



*The majority of our menu features small plates and will be served as they come. Main entrees will be served together.

GREENS

LOCAL HOUSE GREENS 7.75

Hawai'i grown greens, house made sesame ginger dressing, grape tomato, red onion

SMALL PLATES

TRUFFLE FRIES 9.25

Shoe-string fries seasoned w/ truffle oil, shaved parmesan, chicharron, fresh herb mix

FINGERLINGS 10

Potatoes cheddar, bacon, sour cream

MUSHROOM MEDLEY 11

Ali'i, crimini + shimeji mushrooms sautéed in olive oil, butter, fresh herbs

EDAMAME 10

Soybeans seasoned in garlic, chili, sesame oil, Hawaiian sea salt

BEEF TATAKI 14

Lightly seared Big Island beef, grated daikon, onion, sesame-ponzu sauce, Hawaiian salt

KAMPACHI CARPACCIO 14

Locally caught Hawaiian yellowtail, truffle oil, spices, Hawaiian sea salt, fresno chili + radish sprouts

AHI POKE 12

Ahi marinated in our house made poke sauce, black tobiko, pickled onion, chili + chicharron on the side

BACK RIBS 14

St. Louis style ribs, Asian Slaw, chicharron topping, herb mix

CRABCAKES 16

House made crab cakes, beurre blanc sauce

CALAMARI MEDLEY 12.5

Lightly battered calamari, fish + shrimp, topped w/ house made pickled onion, citrus aioli, Sriracha sauce

SRIRACHA FRIED RICE W/ PORCHETTA 13

Sriracha fried rice, topped w/ crisp tender porchetta

SMOKEY CHEESY MAC W/ PORCHETTA 12.5

Ziti pasta, gouda cheese sauce, topped w/ crisp, tender porchetta

STREET TACOS 16.5

Featuring 3 tacos: Battered fish, sour cream drizzle, pickled onion | Kono's award winning 12-hr slow roasted pork, bourbon onion sour cream, pico de gallo | Battered shrimp, citrus aioli, cabbage in a corn tortilla

SLIDER TRIO 16

Featuring 3 sliders: Kono's award winning 12-hr slow roasted pork, Asian slaw | Beef slider, bourbon onion | Crisp, tender porchetta, lettuce, tomato, citrus aioli

FLATBREAD PIZZA 13.75

Our house made flat bread features Kono's award winning 12-hr slow roasted pork, topped w/garlic oil, bourbon onion, braised mushroom, fresno chili, mozzarella/jack/parmesan cheese

PORCHETTA SALAD 14

Our signature salad is a take on the Caesar salad. Waipoli greens, shallot vinaigrette, sautéed mushroom medley, asparagus, crispy porchetta, poached egg

ENTREES

BRICK CHICKEN 25

Lightly seasoned airline chicken, pressed, pan fried + served w/ Sriracha fried rice, mushroom medley, lemon beurre blanc

TENDERLOIN MEDALLIONS 36

Seasoned 6 oz beef tenderloin, red wine reduction, garlic potato, seasonal vegetable

SURFING PIG BURGER 16

Our signature bacon-burger blend, topped w/ bourbon onion, smoked gouda cheese, citrus herb aioli

EXTRA ALOHA 8

Smokey Cheesy Mac
Mushroom Medley
Simple Fries
Asparagus
Sriracha Fried Rice
White Rice 4

SWEETS

Stuffed French Toast 12

French toast, stuffed w/ Nutella + brulee apple banana, scoop of vanilla ice cream, finished w/ a Nutella drizzle, whip, fresh mint

Chocolate Chip Bread Pudding 9

House made chocolate chip bread pudding atop a pool of bourbon caramel, hazelnut, crème anglaise, whip

* Modifications and substitutions politely declined . Mahalo. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.