



# Mahi'ai Table

(808) 670-2778  
MAHIAITABLE.COM  
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## ALL DAY

Mon – Fri, 10:30am–9pm  
Sat & Sun, 11am–9pm

### PUPU

**Blistered Shishito Peppers – 14**  
furikake, puffed rice, wasabi peas, umami aioli

**Lechon Style Brussels – 13**  
Ho Farms tomato, sweet onion,  
crispy pipikaula, patis vinaigrette

**Manila Clams – 19**  
garlic, lemongrass, jalapeño, grilled shokupan

**Soy-Glazed Mango Habanero Wings – 17**  
li hing mui mango, arare

**Sticky Ribs – 19**  
Korean glaze, toasted sesame seeds,  
crispy shallots, namul

**Hand-cut Fries (V, GF) – 10**  
roasted garlic aioli

**Ali'i Mushroom Pizza (V) – 15**  
Hamakua Farms ali'i mushrooms,  
MA'O Organic Farms arugula, garlic confit,  
five-cheese blend, Sweet Land Farm gouda,  
preserved lemon rind, white truffle oil

**Scallion Bread (V) – 12**  
ginger scallion butter, Parmesan cheese,  
gochugaru, 'alaea salt

### PLATES

**Mahi'ai Cobb (GF) – 18**  
MA'O Organic Farms sassy mix, avocado,  
Ho Farms tomato, Sweet Land Farm feta,  
7-minute egg, lardon, papaya seed vinaigrette  
+ grilled chicken (GF) – 6  
+ furikake salmon or fresh catch  
of the day (GF) – 7

**Anykine Crunch Salad – 16**  
Chinese & red cabbage, edamame,  
roasted peanuts, furikake mochi crunch,  
Crown Noodle won ton pi, wasabi soy vinaigrette  
+ grilled chicken (GF) – 6  
+ furikake salmon or fresh catch  
of the day (GF) – 7

**Half Pound House Burger – 20**  
Honolulu Meat Co. local beef patty,  
MA'O Organic Farms sassy mix, Sweet Land  
Farm gouda, onion and cremini mushroom  
marmalade, roasted garlic aioli,  
The Patisserie potato bun, hand-cut fries  
+ substitute Beyond Burger® patty (V+, GF) – 2

**Small Kine Farms Mushroom Sando (V) – 17**  
charred Small Kine Farms portobello,  
sticky kalbi glaze, Sugarland Growers  
cabbage, roasted garlic aioli,  
The Patisserie potato bun, hand-cut fries

**Fresh Local Ahi Burger – 18**  
fresh local lomi ahi patty, MA'O Organic  
Farms sassy mix, crispy onion, The Patisserie  
potato bun, hand-cut fries, three chili aioli

**Spicy Garlic Noodles – 17**  
Crown Noodle fresh Okinawan soba,  
spicy sambal butter, secret garlic sauce,  
7-minute egg, scallions

**Mochiko Crusted Ahi Belly – 19**  
chili h2o, Ho Farms tomato, shio koji ponzu,  
garlic rice

**Braised Short Rib Loco Moco – 21**  
Waialua Fresh egg, short rib pan gravy,  
crispy onion, rice

**Fish 'n' Chips – MP**  
Kona Brewing Co. beer battered fresh catch,  
hand-cut fries, yuzu tartar sauce

**Makai Bowl (GF) – 28**  
Manila clams, mussels, shrimp, fresh catch,  
garlic lemongrass broth, garlic rice

**Crispy Confit Chicken – 23**  
Vietnamese marinade, garlic rice, MA'O Organic  
Farms sassy mix, nuoc cham, crispy garlic

**Pulehu Steak Frites – MP**  
12oz ribeye, hand-cut fries,  
blistered shishito peppers, chimichurri

**Crispy Whole Fish – MP**  
spicy black bean pan sauce, mahi'ai vegetables,  
garlic rice, crispy shallots, cilantro

### SIDES

**Mahi'ai Vegetables – 10**  
shoyu, oyster sauce, sesame,  
crushed chili flakes

**MA'O Organic Farms Sassy Mix (V+, GF) – 11**  
candied Mauna Loa macadamia nuts,  
papaya seed vinaigrette

**Rice (V+, GF) – 2**

**Garlic Rice (V+, GF) – 4**

(GF) = GLUTEN FREE  
(V) = VEGETARIAN  
(V+) = VEGAN

CONSUMING RAW OR UNDERCOOKED FOODS  
MAY INCREASE YOUR RISK OF FOODBORNE  
ILLNESS. MENU ITEMS ARE COOKED IN THE  
SAME KITCHEN AND DRINKS ARE PREPARED  
IN A SHARED BAR AND THEREFORE MAY  
CONTAIN OR COME INTO CONTACT WITH WHEAT,  
MILK, EGGS, PEANUTS, FISH, SHELLFISH,  
SOY, SESAME, AND TREE NUTS. BEFORE  
PLACING YOUR ORDER, PLEASE INFORM YOUR  
SERVER IF A PERSON IN YOUR PARTY HAS A  
FOOD ALLERGY.

