



Kualoa Pupū Menu

Paniolo Fruit Platter – A delicious tropical fruit medley of fresh pineapple, honeydew, cantaloupe and grapes

Vegetable Crudit  – Crisp broccoli, carrot sticks, cucumber and cherry tomatoes served with mozzarella cheese, cheddar cheese and crackers

Tofu Platter – soft, medium and/or firm tofu sliced into bite size pieces

Shrimp Platter – shrimp scampi, shrimp cocktail, or coconut shrimp (one choice)

Assorted Sushi Platter – (three choices)
Inari , Futomaki, California, Ahi, Daikon, Cucumber

Poke Platter – Cubed fresh raw fish marinated in Hawaiian shoyu and spices. (two choices)
Shoyu Ahi Poke – tuna with shoyu, onion, and green onion
Tako Poke – octopus, green onion, sea weed
Kim Chee Tako – octopus, green onion, kim chee juice

Petite Sandwiches – turkey, ham, and tuna (choice of two)

Tortilla Chips – Thinly sliced and fried chips made from corn tortillas, served with salsa and guacamole

Sweet Chili Edamame – Green soybean pods seasoned with sweet chili

Deviled Eggs – with goat cheese, scallions and dill

Vegetable Spring Rolls – crisp vegetables rolled into rice sheets and drizzled with a sweet chili sauce

Stuffed Mushrooms – seasonal mushrooms stuffed with crabmeat, finely chopped celery, and cashew nuts (optional)

Pan-Fried Dumplings – with sweet chili sauce

Thai Money Bags – fried dumplings with shrimp, pork, chestnuts and shitake mushroom

Somen Noodle Salad – thin Japanese cold noodles

Chow Mein Noodles – Chinese stir fried noodles

Chicken Skewers – with curry sauce or miso peanut butter sauce

Char Sui Chicken – with steamed bao buns

Kualoa Meatballs– savory beef meatballs, with sweet & sour, marinara, or teriyaki sauce (one choice)

Kualoa Teriyaki Slices – teriyaki marinated meat served alongside steamed mini buns