

海 Kai

Kai Menu SERVED FROM 5:30 TO 10:00 P.M.

The Ritz-Carlton, Kapalua Burger Taster	22
Gorgonzola-Maui Onion, Smoked Cheddar, Swiss Cheese & Bacon. Served with Pineapple Mustard and Tempura Maui Onions	
Kai Tempura	16
Shrimp, Asparagus, Maui Onions, Tempura Dipping Sauce	
Kai Kushiyaki	
Seafood , Tako, Shrimp and Scallops, Garlic Oyster Butter Sauce	18
Filet Mignon , Uni Butter Sauce	18
Japanese Spiced Chicken , Miso Peanut Sauce	16
Baked Crab Dynamite	16
With Crispy Won Ton	
Agedashi Tofu	15
Snowcrab, Fried Eggplant, Asparagus, Mirin-Shoyu Broth	
Kamo	16
Sesame Crusted Duck, Japanese Mushroom Confit, Sweet Plum Sauce	
Unagi	14
Crisp Fresh Water Eel with Udon Noodles, Wasabi Oil and Tsume Butter Sauce	

Specialties SERVED FROM 5:30 TO 10:00 P.M.

Starters

Miso Soup	5
Edamame (Soy Beans)	5

Salads

Tuna Tataki	22
Seared Tuna, Daikon, Maui Onions, Wakame Seaweed with Ponzu Sauce	
Kaiso Salad	11
Four varieties of Seaweed with Sesame Vinaigrette	
Chilled Tofu Salad	12
Ponzu Vinegar Sauce	

Special Rolls

Rainbow Roll	24
California Roll with Tuna, Yellowtail, Shrimp, Salmon, and Snapper with Tobiko	
The Special Eel Roll	22
California Roll with Freshwater Eel (Unagi), Unagi Sauce with Tobiko	
Salmon Skin Roll	11
Baked Salmon Skin, Oba (Shizo Leaf), Cucumber, Kaiware (Sprouts) and Yamagobo	
Veggie Roll	11
Avocado, Cucumber, Daikon, Radish Pickles, Oba and Yamagobo	

The Sushi Bar SERVED FROM 5:30 TO 10:00 P.M.

Sushi Combo	32
Six pieces of assorted sushi with a tuna roll and miso soup	
Small Sushi Combo	17
Tuna, salmon, shrimp, and one half California roll	
Sashimi Combo	20
Nine pieces assorted sashimi	
Sushi Deluxe Platter	41
Eight pieces of assorted sushi with a tuna roll and miso soup	
Sushi & Sashimi Combo	47
Six pieces of assorted sushi & nine pieces of sashimi with tuna roll and miso soup	

	SUSHI	SASHIMI
Baked Scallops	10	
Toro Fatty Tuna	12	24
Maguro Tuna	10	20
Shiromi White Fish	9	18
Hamachi Yellowtail	10	20
Uni Sea Urchin	10	
Ikura Salmon Roe	9	
Tobiko Flying Fish Roe	8	
Mirugai Jumbo Clam	9.50	20
Ebi Shrimp	7	
Shake Salmon	7.50	16
Saba Mackerel	7.50	16
Ika Squid	7	15
Tako Octopus	7	15
Tamago Egg	6	
Kani Crab	8	
Unagi Fresh Water Eel	8	
(All the above are for two pieces)		
Tekka Maki Tuna Roll	9.50	
Kappa Maki Cucumber Roll	7	
Oshinko Maki	7	
Spicy Tuna Roll	11	
California Roll	11	

Lobby Lounge Light Fare

Appetizers 12 NOON - 12 MIDNIGHT

Tomato Caprese Stack 15
Kamuela Tomatoes, Fresh Buffalo Mozzarella
Black Olive Pesto

Kapalua Shrimp Cocktail 19
Broiled Prawns, Chunky Avocado and Wasabi Cocktail Sauce

Kapalua Cheese Plate 24
Selection of Imported Cheeses, Fresh Fruit
Pretzel Sticks, Truffle Honey

Desserts

Sautéed Island Bananas 13
Vanilla Bean Ice Cream, Candied Macadamias

White Chocolate Cheesecake 13
Marinated Upcountry Strawberries, Vanilla Cream

Hawaiian Brulée Sampler 13
Passion Fruit, Chocolate, Coconut, Coffee

Moist Chocolate Cake 13
Chocolate Fudge Icing, Creamy Vanilla Sauce

Kona Coffee "Mudslide" Tiramisu 13
Bailey's and Kahlua Mascarpone Cream, Coffee Soaked Lady Fingers

