

HO'OLAULE'A MENUS

Celebration menus for parties of 6 or more. All dishes served 'ohana-style.

'AHA'AINA MENU \$18.95 per person

Traditional Hawaiian fare, includes:

KIAWE-SMOKED KĀLUA PIG GF

SQUID LŪ'AU GF

CHICKEN LONG RICE GF

LOMI SALMON GF

'UALA (SWEET POTATO) GF

HAUPIA

WHITE RICE GF

Add Poi GF (+\$5.95/person)

Add Lau Lau GF (+\$12.95 pork or +\$10.95 chicken, per person)

KAMA'AINA MENU \$17.95 per person

Local-style favorites, includes:

CHOICE OF: PŪLEHU MOA (BBQ CHICKEN) OR MOCHIKO CHICKEN*

HAWAIIAN BEEF STEW

KIAWE-SMOKED MEAT FRIED RICE

SUN NOODLE YAKISOBA (FRIED NOODLES)

CHOOSE: POTATO MAC SALAD OR WAIPOLI GREENS W/ LILIKO'I DRESSING

*Substitute: Pūlehu Ribs (+\$5.00/person)

MAHI'AI MENU \$14.95 per person

Vegetarian menu, includes:

ALOHA TOFU KATSU

VEGGIE* YAKISOBA (FRIED NOODLES)

WHITE RICE GF

WAIPOLI GREENS W/ LILIKO'I DRESSING

'UALA (SWEET POTATO) GF

*Includes kamaboko (fish cake); can be requested without

PUPU MENU serves 2-3 people per order

KĀLUA PIG NACHOS \$15.95

with sweet potato chips

PIPIKAULA \$15.95

KIAWE SMOKED MEAT AND ONIONS \$15.50

SIZZLING E'O \$16.95

pipkaula and smoked meat sauteed
with bell peppers and onions

KĀLUA PIG & 'UALA QUESADILLA \$13.95

POKE Market Price (one order = ½ lb.; subject to availability)
choice of limu, sesame-shoyu or spicy

OUTSIDE FOOD/BEVERAGE POLICY: No outside food is permitted, with the exception of cake (e.g. birthday, wedding, anniversary, graduation cake); please advise at time of booking if you will be bringing an outside cake. BYOB: Wine only (no beer or hard liquor), corkage fee applies.

Highway Inn
— Since 1947 —
HAWAIIAN FOOD

KAKA'AKO

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No changes or substitutions on Ho'olaule'a Menus. However, additional items from our À la Carte Menu may be added. Please call for pricing. Menu and prices are subject to change and based on availability. Minimum orders as indicated and at least 4 days notice required. All items and services are subject to Hawai'i State General Excise Tax. 06/2022

HIGHWAY INN FAVORITES

(à la carte portions shown)



PIPIKAULA

Our most popular dish, pipikaula (dried beef; the name translates to "beef rope") was a favorite snack among paniolo (Hawaiian cowboys) during long cattle drives. Our pipikaula is seasoned, dried and then grilled to enhance the flavor.

\$8.95 regular / \$15.95 double



HAWAIIAN MEA'AI

Clockwise from center top: 'Uala (sweet potato); lomi salmon; chicken long rice; kālúa pig; squid lū'au; poi. Center: Lau lau.

Tasting Platter shown
\$27.95 (chicken lau lau)
\$29.95 (pork lau lau)



KĀLUA PIG & 'UALA QUESADILLA

Filled with our signature kalua pork and purple Okinawan sweet potato. Served with Lomi Salmon.

\$13.95 à la carte



LAU LAU

An iconic, traditional Hawaiian dish. Pork butt/belly (or chicken) and butterfish wrapped in lū'au (taro) leaves and steamed for several hours.

\$12.95 à la carte (pork)
\$10.95 à la carte (chicken)



POKE

Choose from Hawaiian-Style Limu (lower left), Spicy Ahi (top) or Shoyu-Sesame Ahi (right).

market price, subject to availability

Hō'olaulea order = ½ lb.



CHICKEN LONG RICE

Long rice noodles and shredded chicken in a broth seasoned with ginger and garlic. A dish introduced by immigrant workers that has become a staple of modern Hawaiian cuisine.

\$6.95 regular / \$11.75 double



YAKISOBA

Japanese-style wheat flour noodles, stir-fried with SPAM, shredded cabbage, green onions and kamaboko (fish cake).

Also available pescatarian/
vegetarian

\$11.95 à la carte



PŪLEHU MOA

Flame-broiled boneless chicken, marinated in our signature local-style soy marinade.

\$14.95 à la carte (plate)