

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.



1 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.

2 SQUID LŪ'AU | *skwid loo-ow* | A wonderful, tasty melange of steamed lū'au leaves (taro leaves), coconut milk & squid.

3 LAU LAU | *rhymes with "wow-wow"* | Pieces of pork & butterfish wrapped in lū'au leaves & steamed for several hours.

4 CHICKEN LONG RICE | Made of mung bean noodles, chicken, broth, ginger, garlic & green onions, this soupy lū'au staple has its roots in Hawai'i's Asian immigrant heritage.

5 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 lū'au.

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

7 'UALA | *ooh-ah-lah* | is purple sweet potato. Mild and starchy, it's a favorite side dish with rich & salty lū'au foods.

8 HAUPIA | *how-pee-ah* | is a sweet Hawaiian dessert. A cross between coconut pudding & 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 & then grilled.

TRIPLE / 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 & lū'au leaves in a soupy base. The literal translation is gut (na'au) of the pig (pua'a). It's on the saltier side, and easier to eat than to pronounce.

**EH, YOU LIKE ONE GUIDE LIKE DIS?
NO COCKROACH DIS ONE!**

ASK YOUR SERVER OR VISIT THE HOST STAND FOR YOUR OWN COPY!

DESSERTS

HOUSE-BAKED DESSERTS 7.99

Bread Pudding with haupia sauce, Chocolate Haupia Shortbread, 'Uala Haupia Shortbread



HAUPIA SAMPLER 17.99

Haupia, Chocolate Haupia Shortbread, 'Uala Haupia Shortbread

HAUPIA GF 3.99

FRESH KULOLO FROM KAUA'I GF

Fridays after 11:00am, limited quantities, based on availability

GELATO (1, 2 OR 3 SCOOPS) GF 4.99 / 7.99 / 8.99

Choose from rotating flavors each month

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
— Since 1947 —
HAWAIIAN FOOD

MYHIGHWAYINN.COM
INFO@MYHIGHWAYINN.COM

@myhighwayinn /kakaakohighwayinn

Highway Inn

KAKA'AKO

BEVERAGE, PŪPŪ & DESSERT MENU

Mālama i ka Wai

We serve water upon request only.

Mahalo.

PAU HANA 3-6PM MON-FRI

\$5 DRAFT BEERS | \$12 BEER FLIGHTS

\$9 SELECT COCKTAILS

PAU HANA-ONLY PŪPŪ ITEMS

Available for dine-in only.

Frequent Diners earn double points!

E kala mai, due to tariffs, we now charge \$0.50 per takeout container for dine-in guests.

COCKTAILS & SPIRITS

🌸 We are pleased to offer locally sourced beers and spirits.

COCKTAILS

MAITAI 15.00

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

SMOKY HAWAIIAN CHILI PEPPER BLOODY MARY 16.00

Smoky housemade bloody mary mix, Hawaiian chili pepper-infused Tito's® vodka, splash of house chili pepper water, and a shot of lomi salmon

LILIKO'I HIGHBALL 14.00

The whiskey and soda classic with a touch of liliko'i syrup

LILI-COCO 🌸 15.00

Fruity and creamy, with Hali'imaile Distillery Mahina coconut rum, liliko'i and our housemade haupia sauce



Lili-Coco

GUAVA LUYA 🌸 15.00

Hali'imaile Distillery Mahina coconut rum, guava juice and our housemade haupia sauce

MARGARITA 14.00

Choose from classic, li hing mui, pineapple or coconut



Li Hing Margarita

P.O.G.G. 🌸 14.00

A sweeter take on the gimlet with POG juice and Maui FID Street gin

SPIRITS

TITO'S VODKA 9.00

EL JIMADOR REPOSADO TEQUILA 9.00

REBEL WHISKEY 9.00

FID STREET GIN 🌸 9.00

MAHINA RUM 🌸 8.00

light, dark or coconut

Taxes, Fees & Gratuities: All prices are subject to 4.712% HI State Excise Tax and a 5% Mahalo Kitchen 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).

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. Take-out container tariff fee: \$0.50 per container.

05/2026

BEER & WINE

🌸 We are pleased to offer locally sourced beers and spirits.

DRAFT BEER

MAUI BREWING CO. 🌸

BIG SWELL IPA 9.00

PINEAPPLE MANA WHEAT 9.00

HONOLULU BEERWORKS 🌸

PGB (PRETTY GOOD BEER) 9.00

KEWALO'S CREAM ALE 10.00



UNCLE BOBBY'S LAGER 🌸
by Honolulu Beerworks 9.00

WINE

Corkage: 15.00/bottle

PEBBLE LANE CHARDONNAY

Glass 8.00 Bottle 27.00

ANGELINE PINOT NOIR

Glass 8.00 Bottle 27.00

SPELLBOUND CABERNET SAUVIGNON

Glass 8.00 Bottle 27.00

SPARKLING WINE

Glass 9.00 Bottle 29.00

ORANGE, GUAVA, LILIKO'I or POG

MIMOSA 10.00 | Flight: 30.00

BEER FLIGHT 19.00

Three 9-ounce pours of your choice of draft beers — take a beer tour of the Islands!

NON-ALCOHOLIC

SOFT DRINKS 3.99

Coke®, Diet Coke®, Sprite®, Lemonade, Barq's® Rootbeer, Fanta® Orange, Fanta® Fruit Punch, Raspberry Iced Tea

UNSWEETENED ICED TEA 3.99

PLANTATION ICED TEA (16oz)

3.99

BOTTLED WATER 4.99

reusable aluminum bottle

COCONUT JUICE 4.99

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

3.99

KONA BLEND COFFEE 4.99

HOT TEA 1.99

Black or Green

HOT CHOCOLATE 1.99

PAU HANA 3-6PM MON-FRI
\$5 DRAFT BEERS | \$12 BEER FLIGHTS | \$9 SELECT COCKTAILS

PŪPŪ

PIPIKAULA AND SMOKE MEAT 23.99

Two local favorites in one dish! Served in a sizzling cast iron skillet with bell peppers, onions, and smoked aioli



Pipikaula & Smoke Meat

PŪPŪ PŪLEHU SHORT RIBS 26.99

Flame-broiled short ribs in a housemade Asian soy marinade, served in a sizzling cast-iron skillet

PŪPŪ MOCHIKO CHICKEN 17.99

Deep-fried boneless chicken thigh pieces in soy-sesame marinade



'Ulu Lū'au Dip

ROASTED GARLIC 'ULU LŪ'AU DIP 22.99

GF AVAILABLE SEASONALLY

Our Hawaiian-style vegetarian version of spinach-artichoke dip; a creamy blend of 'ulu (breadfruit), roasted garlic, lū'au leaf, cheese, chili flakes, and onions, topped with avocado mousse, served hot with housemade 'uala chips

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

Add onion: +0.99 | Add limu: +1.99

KĀLUA PIG NACHOS 19.99 **GF**

House-made sweet potato chips with our kiawe-smoked kālua pig, cheese sauce, guacamole, lomi salmon and sour cream

LAU LAU SPRING ROLLS 15.99

Crispy spring rolls made with our signature pork lau lau, served with a sweet chili dipping sauce



Lau Lau Spring Rolls

'UALA CHIPS **GF** 5.99

STEAK-CUT FRIES 9.99

Topped with garlic furikake sauce or brown gravy with garlic aioli

Add cheese sauce: +3.99