The Pastry Daily
Our Chef's Special of the Day

Selection of Ice Creams and Sorbets 13

<i>Sodas</i>	3.50
Coca Cola	
Schweppes Tonic	
Sprite	
Diet Coke	
Diet Sprite	
Schweppes Ginger Ale	

<i>Mineral Water</i>	6
FIJI Natural Artesian Water	
Sparkling Water	

<i>Freshly Squeezed Juices</i>	5
Orange	
Guava	
Liliko'i (Passion Fruit)	
Pineapple	
Grapefruit	

<i>Non-Alcoholic Cocktails</i>	9
Virgin Colada	
The non-alcoholic version of an all time favorite	
Virgin Lava Flow	
A rich blend of Coconut, Pineapple and Cream, with a dash of strawberry	
Smoothies	
Choice of Pineapple, Strawberry, Banana, Chocolate, and Coconut	

<i>Coffee</i>	
Freshly Brewed Kona Blend Coffee	4.50
Decaffeinated Coffee	4.50
Cappuccino	6.50
Espresso	5.50
Double Espresso	7
Hot Chocolate	4.50
The Ritz-Carlton Tea Selection	4.50

Flights of Curiosity

A Ritz-Carlton Kapalua flight is 2 ounces of each Wine or Sake

<u>Sake-Experience</u>	21
Kubota Manjyo • Nigori • Ozeki Draft	

<u>White Wine Flight</u>	21
Pighin, Pinot Grigio • Ehlers Estate Sauvignon Blanc Benziger, Chardonnay	

<u>Red Wine Flight</u>	23
Hartford, Pinot Noir • Cali X, Syrah Ehlers Estate, Merlot	

Wines by the Glass

<u>Champagne/Sparkling</u>	GLASS	BOTTLE
Ritz Champagne, Brut, Reims NV	15	75
Domaine Carneros, Brut, NV	17	81
Perrier-Jouet, Brut, NV	18	85

<u>Dry Light White</u>		
Sauvignon Blanc, Duckhorn, Napa	17	78
Pinot Grigio, Pighin, Italy	12	48

<u>Dry Medium White</u>		
Chardonnay, Steven Kent, Central Coast	10.50	42
Sauvignon Blanc, Ehlers Estate, Napa	15	60
Chenin Blanc, Foxen	14	56
Chardonnay, Benziger, Carneros	12	48
Pouilly Fuisse, Louis Jadot, France	13	52

<u>Dry Full White</u>		
Chardonnay, Foley, Bien Nacido	20	80

<u>Dry Medium Red</u>		
Pinot Noir, Hartford, Sonoma	15	60
Antinori, Chianti Classico Riserva, Italy	18	70
Syrah, Cali X, St. Helena, Napa	14	56
Zinfandel, Artezin, California	17	68
Cabernet Sauvignon, Steven Kent, California	10.50	42

<u>Dry Full Red</u>		
Merlot, Ehlers Estate, Napa	16	64
Cabernet Sauvignon, Silverado, Napa	21	84
Robert Mondavi, Napa	18	72

<u>Dessert Wine</u>		
Riesling, Graff, Germany	14	56

Sake

<u>Cold or Hot</u>	3oz. Glass	5oz. Carafe	10oz.	12oz.
Kubota Manjyo	18	30		
Hakkaisan Junmai Ginjo	15	25		
Kikumasa Taru Sake		8.50	14	
Nigori Sake		8.50		14
Ozeki (hot)		8.50		
Ozeki Draft		8.50		15

Beer

Premium

Bud Light USA			7.50	
Budweiser USA			7.50	
Coors Light USA			7.50	
Miller Lite USA			7.50	
Pacific Fire Hawaii			8	
Sierra Nevada Pale Ale USA			8	
Pacific Golden Ale Hawaii			8	
Samuel Adams USA			8	
Gordon Biersch USA			8	

Import

Amstel Light Holland			8	
Beck's Germany			8	
Beck's Dark Germany			8	
Corona Mexico			8	
Heineken Holland			8	
Kirin Japan			8	
Sapporo Japan			8	
Hinano Tahiti			8	
Bass Pale Ale England			8.50	
Boddington Pale Ale England			8.50	
Guinness Ireland			8.50	

