From the time when voyagers navigated the sea using only the stars, Kahuwai Bay thrived as a meaningful destination alongside ancient trade routes. Produce so beloved in Hawaiian cooking today, including niu (coconut), mai’a (banana), and kalo (taro), was once entirely new to these shores, brought by far flung seekers who shared in the bounty of moana—the ocean.

Helmed by world traveler and executive Chef Chad Yamamoto, Moana invites guests to embark on a journey of their own through experiencing Pacific rim flavors, elevated with the freshest Polynesian ingredients - Many grown here in our garden, Kahiko Malai‘ai
Small

Charred Ahi  Ramirez
Sunflower and cucumber namasu, ogo, charred jalapeño ponzu 30

Hokkaido Scallop Crudo
XO sauce 36

"Smoked" Ahi Bubble Ramirez
Quinoa, ogo, scallion, nori, furikake 28

Charred Kona Prawns  Ramirez
Garlic chili butter 32

Sticky Pork Ribs
Chili glaze, pickled onions 27

Kumamoto Oysters ½ Dozen
Smoked shoyu froth 36

Grilled Octopus
Kimchee romesco, smoked potato puree 32

Cured Kona Kanpachi
Green apple gelée, shiso leaf 32

Fresh & Tossed

Roasted Beet and Carrot 🌼 ≡
Whipped honey ricotta, ‘inamona dukkah, honey glaze 25

Dungeness Crab Salad
Fennel, cucumber, avocado, ikura 34

Kamuela Tomato & Strawberry 🌼 ≡
Konbu aioli, pickled mustard seeds, white shoyu vinaigrette 26

Gem Salad 🌼
Seaweed ranch, Hirabara romaine, pepitas, sesame seed, puffed quinoa 23

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

≈ vegetarian  ♩ partners in provenance
Entrée

Miso Kanpachi
Eggplant purée, fennel, pea shoots

Kalua Pork and Roasted Ulu Agnolotti
Ulu, sea asparagus, ‘inamona gremolata, uni butter

A5 grade Japanese Wagyu New York Steak
Alliums, black garlic tosazu, edamame

Kalbi Braised Beef Cheeks
Kimchee glazed carrots, ali‘i mushrooms

Eggplant Katsu
Ginger yuzu aioli, seaweed kraut

Hawaiian Snapper
Mushroom dashi, sweet corn, sea sapphire

Pulehu Chicken
Smokey teriyaki, charred fennel, shaved radish

Sides

Potato
Yuzu dressing, ikura

Kabocha Pumpkin
Burnt miso, pepita crunch

Roasted Mushrooms
Bacon vinaigrette

Ulu Frites
Black garlic aioli, lemon peel confit

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PARTNERS IN PROVENANCE

Born of a collaboration with local farmers, fishermen, purveyors that provide fresh and seasonal ingredients throughout the year; Kona Village, a Rosewood Resort, with its Partners in Provenance initiative is committed and dedicated on delivering the highest quality culinary experiences. Just to name a few; our herbs, lettuce, flowers, and vegetables from Hirabara Farm and Adaptations Farm. Fish and seafood from local fisherman boats. Honey from Wai Meli bee farms. Artisanal specialty coffee and tea from Big Island Coffee Roasters and Mauna Kea Tea.