



MAHINA & SUN'S
HOLIDAY MENU
 DECEMBER 24th & 25th
 5:30PM-10PM



A WINTER'S TAIL

FIR ROYALE \$16

FRAMBOISE,
 SPARKLING
 LAMBRUSCO,
 ROSEMARY & SODA

NAVY NOG #2 \$16

ANEJO TEQUILA,
 COGNAC, MELETTI,
 PECAN ORGEAT

NIGHT MOVES \$16

BAR CZAR BLEND
 WHISKEY, FERNET,
 TOASTED WALNUT

CHRISTMAS DINNER \$50 p p

HOUSEMADE HAM, CHARRED PINEAPPLE SALSA, ROASTED
 VEGETABLES, HAM HOCK COLLARD GREEN, CORN SUCCOTASH,
 TWICE BAKED POTATO
 PISTACHIO FRUIT CAKE
 olive oil cake, earl grey fruits, whipped cream

STARTERS

ESPRESSO MUSHROOM SOUP single \$6
 ESPRESSO, ROASTED
 MUSHROOMS, CREAM & HERBS double \$12

FRESH OYSTERS
 SPICY MIGNONETTE

1/2 dozen \$18
 dozen \$30

A'U CRUDO (BLUE MARLIN) \$18

Signature Dish

SMOKED SOY, YUZU, CHILE, INAMONA, LIMU

GREEN GODDESS \$16
 SENSEI GREENS, AVOCADO, RADISH,
 TOMATO, PISTACHIO

KALE CZR \$16
 ANCHOVY BASIL VIN, BREADCRUMBS,
 PARMASAN

MARGHERITA PIZZA \$19
 THIN CRUST, RED SAUCE,
 MOZZERELLA, BASIL

THE NAKED PIG PIZZA \$20
 THIN CRUST, FROMAGE BLANC,
 UNCURED BACON, SWEET ONION

PIZZA ADD ONS: \$3 each
 olives, mushrooms, arugala, bacon

MAHINA FAMILY FEAST

Signature Dish

\$37/PERSON, PLUS MARKET PRICE FISH

A'U CRUDO KALO, UALA, CHILI PEPPER WATER AIOLI
 WHOLE FRIED FISH PICKLES
 SESAME BOK CHOY RICE
 CUCUMBER UME SALAD BANANA PUDDING

MAINS

SEARED AHI Signature Dish
 KALO, UALA, POHOLE, ONIONS,
 TOMATO, CHILI PEPPER AIOLI \$34

HAND MADE CAVATELLI
 BOLOGNESE, BEEF, PORK, TOMATO,
 PARMASAN \$28

OFF THE HOOK Signature Dish
 UALA PUREE, ASPARAGUS, LEMON
 BUTTER COCONUT SAUCE \$36

PORK CHOP Signature Dish
 LUAU, ROASTED TOMATO, ONION \$36

SIDES

BREAD \$4 RICE \$5 FRIES \$6 ULU \$8 VEGETABLES \$8

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.