

A vibrant jungle scene with sunlight rays filtering through the canopy. The background is a bright yellow-green, with several rays of light shining down from the top. The top and bottom edges of the image are filled with various green leaves and foliage. The text 'KahunaVILL' is centered in the upper half of the image.

KahunaVILL®

APPETIZERS

SPINACH AND ARTICHOKE DIP

\$9.99

Chopped spinach, artichoke hearts and cream cheese, accompanied with tri-colored tortilla chips

EDAMAME

\$6.99

Traditional steamed soybeans lightly tossed with kosher salt

NACHOS EXOTICA

\$13.95

Seasoned tortilla chips, cheese blend, pico de gallo, jalapeños, shredded lettuce, sour cream and guacamole

TAHITIAN COCONUT SHRIMP

\$9.99

Hand-rolled shrimp covered in our homemade island coconut panko, then fried. Served with Cape Malay coconut curry sauce

VEGETARIAN HUMMUS

\$9.99

Roasted red pepper hummus, served with warm pita bread

WIPE OUT WINGS

\$9.99

Chicken wings with your choice of Hot or BBQ sauce

YELLOW FIN TUNA

\$12.99

Sashimi tuna coated with black and white sesame seeds, served with avocado, wasabi aioli and ponzu sauce

HAWAIIAN SLIDERS

\$9.99

Mini burgers seasoned with chorizo sausage and onions. Topped with cheddar jack cheese and a creamy bacon sauce on mini Hawaiian sweet rolls garnished with pico de gallo

PARADISE SAMPLER

\$23.99

Featuring hot wings, pit ribs, chicken tenders, Tahitian shrimp, spring rolls and our Kahuna nachos

FIERY ROCK SHRIMP

\$9.99

Shrimp lightly battered and dusted with bonfire spices, served with creamy Lanai sauce.

SOUPS & SALADS

Add Chicken to any salad \$4 • Add three grilled shrimp \$6

CHICKEN TORTILLA SOUP

\$4.99

Authentic and spicy

SOUP OF THE DAY

\$5.99

SURF'S UP SALAD

\$6.99

Fresh salad greens mixed with shredded cheddar cheese, tomatoes, red onions, cucumbers and croutons

KAHUNA CAESAR SALAD*

\$9.99

Crisp romaine lettuce, fresh parmesan cheese and croutons, tossed with our Kahuna Caesar dressing

VEGAN CHOPPED SALAD

\$12.99

Romaine lettuce, avocado, roasted red peppers, cucumber, onion, tomato, pecans and soy cheese with our citrus vinaigrette

CLASSIC WEDGE

\$8.99

A large wedge of iceberg lettuce, chopped to order and chilled freezing cold. Covered in chunky bleu cheese dressing and showered with diced tomatoes and freshly cooked warm bacon

BIG ISLAND SALAD

\$12.99

Fresh salad greens, provolone, mozzarella, pineapple, strawberries, mandarin oranges, tomatoes and pecans tossed in a balsamic vinaigrette and topped with fresh shaved toasted coconut

KAHUNA STEAK SALAD*

\$14.99

Tender grilled flank steak served over fresh lettuce greens, tossed in a red wine Italian dressing with fresh mozzarella cheese, pickled red onions, sliced roma tomatoes, diced cucumbers, roasted red peppers and toasted pecans

18% gratuity will automatically be added for parties of 8 or more.

*Thoroughly cooking foods of animal origins such as beef, fish, lamb, milk, poultry or shellstock reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

SANDWICHES

ALL SANDWICHES SERVED WITH KAHUNA FRIES

Add bacon \$2

KAHUNA BBQ CHICKEN

\$9.99

Boneless marinated breast of chicken, grilled and topped with honey smoked ham, hickory smoked BBQ sauce and mozzarella cheese with lettuce and tomato, topped with onion crisps and served on a Kahuna bun

GARDEN VEGETARIAN

\$10.99

Grilled portabella mushroom, zucchini, roasted red pepper, fresh tomatoes and lettuce greens served on a whole wheat bun with monterrey jack cheese and herb aioli

VEGAN SANDWICH

\$10.99

Soy cheese, Veganaise, tomato, avocado, roasted red peppers and jalapeños, served on toasted sourdough bread

CRAB CAKE SANDWICH

\$13.95

Seared jumbo lump crab cake, seasoned and served on a soft Kahuna bun with lettuce and tomatoes. Served with lemon caper aioli

GRILLED CHICKEN AND AVOCADO

\$12.99

Fresh chicken breast marinated and grilled with melted Monterey Jack cheese, fresh avocado and pico de gallo. Served on a jalapeño cheddar bun

KALUA PORK SANDWICH

\$9.99

Fresh Kalua pork slow roasted, hand shredded and served with steamed cabbage, piled high on our toasted Hawaiian bun

FISH TACOS

\$10.99

Fresh fish, seared and blackened, served with slaw cabbage, pico de gallo, and siracha lime aioli

