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MENU

Maui
Hawaiian Restaurant



SEAFOOD
FRONT
N

ONLY 100%
NORWEGIAN
SALMON



FOLLOW

@mauihawaiianrestaurant

STARTERS

Miso Soup	4,5
Katsuobushi, dry wakame seaweed, miso, tofu ⁽⁶⁾	
Fried Opae (4pz)	7,9
Tempura prawns, lilo sauce and sweet chili sauce ^(1,2,3,12)	
Ceviche	9,9
Tuna, Norwegian salmon, avocado, cherry tomatoes, pineapple, lime and extra virgin olive oil ⁽⁴⁾	
Lomi Lomi Salmon	10,5
Norwegian salmon cubes, cherry tomatoes, marinated onion, black and white sesame, lime and soy ^(1,4,6,11)	
Ahi Tuna	10,5
Tuna cubes, marinated cucumbers, soy, lemon and black and white sesame ^(1,4,6,11)	

NEW

Bao Meat	4,5
Steamed bread, CBT pork rump, white sauerkraut and teriyaki sauce ^(1,6)	
Bao Chicken	4,5
Steamed bread, chicken, avocado, lilo sauce ^(1,3)	

BITES

Goma Wakame	4
Goma wakame seaweed with black and white sesame ^(11,12)	
Hawaiian Fish Balls (2pz)	4,5
Norwegian salmon fishballs and Sweet Chili Sauce ^(1,3,4)	
Edamame	4,5
Soybeans ⁽⁶⁾	
Edamame Spicy	4,5
Spicy Soy Beans ⁽⁶⁾	
Nachos & Guacamole	4,9
Guacamole with avocado, cherry tomatoes, lime and onion ⁽¹⁾	

Gyoza Pork (3pz)	5,9
Grilled pork-filled ravioli with sweet chili sauce ^(1,6,7,11)	
Gyoza Veg (3pz)	5,9
Grilled ravioli stuffed with cabbage, onion, carrots, chives with sweet chili sauce ^(1,6,11)	
Gyoza Shrimp (3pz)	6,5
Shrimp-stuffed ravioli on the griddle with sweet chili sauce ^(1,2,6,11)	

TACOS

Taco Pork	6
Slow cooked pork, salad, white sauerkraut, teriyaki sauce and crispy onion ^(1,6)	

NEW

Taco Pork Special	6
Slow cooked pork, lettuce, avocado, caramelized onion and teriyaki sauce ^(1,6)	
Taco Shrimp	6
Seared prawns, purple cabbage, julienned carrots, salad, flaked almonds and spicy mayo ^(1,2,3,8)	
Taco Salmon	6,5
Norwegian salmon, avocado, corn, lettuce, teriyaki sauce, spicy mayo and flaked almonds ^(1,3,4,6,8)	
Taco Octopus	6,5
Steamed octopus, avocado, julienned carrots, salad, spicy mayo and crispy onion ^(1,3,14)	
Taco Tuna	6,5
Tuna, avocado, lettuce, teriyaki sauce and spring onion ^(1,4,6)	

HAWAIIAN HULA HULA



**Traditional
Hawaiian
Dishes**

- Lahaina** 15
Breaded chicken strips, avocado, potatoes, sweet potato, lemon, cilantro and teriyaki sauce ^(1,3,6)
- Loco Moco** 16
Beef burger with fresh mushroom cream, basmati sushi rice, melted egg and spring onion ⁽³⁾
Try it with black Venere rice +0,5
- Salmon Katsuo** 17
Panko Breaded Norwegian Salmon with Coleslaw ^(1,3,4,6)

HOT BOWL

**HAWAIIAN SPECIALTIES
HOT AND FULL OF FLAVOR**

- Oyakodon** 15
Basmati rice, chicken, eggs, bean sprouts, spring onion, teriyaki sauce and oyster sauce ^(1,3,6,14)
- Kalua Pork** 16,5
Basmati rice, CBT pork rump, teriyaki sauce and julienned white sauerkraut ^(1,6)
- Soia Lemon Salmon** 16
Norwegian salmon fillet marinated with soy and lemon, honey and sriracha served with basmati rice, pak choi and white and black sesame ^(1,4,6,11)
- Katsudon** 15
Basmati rice, breaded chicken, caramelized onion, teriyaki sauce ^(1,3,6)
- Oahu Shrimp 2.0** 16
Basmati rice, Argentine shrimp, corn, sweet chili sauce, spring onion and crispy onion ^(1,2,7)
- Sweet Chili Chicken** 15,5
Basmati rice, chicken, peppers, pineapple, sweet chili sauce



