

THE MALIHINI GUIDE to Hawaiian Food

HAWAIIAN FOOD IS DISTINCTIVE, delicious and rich in history. This Malihini (newcomer) Guide will help you understand and appreciate the traditional flavor of our food.



- ❶ POI | *poy* | is mashed taro root. Whether served room temperature or cold, locals often eat it with a bite of lomi salmon or kālua pig.
- ❷ SQUID LŪĀ'Ū | *skwid loo-ow* | A wonderful, tasty melange of steamed lūā'ū leaves (taro leaves), coconut milk and squid.
- ❸ LAU LAU | *rhymes with "wow-wow"* | Pieces of pork and butterfish wrapped in lūā'ū leaves and steamed for several hours.

❹ CHICKEN LONG RICE | Made of mung bean noodles, chicken, broth, ginger, garlic and green onions, this soupy lūā'ū staple has its roots in Hawai'i's Asian immigrant heritage.

❺ KĀLUA PIG | *kah-loo-ah peeg* | Traditionally cooked in an imu (underground oven) where a whole pig slowly roasts, this smoky shredded pork dish is the centerpiece to any lūā'ū.

❻ LOMI SALMON | *low-me sam-min* | A side dish made of diced tomatoes, raw onions and salt-cured salmon—its flavor punch makes it a perfect pairing for poi.

❼ 'UALA | *ooh-ah-lah* | is purple sweet potato. Mild and starchy, it's a favorite side dish with rich and salty lūā'ū foods.

❽ HAUPIA | *how-pee-ah* | is a sweet Hawaiian dessert. A cross between coconut pudding and gelatin.

PIPIKAULA | *pee-pee-cow-lah* | was a favorite snack among paniolo (Hawaiian cowboys). It is often compared to beef jerky, but ours is a bit different—seasoned, dried and then grilled.

TRIPE / HUMBUG STEW | Made from the inner lining of the cow's stomach, ours has a thin, tomato soup base. If you like a thicker consistency, try our Humbug, which adds some of our beef stew gravy.

NA'AU PUA'A | *nah-ow poo-ah-ah* | Chitterlings and lūā'ū leaves in a soupy base. The literal translation is gut (na'au) of the pig (puā'a). It's on the saltier side, and easier to eat than to pronounce.

Highway Inn

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FREQUENT DINERS EARN CASH BACK!

Don't forget to give your server your Frequent Diner ID to earn 5% cash back rewards. Not a member? Ask your server to sign you up!

Check your points or register:
<https://highwayinn.comosense.com/>



Highway Inn
WAIPAHU

BEVERAGE, PŪPŪ
& DESSERT MENU

PAU HANA 3-6PM MON-FRI

\$2.00 OFF PŪPŪ MENU (EXCLUDING POKE)

\$2.00 OFF COCKTAILS AND BEERS

COCKTAILS, SPIRITS & BEER

🌸 We are pleased to offer locally sourced beers and spirits.
BYOB wine permitted. No beer or spirits. Corkage fee per bottle: 15.00

COCKTAILS

ORANGE, GUAVA, LILIKO'I or POG MIMOSA
8.00 | Flight: 25.00

MAI TAI 12.00
White rum, pineapple juice, lime juice,
orgeat and triple sec, topped with dark
rum

SMOKY HAWAIIAN CHILI PEPPER BLOODY
MARY 12.00
Smoky housemade bloody mary mix,
Hawaiian chili pepper-infused Tito's®
vodka, splash of house chili pepper
water, and a shot of lomi salmon

MARGARITA 12.00
Choose from classic, li hing mui,
pineapple or coconut

LILI-COCO 🌸 12.00
Fruity and creamy, with Kōloa coconut
rum, liliko'i and our housemade haupia
sauce