Substitute shrimp add \$2 • Substitute Ahi Tuna add \$3

BURGERS

ALL BURGERS SERVED WITH KAHUNA FRIES

Add bacon \$2

AVOCADO BURGER*

\$12.99

100% Angus beef grilled to perfection with melted Monterey Jack cheese, fresh avocado and pico de gallo. Served on a jalapeño cheddar bun

THE DUDE*

\$12.99

10 ounces of mouth-watering burger with smoked ham, pepper jack cheese and jalapeños, topped with fried onion straws and bonfire aioli. Served on a jalapeño cheddar bun

LOCO MOCO BURGER*

\$11.99

Char-broiled 100% Angus beef and covered with our signature brown gravy then topped with crispy onions and a fried egg

BIG KAHUNA CHEESEBURGER*

\$10.99

A 10oz. 100% Angus beef burger topped with American cheese on a grilled bun. Served with lettuce, tomatoes, and pickles

TURKEY BURGER

\$12.99

Juicy burger made with lean ground turkey and our special spice blend. Served on a whole wheat burger bun

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ENTRÉES

ADD A HOUSE OR CAESAR SIDE SALAD TO ANY ENTRÉE FOR JUST \$3.49

LANAI CHICKEN PASTA

\$19.99

Marinated chicken breast, sautéed with sweet peppers and onions, tossed in a spicy sun-dried tomato Cajun cream sauce

Gluten free pasta available

PARMESAN CRUSTED CHICKEN

\$19.99

Pan fried chicken breast encrusted with Italian herbs and spices, set atop penne pasta. Covered with homemade marinara sauce and melted parmesan cheese

BANG BANG SHRIMP

\$22.99

Fiery shrimp lightly dusted with bonfire spice, served with applewood smoked bacon, zucchini, yellow squash, carrots and red peppers over jasmine rice

STIR FRY TERIYAKI

\$18.99

A Japanese blend of fresh Asian vegetables, soy, garlic, ginger and fresh pineapple

Add chicken \$3 • Add shrimp \$6 • Chicken & shrimp \$6
Add steak \$5 • Steak & chicken \$6 • Steak & shrimp \$7

NY STRIP STEAK*

\$38.99

16 ounces of tender beef char grilled to order. Served with mashed potatoes, sautéed vegetables and onion straws

PINA COLADA CHICKEN

\$19.99

Battered breast of chicken glazed with our signature fresh pineapple coconut sauce. Served with jasmine rice and fresh hibachi vegetables

CRAB CAKES

\$25.99

A house specialty! Jumbo lump crab cakes, wasabi and lemon caper aioli. Served with jasmine rice and fresh seasonal vegetables

T BONE STEAK*

\$38.99

16 oz. char grilled, topped with herb butter, served with cream cheese chive mashed potatoes and seasonal vegetables

MACADAMIA CRUSTED MAHI MAHI

\$25.99

Fresh fillet of Mahi Mahi coated with crunchy macadamia nut. Served with jasmine rice, baby bok choy, mango salsa and Tamarind Beurre Blanc

KON TIKI COCONUT SHRIMP

\$24.99

Hand-rolled shrimp in a crispy coconut crust. Served with jasmine rice, fresh seasonal vegetables and Cape Malay coconut curry sauce

MISO SALMON

\$25.99

A fresh grilled salmon fillet, marinated and topped with a miso glaze. Served with seasonal vegetables, jasmine rice and fried wonton skins

TERIYAKI FLANK STEAK*

\$23.99

Tender flank steak, thinly sliced and drizzled with teriyaki glaze. Served with jasmine rice and fresh seasonal vegetables
Add three grilled shrimp \$6

AHI TUNA*

\$28.99

Yellow Fin Tuna crusted with sesame seeds and prepared rare, served with wasabi mashed potatoes, seasonal vegetables, with a ginger soy reduction

RIB EYE STEAK*

\$38.99

16 oz. tender steak char grilled and served with cream cheese mashed potatoes, seasonal vegetables and crispy onions

BBQ CHICKEN AND RIBS

\$24.99

Fresh grilled chicken breast and succulent ribs glazed with our special island BBQ sauce. Served with Kahuna fries
Gluten free

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BREAKFAST

SERVED 7AM-11AM DAILY

BREAKFAST BURRITO*

\$9.95

Eggs shuffled with smoked bacon, bell peppers, green onions and cheddar-jack cheese, rolled in an herb garlic tortilla. Topped with salsa roja and served with guacamole and breakfast potatoes

EGGS BENEDICT*

\$9.95

Two poached eggs, served over breakfast ham and English muffins, topped with hollandaise sauce and served with breakfast potatoes

KAHUNA OMELETTE*

\$10.95

A mozzarella and provolone cheese omelette, stuffed with smoked bacon, ham, chorizo sausage, onions and peppers. Served with breakfast potatoes and toast