HAWAIIAN BOWL

COLD, TASTY AND COLORFUL DISHES, TYPICAL OF HAWAII

- Ahidon** 15
Sushi rice, tuna, marinated cucumbers, caramelized onion, scapece courgettes, soy sauce and black and white sesame ^(1,4,6,11)
- Hookomodon** 15
Sushi rice, orange marinated Norwegian salmon, marinated cucumbers, caramelized onion, scapece courgettes, soy sauce and black and white sesame ^(1,4,6,11)
- Salmon Don** 15,5
Sushi rice, seared Norwegian salmon, marinated cucumbers, caramelized onion, scapece courgettes, teriyaki sauce and black and white sesame ^(1,4,6,11)



UDON

Vegetarian

Udon, zucchini, carrots, bean sprouts, tofu and black and white sesame ^(1,6,11)

11,9

Shrimp

Udon, prawns sautéed with carrots, zucchini and bean sprouts, spring onion, black and white sesame and teriyaki sauce ^(1,2,6,11)

13,9

Chicken

Udon, chicken strips sautéed with carrots, zucchini, bean sprouts, black and white sesame, and teriyaki sauce ^(1,6,11)

13,9

Maui Saimin

Miso and coconut broth, CBT pork rump, egg, udon, carrots, pak choi, bean sprouts, naruto, teriyaki sauce, soy sauce, sweet chili sauce and white and black sesame ^(1,3,4,6,11)

13,9

ADD TO YOUR
MAUI SAIMIN
OUR FISHBALLS

+2
(1pz)

URAMAKI

Veggy

Philamaui, carrots, avocado, chickpea hummus, rice, nori seaweed, black and white sesame and plantain chips ^(7,11)

10

Crunchy

Tempura shrimp, nori seaweed, rice, black and white sesame, spicy mayo, tenkasu and teriyaki sauce ^(1,2,3,6,11,12)

12

Kiki Opae

Tempura shrimp, philamaui, Norwegian salmon, spicy mayo, rice, black and white sesame, mango sauce and crispy onion ^(1,2,3,4,7,11,12)

12,5

King

Norwegian salmon, avocado, nori seaweed, rice, black and white sesame, spicy mayo, teriyaki sauce and cashew nuts ^(1,3,4,6,8,11)

13

Kahiko

Tuna, avocado, nori seaweed, rice, black and white sesame, mango sauce, yuzu miso sauce and pistachio crumble ^(1,4,6,8,11)

13,5

Moa Loa

Cooked Norwegian salmon, mint, flambéed salmon, rice, mayo, teriyaki sauce, black and white sesame and nachos ^(1,3,4,6,11)

13

SASHIMI

Sashimi Salmon

Sushi rice, Norwegian salmon, chili pepper threads, pink ginger and black and white sesame ^(4,11)

10

Sashimi Tuna

Sushi rice, tuna, chili pepper threads, pink ginger and black and white sesame ^(4,11)

10

NIGIRI

Nigiri Salmon

Sushi rice, Norwegian salmon ⁽⁴⁾

5

Nigiri Tuna

Sushi rice, tuna ⁽⁴⁾

5

Nigiri Salmon Aburi

Sushi rice, Norwegian salmon, philamaui and spicy mayo ^(3,4,7)

5

POKE SIGNATURE

Regular  15

Large  17

Maui's 2.0

Bowl with sushi rice, Norwegian salmon, sweet and sour purple cabbage, avocado, edamame, ponzu sauce and flaked almonds ^(1,4,6,8)

Aloha

Bowl with sushi rice, Norwegian salmon, tuna, avocado, mango, philamaui, teriyaki sauce and flaked almonds ^(1,4,6,7,8)

Makena (vegan)

Bowl with sushi rice, tofu, avocado, chickpea hummus, potatoes, cherry tomatoes, mango sauce and plantain chips

Lanai

Bowl with sushi rice, cooked Norwegian salmon, pumpkin, edamame, potatoes, ponzu sauce, spicy mayo and crispy onion ^(1,3,4,6)

Kiheï

Bowl with sushi rice, tuna, goma wakame seaweed, mango, pineapple, teriyaki sauce and plantain chips ^(1,4,6,11)

NEW **Moa**
Bowl with sushi rice, chicken strips, feta, corn, chickpeas, carrots, teriyaki sauce, nachos ^(1,6,7)