Armagnac

Sempe VSOP	12
Cerebois VSOP	14

Calvados

Coeur de Lion	13
Daron XO	14

Eau-de-Vie

Etter Framboise	16
Etter Kirsh	16
Poire William, Jean Danflou	14

Grappa

Nonino "Cru Monovitigno"	13
Antinori Tignanello	14

Liqueur

Aalborg Akvavit	10.50
Amaretto di Saronno	12
B&B	12
Bailey's Irish Cream	12
Chambord	11
Cointreau	11
Dom Benedictine	12
Drambuie	11
Frangelico	11
Godiva Dark & White Chocolate Liqueur	12.50
Grand Marnier	14
Grand Marnier 150	24
"Cuvee du Cent Cinquantenaire"	
Goldschlager	10.50
Green Chartreuse	10.50
Irish Mist	10.50
Kahlua Coffee Liqueur	11
Midori Melon Liqueur	11
Pernod	9.50
Romana Sambuca	10
Romana Black	10
Tia Maria	10
Tuaca	10

After Dinner Cocktails 12

The Kahana	Amaretto, Bailey's Irish Crème, Kahlua Coffee Liqueur, Coconut Crème
Golden Cadillac	Galliano, White Crème de Cacao
Nutty Irishman	Bailey's Irish Crème, Frangelico, Amaretto
White Russian	Ketel One Vodka, Kahlua Coffee Liqueur, Cream
Brandy Alexander	Brandy, Dark Crème de Cacao, Half & Half, Nutmeg
Toasted Almond	Kahlua Coffee Liqueur, Amaretto, Cream
The Chip Shot	Bailey's Irish Cream, Tuaca, Coffee
Nut n' Berries	Frangelico and Chambord

The Ritz-Carlton Malt Whisky Collection

Islay Abundance of Peat and Sea Air Define the Pungent. Marine and Weightiest of Regions. Very Characterful and Distinctive.

Bowmore 25 Year	30
Laphroaig 15 Year	12
Laphroaig 30 Year	30
Talisker 10 Year (Isle of Skye)	10.50

Lowlands Soft Climate, Topography and No Peat Produce Delicate Dry & Gentle Malts. Increasingly Heralded as a Great Introduction to Single Malt.

Auchentoshan 21 Year	24
Auchentoshan 1966	30

Highlands Full Bodied, Dry, Fragrant, Fruity-Sweet with a Touch of Smokiness

Dalmore 30 Year	30
Glenlivet 12 Year	11
Glenlivet 18 Year	14
Glenlivet 1969	30
Glenmorangie 10 Year	11
Macallan 12 Year	11
Macallan 25 Year	45
Strathisla 12 Year	18

Speyside The Sweetest of Whiskies, Light Bodied, Rich and Complex, Fruity, Leafy, Honeyed Notes, Delicate Aromas, Varying Broadly in Styles Within the District

Glenfiddich 12 Year	11
Inverarity Blended	9.50

Campbeltown Dry, Smoky, Good Body with a Salty Tang

Glen Scotia 17 Year	18
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Port & Madeira

Taylor Fladgate, 10 Year Tawny	12
Cockburn's 10 Year Tawny	10
Fonseca Bin 27	10
Grahams 40 Year Tawny	25
Grahams 20 Year Tawny	15
Broadbent, Madeira 10 Year Malmsey	14
Sandemans Founders Reserve	8
Smith Woodhouse LBV 1990	10.50
Taylor Fladgate 1985	15

Cognac

Camus Borderies XO	24
Camus Josephine	14
Courvoisier VSOP	12
Courvoisier Napoleon	15
Courvoisier XO	24
Hennessy VSOP	12
Hennessy XO	24
Hennessy Paradis	40
Martell VSOP	12
Martell Cordon Bleu	24
Remy Martin VSOP	12
Remy Martin Extra	45
Remy Martin Louis XIII	195
Germain-Robin XO	25
Germain-Robin "For the Lovers of Fine Cigars"	40
Navan Vanilla	12

Kapalua Favorites

Kapalua Romance 17
Champagne, Fresh Raspberries, Chambord

The Kapalua Martini 12.50
Pineapple Infused Vodka

Blue Hawai'i 12
Blue Curacao, Kettle One Vodka, Sweet and Sour, Pineapple Juice

Lava Flow 12
Bacardi Superior Rum, Pineapple Juice, Coconut, Banana, Strawberry

Mai Tai 12
Bacardi Superior Rum, Whalers Original Dark Rum, Orange Curacao, Pineapple Juice, Orange-Passion Juice

