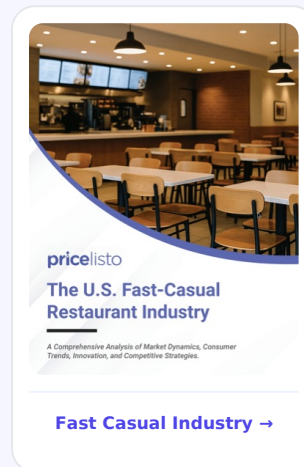




Hula's Modern Tiki

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Salads

ITEM	PRICE
Cajun Ahi Caesar Fresh seared ahi, cajun spices, mango, caesar, parmesan, crispy wonton chips.	\$16.00
Mango Chicken Caesar Blackened chicken, mango, caesar dressing, parmesan, crispy wonton chips.	\$14.00
Spicy Shrimp Caesar Spicy grilled shrimp, mango, caesar, parmesan, crispy wonton chips.	\$14.00
Asian Tofu Salad Seasoned tofu, crispy wonton chips, house dressing.	\$11.00
Crispy Coconut Shrimp Rolls & Salad Two crispy shrimp rolls, house salad.	\$11.00

Burgers & Sandwiches

ITEM	PRICE
The Hula Burger With grilled maui onions and hula sauce; add cheddar, blue or jack cheese.	\$9.00
Cajun Burger The hula burger, grilled maui onions, cajun spices, jack cheese, spicy cajun aioli.	\$10.00
Blackened Ahi Sandwich Lightly blackened, fresh 6 oz ahi steak, topped with taco slaw, sun-dried tomato pesto aioli.	\$12.00
Modern Tiki Fish Sandwich Blackened hapu, taco slaw, sun-dried tomato pesto aioli.	\$14.00
Steak Sandwich Marinated shoulder cut, grilled maui onions, shiitake mushrooms, jack cheese, spicy cajun aioli.	\$11.00
Polynesian Chicken Sandwich Grilled chicken lightly brushed with teriyaki, spiced pineapple, sun-dried tomato pesto aioli.	\$12.00
Luau Pork Sandwich “Heaven on a bun”, topped with coleslaw.	\$9.00
Calamari Sandwich Lightly coated with rice flour then fried, taco slaw, sun-dried tomato pesto aioli.	\$9.00
Big Sur Black Bean Burger House-made vegetarian black bean burger, grilled maui onions, shiitake mushrooms, jack cheese, sun-dried tomato pesto ai...	\$11.50

Tacos

ITEM	PRICE
Shrimp Tacos Spicy grilled shrimp, taco slaw, sun-dried tomato pesto aioli, corn tortillas.	\$8.00
Habanero Lime Chicken Tacos Spicy marinated roasted chicken, taco slaw, avocado aioli, corn tortillas.	\$8.00
South Seas Fish Tacos Seasoned grilled hapu, taco slaw, sun-dried tomato pesto aioli, corn tortillas.	\$7.00
Pork Tacos Slow roasted pulled pork, soy glaze, coleslaw, sun-dried tomato pesto aioli, corn tortillas.	\$7.00
Spicy Tofu Tacos Seasoned tofu, taco slaw, sun-dried tomato pesto aioli, corn tortillas.	\$6.00

Bowls

ITEM	PRICE
Mongolian Beef Marinated grilled steak, lime-curry sauce.	\$15.00
Spicy Thai Chicken Boneless chicken breast, spicy thai sauce, avocado, fried sweet plantains.	\$15.00
Ahi Wasabi Seasoned seared ahi tuna, wasabi cream sauce, daikon.	\$15.00
Vegan Jungle tofu Fried tofu, jungle curry sauce, fried sweet plantains.	\$12.00

