

WAICOCO

Dinner

STARTERS

DYNAMITE AHI TUNA ~ 26

avocado mousse, squid ink tobiko, cilantro, rice crisps

POACHED PRAWN COCKTAIL ~ 26

nioi pepa sauce, prawn crackers

PACIFIC SALMON POKE ~ 22

Portuguese sausage, crispy garlic, furikake, salt & vinegar prawn crisps

GREEN GODDESS & KULA GREENS ~ 16

japanese cucumber, watermelon radish, maui avocado, wonton

**add chicken ~ 9 / add prawns ~ 16 / add market fish ~ 22*

WARM HAWAIIAN ROLLS ~ 12

whipped honey butter

MAUI TOMATO & BURRATA ~ 22

crispy olives, basil, miso vinaigrette, grilled ube

KALUA PORK BAO BUNS ~ 16

thai herbs, spicy mayonnaise, crispy alliums

PORK LUMPIA ~ 16

cilantro, lime crema

ENTREES

VOLCANO SPICED PAN SEARED AHI ~ 42

Moloka'i sweet potatoes, long beans, ginger & tobiko cream, wasabula greens

HAWAIIAN COCONUT CURRY CAULIFLOWER ~ 32

hawaiian purple cauliflower, toasted peanut, thai herb salad, garlic miso vinaigrette

**add chicken ~ 9 / add prawns ~ 16 / add market fish ~ 22*

GARLIC SUN NOODLES ~ 24

scallions, lap cheong sausage, sesame seeds, hon dashi butter

**add chicken ~ 9 / add prawns ~ 16 / add market fish ~ 22*

SEARED LOCAL FISH ~ 38

kiawe smoked grits, miso glazed baby corn, charred piquillo pepper relish, thai herbs

CRISPY SOY GLAZED PORK BELLY ~ 32

kimchi fried rice, uncle louis' sausage, scallions, lime mayonnaise

FIVE SPICE BRAISED SHORT RIB CURRY ~ 40

red curry, Okinawan sweet potatoes, piquillo pepers, cauliflower, long beans, crispy peanut

OHANA STYLE *(serves 2-4 people)*

HALF KONA KAMPACHI ~ 128

soy miso buerre blanc, ginger rice, scallions, kula greens

SEARED 20oz RIBEYE ~ 126

crispy potatoes, mustard greens salad, hollandaise, salsa verde, served with traditional sauces

SIDES

LAVA SALT & VINEGAR FRIES ~ 12

furikake, gochujang ketchup, bonito mayo

MAZE TARE GLAZED BROCCOLI ~ 9

molokai purple potatoes, long beans, ginger cream, crispy shallots

CRISPY POTATOES & BROWN BUTTER HOLLANDAISE ~ 15

aleppo, chives, salsa verde

KIMCHI FRIED RICE ~ 12

toasted sesame, scallion, peas, long beans

Parties of 8 or more gratuity of 20% will be automatically applied ~ Mahalo

Consuming raw or undercooked foods may increase your risk of foodborne illness.

808-446-3020

WaicocoMaui.com

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@WAICOCO.MAUI



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DESSERT

PINEAPPLE UPSIDE DOWN CAKE ~ 16
maui gold pineapple, lemongrass syrup

LILIKOI TART ~ 16
cacao nib streusel, chocolate cremeux

DOUBLE COOKIE SUNDAE ~ 12
warm coconut chocolate chip cookies, scoop of vanilla ice cream, chocolate syrup

SCOOP OF VANILLA ~ 7
vanilla ice cream, chocolate syrup

MISO CARAMEL CREME BRULEE ~ 12
vanilla yuzu papaya compote, sesame brittle, lemon balm

ESPRESSO &

SPECIALTY COFFEE

WAICOCO BLEND DRIP COFFEE ~ 6

ESPRESSO SHOT ~ 3
DOUBLE SHOT ~ 5

CAFE AMERICANO ~ 6

CAFE LATTE ~ 7

CAPPUCCINO ~ 7

DARK CHOCOLATE MOCHA ~ 8

HOT CHOCOLATE ~ 6

MILK SUBSTITUTES ~ 1

- SOY
- OAT
- ALMOND
- WHOLE

FLAVOR SHOTS ~ 1

- VANILLA
- MACADAMIA NUT
- CARAMEL
- DARK CHOCOLATE