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MENU



Maui
Hawaiian Restaurant



SEGUICI

@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, salmon, avocado, cherry tomatoes, pineapple, lime and extra virgin olive oil ⁽⁴⁾
- Lomi Lomi Salmon** 10,5
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
Salmon Meatballs 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)

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
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

Breaded chicken strips, avocado, potatoes, sweet potato, lemon, cilantro and teriyaki sauce ^(1,3,6)

15

Loco Moco

Beef burger with fresh mushroom cream, basmati sushi rice, melted egg and spring onion ⁽³⁾

Try it with black Venere rice +0,5

16

HOT BOWL

HAWAIIAN SPECIALTIES
HOT AND FULL OF FLAVOR

Katsudon

Basmati rice, breaded chicken, caramelized onion, teriyaki sauce ^(1,3,6)

15

Sweet Chili Chicken

Basmati rice, chicken, peppers, pineapple, sweet chili sauce

15,5



HAWAIIAN BOWL

COLD, TASTY AND COLORFUL DISHES, TYPICAL OF HAWAII

Ahidon

Sushi rice, tuna, marinated cucumbers, caramelized onion, scapce courgettes, soy sauce and black and white sesame ^(1,4,6,11)

15

Hookomodon

Sushi rice, orange marinated salmon, marinated cucumbers, caramelized onion, scapce courgettes, soy sauce and black and white sesame ^(1,4,6,11)

15

Salmon Don

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

15,5



SALADS

Hawaiian Caesar

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

13,9

Kailua

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

14,9

Salmon Hoa

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

14,9

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)

- NEW Maui Saimin** 13,9
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, salmon, sweet and sour purple cabbage, avocado, edamame, ponzu sauce and flaked almonds (1,4,6,8)

Aloha

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

Kihei

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)

- NEW Honolulu**
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 -** 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

- 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. Soya | 7. Milk and milk products (including lactose) | 8. Nuts (almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, macadamia nuts or Queensland nuts) | 9. Celery | 10. Mustard | 11. Sesame seeds | 12. Sulphur dioxide | 13. Lupins | 14. Molluscs

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

For information on allergens in dishes, consult the information to be requested from the waiter.

All beers contain gluten. Wine contains sulphites.