TRY THEM WITH BASE BLACK RICE VENERE +0,5

SOFT DRINKS

Microfiltered Water 75cl	2,5	Estathé	3,5
Natural / Sparkling		Peach / Lemon 33cl	
Coca-Cola 33cl	3,5	Ginger Beer 20cl	3,9
Coca-Cola Zero 33cl	3,5	Aranciata Lurisia 33cl	3,9
Redbull Energy Drink 25cl	3,9	Redbull Edition 25cl	3,9
Redbull Sugar Free 25cl	3,9		



You're at the beach, you need a cocktail!
REQUEST OUR DRINK LIST



DESSERTS

Fruit Slice	4,9
Pineapple and mango	
Mochi (3pz)	6
Flavors: Vanilla, Mango, Lemon and Yuzu ^(6,7)	
Haupia Hawaiiiana	4,9
Coconut milk, honey and pineapple pudding	
Macao Cake	5,9
Soft chocolate cake on a cocoa biscuit base ^(1,3,6,7,8)	
Key Lime Pie	5,9
Crunchy biscuit base, lime cream ^(1,3,7)	
Grandma Tala's Cake	5,9
Tart with custard and pine nuts ^(1,3,7,8)	



BEERS DRAFT

SMALL 20cl 4,9
MEDIUM 40cl 6,9

- Lager 4 Luppoli** Angelo Poretti (vol. 4,8%)
- American Ipa 9 Luppoli** Angelo Poretti (vol. 6,6%)
- Belgian Blanche 9 Luppoli** Angelo Poretti (vol. 5,2%)

BEERS THE HAWAIIANS

6,9

- Kona Brewing Longboard Island Lager** 33cl (vol. 4,6%)
- Kona Brewing Big Wave Golden Ale** 33cl (vol. 4,4%)

BEERS THE CLASSICS

5,9

- Messina Cristalli di Sale 33cl** not filtered (vol. 4,5%)
- Ichnusa 33cl** (vol. 5,0%)

WINES

SPARKLING

- Prosecco Rosè Extra Dry - Terre di Rai** (vol.11,5%) 21
- Valdobbiadene Brut - Terre di Rai** (vol.11%)  6 / 21,5
- Franciacorta Cuvée Imperiale Brut DOCG -** 32
Berlucchi (vol.11%)

ROSE

- Pungirosa Bombino Nero Castel del Monte** 21,5
DOCG - A. Vinicola Rivera (vol.12%)

WHITE

- Pecorino Terre di Chieti "Palio" BIO IGP -** 19,9
Citra (vol.13%)
- Irmàna Grillo Terre Siciliane IGT - Duca di**  6 / 21,5
Salaparuta (vol.12%)

RED

- Negroamaro Salento IGT - A. Vinicola**  5,5 / 20
Rivera (vol.13,5%)

COFFEE AND BITTERS



- Espresso** 1,8
- Espresso Milk** 1,8
- Cappuccino** 2,5
- Amara - Blood orange bitters** (vol.30%) 4
- Grappa di Prosecco Invecchiata - Beniamino** 4
Maschio (vol.40%)
- Amaro Tripstillery Sfera** (vol.22%) 4
- Amaro Tripstillery Cubo** (vol.22%) 4
- Yuzu Liqueur** (vol.12,4%) 4

INFO AND ALLERGENS

COPERTO 2,5€

1. Cereals containing gluten (wheat, spelt, Khorasan wheat, rye, barley, oats) | 2. Crustaceans | 3. Eggs | 4. Fish | 5. Peanuts | 6. Soy | 7. Milk and milk products (including lactose) | 8. Tree nuts (almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, macadamia nuts, or Queensland nuts) | 9. Celery | 10. Mustard | 11. Sesame seeds | 12. Sulfur dioxide | 13. Lupins | 14. Molluscs

ONLY 100%
Norwegian
SALMON

SEAFOOD
FROM
NORWAY

It's more than an ingredient: it's a conscious choice

Information regarding the presence of allergens is available upon request. Customers are kindly requested to speak to staff.

The fish products served raw have been previously frozen in accordance with current legislation (EC Regulation 853/2004) to ensure food safety.

Frozen products: shrimp tempura, salmon, tuna, steamed bread, chicken strips, CBT pork, wakame seaweed, edamame, gyoza, shrimp, octopus, chickpea hummus, mango, pumpkin, beef burger, udon, naruto, mochi, macao cake, and Grandma Tala cake.

All beers contain gluten. Wine contains sulfites.