Margaritas

SPIRITS

TITO'S VODKA 7.00

JOSE CUERVO ESPECIAL GOLD 7.00

KŌLOA COCONUT RUM 🌸 8.00

PAU HANA 3-6PM MON-FRI
\$2.00 OFF COCKTAILS & BEERS

DRAFT BEER

KONA BREWING CO. DRAFT 🌸 8.00
LONGBOARD LAGER or
BIG WAVE GOLDEN ALE

SAPPORO DRAFT 8.00

HEINEKEN DRAFT 7.00

MICHELOB ULTRA DRAFT 6.00

BEER FLIGHT 13.00
Three 9-ounce pours of your choice of
draft beers



Beer Flight

NON-ALCOHOLIC

SOFT DRINKS 3.99

Coke®, Diet Coke®, Sprite® Barq's®
Rootbeer, Fanta® Fruit Punch,
Powerade®, Fuze® Raspberry, Gold Peak®
Green Tea

UNSWEETENED ICED TEA 3.99

PLANTATION ICED TEA (16oz) 3.99

BLUWAVE WATER 3.99

COCONUT JUICE 3.99

GREEN RIVER 3.99

ORANGE, GUAVA, LILIKO'I
OR PINEAPPLE JUICE (16oz) 3.99

POG (16oz) 3.99

KONA BLEND COFFEE 4.29

HOT TEA 1.99
Black or Green

HOT CHOCOLATE 1.99

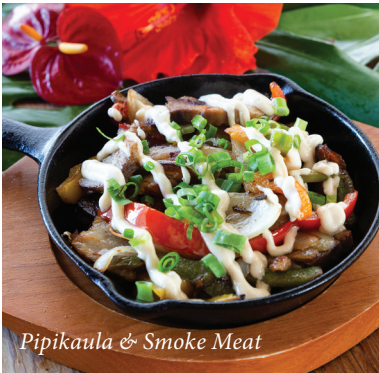


Lili-Coco

Taxes, Fees & Gratuities: All prices are subject to 4.712% HI State Excise Tax and a 5% Kitchen Service Charge (allocated to kitchen staff tips, healthcare and admin costs). An automatic gratuity of 18% is added for parties of 8 or more, which goes to your server(s).
11/2023

PŪPŪ

PIPIKAULA AND SMOKE MEAT 19.99
Two local favorites in one dish!
Served in a sizzling skillet with bell
peppers, onions, and smoked aioli



Pipikaula & Smoke Meat

HAWAIIAN-STYLE LIMU, SPICY 'AHI OR
SHOYU-SESAME 'AHI POKE Mkt Price

Add onion: +0.29
Add limu: +0.59

STEAK FRIES

Regular 9.99 | Small 6.99

Topped with garlic furikake
sauce or brown gravy with garlic
aioli

Add cheese sauce:
+3.59 (regular) | +1.79 (small)

KĀLUA PIG & 'UALA QUESADILLA
13.99

Garnished with lomi salmon and
fried 'uala (sweet potato) sticks.

KĀLUA PIG NACHOS 16.99 GF
House-made sweet potato chips
with our signature kālua pig,
cheese sauce, guacamole, lomi
salmon and sour cream

'UALA CHIPS 5.99 GF

PAU HANA 3-6PM MON-FRI
\$2.00 OFF PUPU MENU (EXCLUDING POKE)

HIGHWAY INN LŪ'AU DIP 19.99

AVAILABLE SEASONALLY

A creamy blend of our signature
pork lau lau, cheese, 'ulu (bread-
fruit), roasted garlic, chili flakes
and onions, served with crostini



Lū'au Dip

DESSERTS

HOUSE-BAKED DESSERTS 5.99
Bread Pudding with haupia sauce, Chocolate Haupia
Shortbread, 'Uala Haupia Shortbread



Bread Pudding

HOUSE-BAKED KULOLO WALNUT OR POI FUDGE BROWNIE
À LA MODE 6.29

FRESH KULOLO FROM KAUA'I

Thursdays after 11:00am, based on availability



Haupia



Chocolate



'Uala

HAUPIA SAMPLER 12.99
Haupia, Chocolate Haupia Shortbread, 'Uala Haupia
Shortbread

HAUPIA 2.29

GELATO (1, 2 OR 3 SCOOPS) 2.59 / 4.59 / 5.99
Choose from rotating flavors each month

Please alert your server of any food allergies. Consuming raw or
undercooked meats, poultry, seafood, shellfish, or eggs, including
poke, may increase your risk of foodborne illness. We reserve the
right to refuse service to anyone. Prices & policies are subject to
change without notice.