>	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

🍂 - Vegetarian ✱ - Partners in Provenance

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.