

# H I D E O U T

## LUNCH & DINNER

### PUPUS

- 7 **Edamame**  
KOREAN CHILI • SWEET SOY • GARLIC
- 13 **Guacamame Dip**  
ISLAND CHIPS
- 14 **Chicken Satay**  
RED CURRY PEANUT SAUCE  
GREEN PAPAYA
- 12 **Kalua Egg Rolls**  
KALUA PORK • ISLAND SLAW  
PINEAPPLE JAM
- 13 **Crispy Pork Belly**  
BRUSSEL SPROUTS • SWEET SOY  
MACADAMIA NUTS
- 19 **Kauai Prawn & Lump Crab Cakes**  
BACON JAM • SPICY MUSTARD AIOLI
- 16 **Ahi Poke**  
YUZU AIOLI • PONZU • AVOCADO • FURIKAKE  
JALAPENO • PRAWN CRACKERS
- 15 **Wonton Poke Tacos**  
AHI POKE • MANGO SALSA

### GREENS

- 15 **Island Greens**  
LOCAL GREENS • LILIKOI VINAIGRETTE  
GOAT CHEESE • CITRUS
  - 24 TUNA TATAKI
  - 20 TEMPURA SHRIMP
  - 17 CHICKEN SKEWERS
- 16 **Miso Spinach Salad**  
MISO VINAIGRETTE • CARROT • RADISH  
PICKLED SHALLOT • ROASTED PEANUT
  - 24 TUNA TATAKI
  - 20 TEMPURA SHRIMP
  - 17 CHICKEN SKEWERS
- 19 **Tempura Shrimp**  
CILANTRO SLAW • MACADAMIA NUTS  
SWEET SOY VINAIGRETTE

### FLAT BREADS

- 17 **Manchego & Truffle**  
HAMAKUA MUSHROOM • PORTUGUESE SAUSAGE  
ARUGULA • CHILI OIL
- 17 **Tiki**  
KALUA PORK • PINEAPPLE • MACADAMIA NUTS  
COCONUT CREMA • GOAT CHEESE
- 17 **Hideout**  
ASIAN PEAR • BACON JAM  
ROQUEFORT BLEU CHEESE • PINE NUTS

### BURGERS • SANDWICHES

NATURAL WAGYU BEEF • HOUSE PICKLES • FRIES

- 18 **Mainlander**  
WAGYU BEEF • AMERICAN CHEESE  
LTO • HOUSE SAUCE
- 19 **Piggy Marley**  
PORK BELLY • WAGYU BEEF  
FRIED EGG • GINGER SOY • PINEAPPLE
- 20 **Kai**  
CATCH OF THE DAY FISH • ISLAND SLAW  
MANGO • EDAMAME SPREAD
- 20 **Mahi Fish Tacos**  
MAUI BIKINI BLONDE BATTERED • SLAW  
HEIRLOOM TOMATO • JALAPENO TARTAR SAUCE

### RICE BOWLS

STICKY RICE • KIMCHI • LOCAL GREENS  
CHILI AIOLI • FRIED EGG

MP **Fish Of The Day**

22 **Ahi Poke**

26 **Kalbi Beef**

20 **BBQ Chicken**

20 **Kalua Pork**

20 **Local Veggie**

### ENTREES

SERVED FROM 5PM TO 10PM

#### Local Island Fish

COCONUT RICE • LOCAL VEGETABLES  
MANGO SALSA, CILANTRO PESTO, OR CHILI VINAIGRETTE

MP **Ahi Tuna Tataki**

MP **Catch Of The Day**

30 **Coconut Curry Seafood Stew**  
LOCAL KAUAI PRAWNS • FISH OF THE DAY  
MUSSELS

34 **Gogi Bao Platter**  
KOREAN STYLE RIBEYE • HOUSE PICKLES  
CHILI VINAIGRETTE • SESAME SEEDS

24 **Mango Smoked Chicken**  
KIAWE SMOKED • SWEET MANGO CHILI SAUCE  
CHINESE LONG BEANS • COCONUT RICE

26 **Coconut Porter Short Rib Pasta**  
PAPPARDELLE • HAMAKUA MUSHROOM  
TRUFFLE OIL • VEAL JUS • GRANA PADANO

### SIDES

5 **Coconut Rice**

4 **Rice**

4 **French Fries**

### SWEETS

10 **Coconut Panna Cotta**  
LILIKOI PUREE • MANGO BOBA

10 **Gelato Of The Day**

10 **Fried Mini Upside Down Cakes**  
TEMPURA • MANGO ANGLAISE

10 **Manoa Chocolate Bread Pudding**  
CHOCOLATE GELATO • GANACHE

EXECUTIVE CHEF BRYAN BYARD

CONSUMING RAW OR UNDERCOOKED FISH, BEEF, EGGS COULD INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

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