

# PUPUS

## PELE’S LOBSTER DIP

Warm Lobster Dip with Crispy Won Ton Chips 18.95

## CAJUN SEARED DIVER SCALLOPS

Yuzu Glazed over Warm Spinach & Mushroom Salad 19.95

## AHI POKE MARTINI

Fresh Ahi with Cucumber, Maui Onion, Scallion,  
Macadamia Nuts & Ginger tossed in Soy~Sambal~Sesame Dressing 17.95

## COCONUT CRUSTED TIGER PRAWNS

Tropical Fruit Salsa, Coconut Pineapple Gastrique 17.95

## 5 Palms Specialty Sushi Rolls

TSUNAMI \$22

Spicy Tuna & Cucumber Roll topped with Avocado, Unagi Glaze, Miso Passion Aioli, Habanero Masago

HURRICANE \$25

Spicy Tuna, Crab Mix & Cucumber topped with Avocado, Habanero & Soy Masago

WHITE DRAGON \$23

Spicy Hamachi Roll, with Shiromi, Shiso Lime Cilantro Aioli, Wasabi Tobiko, Unagi Glaze

DRAGON \$24

Spicy Tuna Roll topped with Hamachi, Maguro, Avocado, Cucumber, Miso Passion Aioli, Tobiko, Unagi Glaze

## HAMA~KAMA

Oven Roasted Hamachi Collar, Mixed Baby Greens, Ponzu Sauce 15.95

Please allow 20 Minutes for this delicacy to be prepared.

## ISLAND STYLE CARPACCIO

Hamachi, Onion, Cilantro, Jalapeno, Macadamia Nuts 17.95

## CHINESE STYLE RIBS

Spicy Asian Barbeque Sauce, Pineapple Salsa 17.95

## SASHIMI TRIO

of Fresh Hamachi, Maguro & Salmon 22.95

## SOUP OF THE DAY

Your Server will explain Chef’s Daily Soup 10.95

# SALADS

## KULA FARMS SALAD

Upcountry Mixed Greens, Sliced Tomatoes, Avocado, Almonds, Miso Passionfruit Dressing 9.95

## ROMAINE HEART SALAD

Baby Romaine, Capers, Chopped Red Onion, Garlic Peppercorn Dressing, Shaved Parmesan Cheese 9.95

## ROASTED BEET CARPACCIO

Sliced Red & Yellow Roasted Kula Beets and Petite Baby Spinach  
Strawberry Balsamic Reduction, Warm Chèvre Croquette 14.95

Add Grilled Chicken or Fresh Catch of the Day to Any Salad

Add Chicken 12.95

Add Fresh Catch DQ

# ENTRÉE'S

## CARBONARA PAPPARDELLE

Thick Pappardelle Noodles with Cream, Parmesan, Green Peas & Pancetta 22.95

Add Grilled Chicken 12.95      Add Sautéed Prawns 17.95

## CHICKEN FORESTIERE

Oven Roasted Chicken Breast, Wild Mushroom Truffle Demi Glace, Boursin Mashed Potatoes 26.95

## CHINESE STYLE BBQ RIBS

Maui Gold Pineapple Relish, Boursin Mashed Potatoes

Half Rack 24.95      Full Rack 33.95

## ALI'I PRIME RIB

Boursin Mashed Potatoes, Creamy Horseradish and Au-Jus 39.95

## Fresh Island Fish

Your Server will explain Chef's Nightly Fresh Fish Special 37.95

## 5 PALMS TRIO of FISH

Our Signature Combination

Mahi Dynamite, Pan Seared Snapper and Chefs Nightly Special Fish Presentation 45.95

## MAHI MAHI DYNAMITE

Fresh Mahi Mahi Baked in a Dynamite Crab Aioli Crust,  
over Shiitake Sushi Rice with Sweet Dashi Glace & Cucumber Sunomono Salad 39.95

## PAN SEARED HAWAIIAN SNAPPER

Garlic Brown Butter, Shiitake Potato Hash, Maui Onion Lomi Tomato, Lemon Soy Beurre Blanc 39.95

## SAUTÉED TIGER PRAWNS & SEARED SCALLOPS

Sweet Corn Risotto, Lobster Saffron Broth 39.95

## CRISPY WHOLE SNAPPER

Molokai Sweet Potato Mash, Stirfried Vegetables, Red Thai Coconut Curry Sauce 37.95

## 5 PALMS FILET OSCAR

Filet of Beef Tenderloin Topped with Butter Poached Lobster Claw,  
Sautéed Asparagus, Boursin Mashed Potatoes, Béarnaise Sauce 45.95

## DOUBLE CUT PORK CHOP

Juniper Marinated Grilled Double Cut Pork Chop, Sautéed Kale, Savory Bread Pudding,  
Bing Cherry Port Wine Glacé 32.95

## ROASTED PORTABELLO MUSHROOM

Shiitake Sushi Rice, Sweet Dashi Glacé, Maui Onion Lomi Tomato, Cucumber Sunomono 26.95

## SIDE DISHES

Sautéed Asparagus, Baby Bok Choy, Kale or Shiitake Mushrooms,  
Bread Pudding, Boursin or Molokai Mashed Potatoes,  
Steamed White Rice

An 18% Gratuity May Be Added to Parties of 6 or More