

PUPU

(appetizers)

Fried 'Ulu Wedges^{GF} - umami truffle aioli, spicy ketchup . 11

Fried Calamari* - arugula, parmesan cheese, smoked tomato sauce. 15

Deviled Egg Duo^{GF} - roasted beet, goat cheese and basil, black garlic, miso, pork dust, parmesan 7

'Ulu Croquettes - coconut and shoyu braised kalo, inamona romesco 12

Twice-Fried Sticky Wings* - guava sweet soy glaze, scallion, sesame seeds. 15

Poke Wonton Nachos* - sesame shoyu poke, roasted pineapple, edamame, lomi lomi tomato, firecracker sauce, . 17

Konatown Street Tacos - fresh fish, sesame marinade, pickled stuff, cabbage, gochujang honey mayo, scallion, taro tortillas. 12

MALA

(salads)

ADD: chicken breast +7 | grilled white shrimp +9 | fresh catch +10

Fresh Farmer's Salad - chef-selected big island produce with house-made dressing. ask about today's presentation . 11

The Caesar* - baby romaine, maui onion, reggiano, furikake, tahini-anchovy dressing, focaccia crouton 13

Roasted Beets & Fried Brussels Sprouts - arugula, maui onion, sesame granola brittle, miso ginger dressing . . 15

Smoked Pineapple & Bleu Cheese^{GF} - kale, lehua honey bacon, maui onion, ceylon cinnamon vinaigrette 17

Wedge Salad^{GF} - iceberg, lomi lomi tomato, lehua honey bacon, bleu cheese, avocado, scallion buttermilk dressing. . 15

MAGICS

BEACH GRILL

Kona, Hawaii

* DINNER MENU *

Everything we serve is made to bring out the purest flavors of the Big Island and Hawaii. We nourish relationships with local farmers, fishermen, ranchers and artisans, buying directly from these sources.

MAKAI

(from the sea)

BBQ Ahi* - seared rare ahi, okinawan sweet potato purée, sesame vegetables, guava bbq sauce 29

Griddled Crab Cakes* - bacon miso creamed corn, arugula, lilikoi mustard aioli. 33

Shrimp & Ricotta Pasta* - grilled shrimp, kale, kabocha ricotta, mac nut, citrus butter sauce, cavatappi pasta 28

Mochiko Fish & Chips^{GF*} - mochiko-battered fresh catch, hand cut fries, miso pineapple slaw, shiso tartar sauce 25

Spicy Lobster Yakisoba* - asparagus, cabbage, sambal, garlic, cilantro, peanuts, patis, coconut milk, yakisoba. . . . 38

Poke Bowl* - sesame shoyu ahi tuna, garlic chili edamame, wakame, avocado, roasted pineapple, furikake, tempura ginger, lilikoi crema, steamed rice. 25

MAUKA

(from the land)

Pukatini Primavera - tomato, zucchini, garlic, maui onion, parmesan, micro basil, white wine butter sauce, pukatini noodle 20

ADD: chicken breast +7 | grilled white shrimp +9 | fresh catch +10

Cast Iron-Seared Steak Frites^{GF*} - angus butcher steak, hand cut fries, melted bleu cheese, asparagus, inamona romesco 34

ADD: blue crab +12

Shoyu & Coconut Braised Pork Belly* - butter smashed kabocha, fried brussels, pineapple pan sauce 28

Loco Moco* - angus natural beef patty, braised kalo, miso gravy, tempura ginger, over-easy farm egg, choice of white or brown rice, 24

Roasted Jidori Chicken* - organic breast, smoked tomato-parmesan risotto, roasted ali'i mushroom, miso honey furikake glaze. 26

The House Burger* - angus natural beef, white cheddar, smoked tomato, lettuce, onion, umami truffle aioli, brioche, hand cut fries. 17

SUB: grass-fed hawaiian beef +1 ADD: bacon +3 | double da beef +7

SIDES

FAMILY-STYLE SERVINGS

Super Garlic Mac - white cheddar, browned garlic, garlic confit 9

Okinawan Sweet Potato Purée^{GF} - butter, lime. 8

Fried Brussels^{GF} - sweet chili pepper sauce, peanuts. . . . 8

Roasted Asparagus^{GF} - miso, butter, inamona 8

Garlic Cheese Focaccia - parmesan, cheddar, herbs 8
ADD: blue crab +12

An 18% gratuity is suggested for parties of 6 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness