



PACIFIC RIM & HAWAII REGIONAL CUISINE
KEAWAKAPU BEACH, MAUI

COCKTAIL PARTY 20-200 Guests

Treat Your Guests to another Breathtaking Keawakapu Sunset
Kick off your Shoes, Mingle with Friends, Relax & Experience the Aloha Our
Talented Chefs and Service Staff have to Offer
While you Entertain Clients or Celebrate that Special Moment

AVAILABLE LOCATIONS

Mana Kai Lawn

20-200 Guests

\$100 Permit Fee

\$100- \$300 Setup Fee

Private Dining Room

20-40 Guests

\$100 Setup Fee

PUPU PACKAGES

\$20.00++ Per Person

20 Person Minimum, No Maximum

Quantities Based on 20 Person Minimum and Will Increase Accordingly

Select Two or More Packages and Receive a Special Discount on the Best Mai Tais on the Island
For the Duration of Your Party.

Hibiscus

Coconut Crusted Prawns

40 pcs

Crispy Fried Calamari

40 pcs

Chef's Butler Style Appetizers

60 pcs

Plumeria

Fresh Fruit & Assorted Cheese Platter

Serves 20

Prawn Summer Rolls

30 pcs

Chef's Butler Style Appetizers

40 pc

Orchid

Sushi

20 pcs California Rolls, 20 pc Spicy Tuna, 10 pcs Vegetable Sushi Rolls

Crispy Fried Calamari

30 pcs

Vegetable Spring Rolls

20 pcs

Chicken Satays

20 pcs

Chef's Butler Style Appetizers

30 pcs

SUSHI BOAT

Serves 30-50

\$350++

30 pcs California Roll, 30 pcs Spicy Tuna Roll, 30 pcs Vegetable Roll

Or

Customize your Boat with the Following Options at Market Price:

Subject to Availability

SPIDER ROLL

Deep Fried Soft Shell Crab

Cucumber, Mayonnaise, Black Sesame Seed, Eel Sauce

69 ROLL

Eel, Tobiko, Eel Sauce on California Roll

AHI POKE

Cubed Hawaiian Tuna

Red Sea Salt, Limu Seaweed, Red Chili Oil, Shoyu

Macadamia Nuts, Kukui Nut,

with Wonton Chips

NIGIRI & SASHIMI

TOBIKO FLYING FISH ROE(N)

HAMACHI YELLOWTAIL(N/S)

EBI SHRIMP(N)

SHIROMI WHITEFISH(N/S)

SCALLOP (N)

SALMON(N/S)

UNAGI FRESH WATER EEL(N)

MAGURO TUNA(N/S)