STEAK AND EGGS*

\$14.95

8 oz. NY strip steak served with eggs any style, breakfast potatoes and toast

HEALTHY ALTERNATIVE*

\$11.95

Grilled chicken, egg whites and sliced tomato

KAHUNA CONTINENTAL

\$7.95

Your choice of a cinnamon roll or blueberry muffin, glass of juice and a bottomless cup of coffee

FRUIT PLATTER (SEASONAL)

\$12.99

A variety of fresh seasonal and exotic fruits, served with a strawberry yogurt dipping sauce

EGGS ANY STYLE*

\$9.99

Three eggs any style, your choice of sausage, breakfast sausage, smoked bacon or grilled honey glazed ham and toast. Served with breakfast potatoes

MORNING SHUFFLE*

\$9.99

Three eggs shuffled with chorizo sausage, green onions, Monterey Jack and cheddar cheeses. Served with breakfast potatoes

ISLAND STUFFED TOAST

\$9.95

Thick sliced Texas toast, stuffed with fresh strawberries and cream cheese, soaked in custard and deep-fried until golden brown

CONNECT WITH US!



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DESSERTS

SMASHING APPLES

\$6.99

Homemade apple pie topped with cinnamon and caramel.
Served with vanilla ice cream

CHOCOLATE VOLCANO CAKE

\$6.99

Moist chocolate cake filled with hot chocolate center

PINEAPPLE UPSIDE DOWN CAKE

\$5.99

Moist and delicious served with vanilla ice cream

BANANA CREAM PIE

\$6.99

Fresh bananas in our rich vanilla cream

BEVERAGES

PEPSI

DIET PEPSI

ROOT BEER

SIERRA MIST

MOUNTAIN DEW

ICED TEA

RASPBERRY ICED TEA

LEMONADE

APPLE JUICE

CRANBERRY JUICE

GRAPEFRUIT JUICE

ORANGE JUICE

PINEAPPLE JUICE

BOTTLED WATER

SPARKLING WATER

MONSTER ENERGY DRINKS: ENERGY OR ABSOLUTE ZERO



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MINDFUL LIFESTYLE SELECTIONS

GLUTEN FREE

SALMON FILLET

\$25.99

Pan seared, served over baby mixed greens, strawberries, fresh pineapple, tomatoes and drizzled with citrus vinaigrette

STEAK AND SHRIMP

\$44.99

Choice of 16 oz. NY Rib Eye or T Bone grilled to your liking and served with steamed vegetables, sautéed mushrooms and onions

MAHI MAHI

\$25.99

Grilled Mahi served with Baby Bok Choy, garlic, tomatoes, mango salsa and tamarind sauce

SKINNY CHICKEN PARMESAN

\$19.99

Fresh grilled chicken breast smothered in our homemade pomodoro sauce topped with melted mozzarella, provolone and parmesan cheese and served with a side of gluten free pasta or house salad

PORK BBQ RIBS AND CHICKEN

\$24.99

Caribbean spice-rubbed St. Louis pork ribs slowly cooked and mopped in our succulent BBQ sauce and served with coleslaw

VEGETARIAN

HUMMUS

\$9.99

Roasted red pepper hummus served with warm pita bread

BIG ISLAND SALAD

\$13.99

Fresh salad greens, soy cheese, pineapple, strawberries, mandarin oranges, tomatoes and pecans tossed in a balsamic vinaigrette and topped with toasted coconut

CLASSIC V WEDGE

\$8.99

A large wedge of iceberg lettuce chopped to order and chilled cold. Covered with Skinny Blue Cheese dressing and showered with diced tomatoes and cucumbers

GARDEN VEGETARIAN

\$10.99

Grilled portobello mushroom, zucchini, roasted red pepper, fresh tomato, and lettuce greens served on a whole wheat bun with Monterey Jack cheese and herb aioli

VEGETABLE STIR FRY TERIYAKI

\$18.99

A Japanese blend of fresh Asian vegetables, soy, garlic, ginger, and fresh pineapple

VEGAN

VEGAN SANDWICH

\$10.99

Soy cheese, Veganaise, tomato, avocado, red roasted peppers and jalapenos, served on toasted sourdough bread

VEGAN CHOPPED SALAD

\$12.99

Romain lettuce, avocado, roasted red peppers, cucumber, tomatoes, pecans and soy cheese with our citrus vinaigrette

EDAMAME

\$6.99

Traditional steamed soybeans lightly tossed with kosher salt

"CHICKEN" SANDWICH

\$13.99

Gardein chicken, melted soy cheese, fresh avocado, lettuce, tomato and veganaise served on toasted sourdough

"CHICKEN" MARINARA

\$21.99

Gardein chicken, garlic, white wine, fresh basil, olive oil, vine ripe tomatoes and crushed red pepper. Topped with melted soy cheese and served with Vegan pasta.

MINDFUL DRESSINGS: Sesame Ginger, Chipotle Ranch, Skinny Blue Cheese, Balsamic Vinaigrette & Citrus Vinaigrette

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