

www.mauihawaiianrestaurant.it



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	4,9
Spicy Soy Beans ⁽⁶⁾	
Nachos & 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)	
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

HOT BOWL

**HAWAIIAN SPECIALTIES
HOT AND FULL OF FLAVOR**

Katsudon

15

Basmati rice, breaded chicken, caramelized onion, teriyaki sauce

^(1,3,6)

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)

15,5

Salmon Don

Sushi rice, seared Norwegian salmon, marinated cucumbers, caramelized onion, scapece courgettes, teriyaki sauce and black and white sesame ^(1,4,6,11)



SALADS

Hawaiian Caesar

13,9

Salad, chicken strips, carrots, eggs, parmesan, ponzu sauce, lilo sauce and extra virgin olive oil ^(1,3,6,7)

Kailua

14,9

Salad, prawns, cherry tomatoes, toasted cashews and raspberry citronette ^(2,8)

Salmon Hoa

14,9

Salad, Norwegian salmon, avocado, pineapple, edamame, extra virgin olive oil, ponzu sauce, white and black sesame ^(1,4,6,11)

UDON

Vegetarian

11,9

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

Shrimp

13,9

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

Chicken

13,9

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

Maui Saimin

13,9

NEW

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)

ADD TO YOUR
MAUI SAIMIN
OUR FISHBALLS

+2

(1pz)

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

Kihehi

Bowl made 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)

Kahakai

Bowl of sushi rice, steamed octopus, edamame, potatoes, cherry tomatoes, raspberry citronette and flaked almonds ^(6,8,14)

Honolulu

NEW

Bowl of sushi rice, steamed octopus, prawns, edamame, pineapple, goma wakame seaweed, mango sauce, ponzu sauce and sweet potato chips ^(1,2,6,11,14)

TRY 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		

COCKTAILS



12

Jungle Punch

Rum Plantation Original Dark, Bitter Fusetti, Pineapple, Strawberry Syrup, Lemon Juice and Yogurt

Mugicha

Sochu Towari, Bitter Fusetti, Vermouth Cocchi After Theater

Chiquitone

Rum Plantation 3 Star, Banana Infused Rum, Sugar Syrup, Lime, Milk and Banana Yogurt

Coco in Pandan

Fatwashed Coconut Gin, Luxardo Bitter Infused with Pandan Leaves, Bordiga Vermouth di Torino Extra Dry

Yuzu & Shizo

Gin, Yuzu Liqueur, Shiso Oleo Saccharum, Fake Lime, Soda

MOCKTAILS



10

Meli

JNPR (gin 0% vol), Honey and Lemon Juice

JNPR & Tonic

JNPR (gin 0% vol) and Bright Water

La Pina

Pineapple, Lime, Coconut Syrup

DESSERTS

Fruit Slice

Pineapple and mango

4,9

Mochi (3pz)

Flavors: Vanilla, Mango, Lemon and Yuzu ^(6,7)

6

Haupia Hawaiiana

Coconut milk, honey and pineapple pudding

4,9

Macao Cake

Soft chocolate cake on a cocoa biscuit base ^(1,3,6,7,8)

5,9

Key Lime Pie

Cake with a crunchy biscuit base and lime cream ^(1,3,7)

5,9

Grandma Tala's Cake

Tart with custard and pine nuts ^(1,3,7,8)

5,9



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 CLASSICS

5,9

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

WINES

BUBBLES

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 -
Berlucchi (vol.11%) 32

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

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

INFO AND ALLERGENS

COVER 2.50€ WEEKENDS AND HOLIDAYS

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.