# BREAKFAST

Saturday & Sunday, 6am–11am

## TOAST & CAKES

### Avocado Toast – 13

Makaha Mountain Farms pea greens, MA'O Organic Farms radish, hard-boiled egg, lardon, La Tour Bakehouse seeded toast

### French Toast (V) – 16

shokupan, mangos and cream, kaffir lime, fresh seasonal fruits

### Chicken 'n' Pancakes – 17

crispy garlic chicken, buttermilk pancakes, gochujang maple, whipped butter

## EGGS

### Mahi'ai Breakfast – 16

two Waialua Fresh eggs any style, choice of sweet longanisa, house-made Portuguese sausage (GF) or slab bacon (GF), served with rice or linguica spiced potatoes + anykine fried rice – 3

### Adobo Hash – 18

pork & potato hash patties, garlic rice, adobo gravy, two Waialua Fresh eggs any style

### Kalua Pork Burrito – 17

house-made kalua pork, Waialua Fresh eggs, lomi tomato, spinach, cheddar, cilantro, linguica spiced potatoes, served with fresh fruit + smashed avocado (V+, GF) – 2

### Mahi'ai Omelet – 20

three Waialua Fresh eggs, Hlstk bacon, goteborg, pipikaula, cheddar, MA'O Organic Farms sassy mix, served with garlic rice or linguica spiced potatoes

### Ali'i Mushroom Omelet (V, GF) – 18

three Waialua Fresh eggs, Hamakua Farms ali'i mushrooms, spinach, cheddar, served with rice or linguica spiced potatoes

### Smoked Meat Benedict – 19

Hlstk smoked pork, La Tour Bakehouse English muffin, poached egg, hollandaise, chili h2o, Ho Farms tomato, served with linguica spiced potatoes

### Braised Short Rib Loco Moco – 21

Waialua Fresh egg, short rib pan gravy, crispy onion, rice

## SIDES

### 2 Eggs Any Style (V, GF) – 3

### Anykine Fried Rice – 6

### Garlic Rice (V+, GF) – 4

### Linguica Spiced Potatoes (V+, GF) – 5

### Sweet Longanisa – 7

### Pork & Potato Hash Patty – 7

### House-Made Portuguese Sausage (GF) – 7

### Slab Bacon (GF) – 7

### Seasonal Fresh Fruit (V+, GF) – 6

# KIDS

## BREAKFAST

### Seasonal Fresh Fruit (V+, GF) – 8

### French Toast (V) – 11

liliko'i syrup, fresh fruit

### MT Kids Breakfast – 11

one egg any style, choice of sweet longanisa, house-made Portuguese sausage (GF) or slab bacon (GF), rice, fresh fruit + anykine fried rice – 3

### Mini Loco Moco – 11

Honolulu Meat Co. mini beef patty, one egg any style, short rib pan gravy, rice, crispy onion + anykine fried rice – 3

## LUNCH & DINNER

### Cheese Pizza (V) – 12

pizza dough, San Marzano tomato sauce, five-cheese blend

### Burger Sliders – 12

Honolulu Meat Co. mini beef patty, cheddar cheese, The Patisserie slider buns, hand-cut fries

### Keiki Pasta (V) – 12

house-made tomato sauce, pasta, Parmesan cheese

### Fish 'n' Chips – 12

choice of grilled or crispy fresh catch, hand-cut fries, yuzu ranch sauce

### Crispy Chicken Tenders – 12

ranch sauce, hand-cut fries

# DESSERT

### Ube Cream Puff (V) – 12

ube chantilly, meringue, brown sugar wafer crumble

### Rocky Road Pie (V) – 11

fudge brownie, baked peanut butter, chocolate custard, caramel sauce, coffee ice cream

### Apple Banana Brûlée Pie (V) – 11

crisp meringue, caramel, chocolate accents

### Liliko'i Lava Cake (V) – 12

vanilla bean gelato, strawberry, caramelized okoshi

### Assorted La Gelateria Gelato & Sorbet – 3

# DRINKS

## FRESH JUICE

### Melemele – 8.5

pineapple, orange, green apple

### 'Ōma'oma'o – 8.5

kale, cucumber, pineapple

### 'Ula'ula – 8.5

red apple, beet, carrot

### Pineapple or Orange – 7.5

## FRESH LEMONADE

### Classic Lemonade – 6

### Hibiscus Strawberry Lemonade – 6

### Lychee Lemonade – 6

+ add li hing

## SODA & WATERS

### Coke | Diet Coke | Sprite | Root Beer |

### Ginger Ale | Fruit Punch – 3

### Hawaii Volcanic Still (750ml) – 8

### Hawaii Volcanic Sparkling (750ml) – 8

## COFFEE

### Fresh Brewed Local Coffee – 4.25

### Decaf Fresh Brewed Local Coffee – 4.25

### Americano – 4.25

### Cappuccino – 5.5

### Espresso – 3 / dbl 3.25

### Latte – 5.25

### Ube Condensed Milk Latte – 6.25

### Pandan Condensed Milk Latte – 6.25

### Dirty Chai Latte – 7.5

### Matcha Latte – 5.5

### Hot Chocolate – 4.25

**Flavors:** caramel, chai, coconut, dark chocolate, hazelnut, macadamia nut, vanilla, white chocolate

**Dairy:** whole, half & half, skim

**Vegan Dairy Alt.:** almond, coconut, oat, soy – 2

**Sweeteners:** agave, honey, raw cane sugar, stevia

## HOT TEA

### Green Tea – 3

### Island Breakfast – 3

### Hibiscus Bliss – 3

### Mint Mamaki (caffeine free) – 3

## ICED TEA

### Iced Passion Fruit Black Tea

(unsweetened) – 3.25

### Iced Mint Mamaki Green Tea

(unsweetened) – 3.25

### Mahi'ai Sweet Tea – 4.5

### Mint & Melon Iced Green Tea – 4.5

### Plantation Iced Tea – 4.5