



HAPPY HOUR
5:00 PM - 6:30 PM

SAVORY

PANISSE TRIO

ahi tartare, beef fat glazed maitake mushroom,
american wagyu tartare

12

CHICKEN KARAAGE

soy garlic sauce, yuzu

7

HURRICANE TATER TOTS

sriracha mayo, kabayaki sauce, furikake, kaki mochi, green onions

7

GARLIC PARMESAN FRIES

5

SMOKED AHI DIP

yuzu kosho, kewpie, maui chips

10

BEEF SKEWERS

yuzu aioli

7

POTATO SALAD 

kimchee, nori, bubu arare

5

KULA CAESAR SALAD

ho farms tomato, anchovy, seeded croutons, parmesan

10

TRUFFLE POPCORN

furikake, beef fat

5



Vegan

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. we provide the freshest ingredients in the preparation of our cuisine. in the event a certain product is not available, we will use a similar product to ensure quality and/or freshness. please let your server know if there are any allergies to products of which we should know. 112124



BEVERAGES

COCKTAILS

CACAO-STRAWBERRY

koloa cacao rum, lime, mint, soda

CITRUS

junmai sake, orange preserve,
marugoto shibori yuzu

10

RIPTIDE

PRINCE BARREL SELECT DOBEL
REPOSADO TEQUILA

blue cuarcas, lime, marigold

12

BEER

ALOHA x PRINCE WAIKIKI

“jibiru”, lager

9

FEATURED WINES

RED, WHITE, or SPARKLING

please ask your server

10

“FIRST POUR”

choice of soda or juice

TITO'S VODKA

TANQUERAY GIN

HERRADURA TEQUILA

KOLOA WHITE RUM

MAKER'S MARK BOURBON

BULLEIT RYE

JOHNNIE WALKER RED

9

MOCKTAILS

HIBISCUS

maui hibiscus, lemon, yuzu, soda

CALAMANSI-MANGO

hamakua coast premium calamansi,
mango, soda

7

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MIXOLOGIST
DEON TOGAMI