Martinis

The Classic Martini 12.50
Bombay Gin, Dry Vermouth, Olive

Gibson Bombay Gin, Dry Vermouth, Onion

Vodkatini Ketel One Vodka, Dry Vermouth, Olive

Capertini Ketel One Citroen Vodka, Cointreau, and Caper Berries

Cajun Absolut Peppar, Dry Vermouth, Olive

Berrytini Ketel One Vodka, Chambord, Orange Juice, Raspberries

Nuttytini Ketel One Vodka, Amaretto, Frangelico, Lemon Twist

Chocolate Martini Ketel One Vodka, Godiva

Banana Mac-Nut Martini
Banana Liqueur, Mac-Nut Liqueur and Ketel One Vodka

Guavatini Ketel One Vodka and Guava Juice

The Kapalua Martini Pineapple Infused Vodka

Apertif Sherry

9.50
Pernod, Vermouth, Campari, Dubonnet Blonde or Rouge, Pimm's No.1 Dry Sack, Harveys Bristol Cream, Tio Pepe

Daiquiries

11
Bacardi Superior Rum and Cointreau with your choice of Strawberries, Pineapple or Banana with Lemon Juice and Syrup

Champagne Cocktails

13.50
Classic Champagne Cocktail Champagne, Angostura, Sugar

Belline Champagne and Peach Liqueur

Kir Royale Champagne and Crème de Cassis

Items on menu are subject to availability.
Hawai'i state tax of 4.166% will be added.

Short Drinks 11

Manhattan Jack Daniels Bourbon, Sweet Vermouth, Angostura

Pink Lady Bombay Gin, Cointreau, Lemon Juice and Grenadine

Long Drinks 12

Lahaina Sunset Bacardi Superior Rum, Midori Melon Liqueur, Pineapple Juice, Orange-Passion Juice

Lahaina Lemonade

Ketel One Citroen, Sweet & Sour, Sprite, Orange-Passion Juice

Piña Colada Bacardi Superior Rum, Pineapple Juice, Coconut

Maui Milkshake Ketel One Vodka, Godiva Liqueur, Ice Cream

Margaritas 12

Hawai'i Margarita Pineapple Juice, Sweet and Sour, Tequila

Midori Margarita Midori Melon Liqueur, Sweet and Sour, Tequila

Strawberry Margarita Strawberry, Sweet and Sour, Tequila

Li Hing Mui - The Maui Margarita

Li Hing Mui Powder, Sweet and Sour, Tequila

Sours 11.50

Jack Daniels Bourbon, Brandy or Golden Rum Shaken over ice with lemon juice and syrup

Fizz 11.50

Bombay Gin, Ketel One Vodka, Bacardi Rum or Herradura Tequila and Galliano Shaken with lemon juice and syrup, topped up with soda water

Collins 11

The classic Tom Collins with Bombay Gin, Lemon Juice, Syrup and Soda prepared with Rum, Whiskey or Brandy

Marys 12

The Classic Bloody Mary with Ketel One Vodka, Spice and Tomato Juice

Bloody Caesar, where the Tomato Juice is replaced with Clamato Juice

Premium Spirits

Vodka

Belvedere 12

Chopin 12

Grey Goose 12

Hangar One 13

Hangar One Mandarin Blossom 13

Hangar One Buddha's Hand Citron 13

Hangar One Kaffir Lime 13

Ketel One 10

Stolichnaya 10.50

Stolichnaya Gold 11.50

Ciroc 12

Gin

Bombay Sapphire 10.50

Tanqueray No. TEN 12

Boodles 10.50

Bourbon Whiskey

A.H. Hirsh 20 Year 18

Jack Daniel's Single Barrel 10.50

Knob Creek 9 Year 100 Proof 10.50

Wild Turkey 101 Proof 12

Wild Turkey 12 Year 11.50

Irish Whisky

Black Bush 10.50

Old Bushmills 10.50

Canadian Whisky

Crown Royal 10.50

Seagram's VO Gold 10.50

Scotch Whisky

Chivas Regal 18 Year 18

Chivas Regal Royal Salute 21 Year 30

Chivas Century of Malts 24

Dewar's 10.50

Johnnie Walker Black Label 15

Johnnie Walker Gold Label 19

Johnnie Walker Blue Label 40

Rum

Pyrat XO Reserve Planter's Gold 14

Mount Gay Eclipse 12

Bacardi 151 13

Bacardi Gold 11.50

Captain Morgan Private Stock 10.50

Tequila

Don Julio Anejo 16

Tequila 1800 9

Patron Reposado 16

Patron Silver 15

Sauza Comemorativo 10

Herradura Silver 13

Herradura Reposado 14

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