Sides

ITEM	PRICE
Mac & Cheese	\$6.00
Spicy Seaweed Salad	\$4.00
Lobster Bisque	\$9.00
Slaw	\$2.00
Fried Sweet Plantains	\$2.00
Avocado	\$1.50
Rice	\$1.00
Black Beans	\$2.00
Shiitakes	\$1.50
Caesar Salad	\$4.00
House Salad	\$4.00
Hawaiian Mac Salad	\$2.00
Wasabi Cream Sauce	\$2.00

Brunch

ITEM	PRICE
Island Eggs Benedict Choose ham, portuguese sausage or fried spam, english muffin, two poached eggs, hollandaise sauce, hashbrowns.	\$10.00
Ahi Eggs Benedict Seared rare ahi tuna, cajun hollandaise sauce, two poached eggs, english muffin, hashbrowns.	\$12.00
Hula’s Hangover Hash Big helping of luau pork hash over hashbrowns, topped with two over medium eggs - sure to cure what’s ailin' you!	\$9.00
Classic Two Egg Breakfast Two eggs any style, two slices of thick cut bacon, english muffin, hashbrowns.	\$7.00
French Toast Three thick slices of kona coffee battered bread, topped with homemade apple/plantain compote, real maple syrup, powdere...	\$10.00
Chef’s Omelette Fluffy omelette with different ingredients, hashbrowns.	\$8.00

ITEM	PRICE
The Big Breakfast Sandwich Two thick slices of toasted bread, scrambled egg, thick cut bacon, tomato, jack cheese - mayo on request.	\$8.00
Sides	
ITEM	PRICE
Hashbrowns	\$2.00
Thick Cut Bacon	\$2.50
Portuguese Sausage	\$2.50
Ham	\$2.50
Avocado	\$1.50
Fried Spam	\$2.50
Extra Egg	\$1.50
Apple & Plantain Compote	\$1.50
English Muffin	\$1.00
Wasabi Cream Sauce	\$2.00
Starters	
ITEM	PRICE
Sweet Potato or House Cut Fries Sweet potato or house cut fries.	\$4.00
Hawaiian Ceviche Fresh white fish, "cooked" in citrus juice, coconut milk, chili, cilantro, garlic, wonton chips.	\$9.00
Crispy Coconut Shrimp Rolls With pineapple-horseradish dipping sauce.	\$8.00
Spicy Edamame Classic dish with a spicy serrano pepper kick.	\$7.00
Crispy Fish Bites White fish, panko & togarashi encrusted, served with an island remoulade for dipping.	\$8.00
Samurai Beef Sticks Grilled mongolian beef, skewered with pineapple, scallions, lime-curry dipping sauce.	\$8.00
Surf Rider Chicken Sticks Asian marinated chicken grilled on skewers, thai peanut dipping sauce.	\$7.00
Abalone Style Calamari With lime-ginger cream sauce and soy glaze.	\$7.00
Spicy Thai Fish Cakes White fish, cilantro, chili, red onion, fish sauce, ginger.	\$7.00
Pork Stuffed Potstickers Seasoned pork, shredded veggies, thai peanut & traditional dipping sauce.	\$7.00
Spicy Seaweed Salad Fresh wakame, spicy sesame dressing.	\$4.00
Hulas Chicken Wings Spicy asian BBQ sauce.	\$8.00

ITEM	PRICE
South Seas Fish Tacos Seasoned grilled hapu, taco slaw, sun-dried tomato pesto aioli, corn tortillas.	\$13.00
Steak Tacos Marinated shoulder cut, taco slaw, spicy cajun aioli, corn tortillas.	\$14.00
Spicy Tofu Tacos Seasoned tofu, taco slaw, sun-dried tomato pesto aioli, corn tortillas.	\$11.00
Crunchy Spicy Chicken Tacos Deep-fried corn tortillas, spicy marinated roasted chicken, jack cheese, taco slaw, salsa roja.	\$14.00
Hula’s Baja Fish Tacos Fresh white fish, panko and togarashi encrusted, fried, taco slaw, avocado, island remoulade.	\$13.00

Fresh Fish

ITEM	PRICE
Ahi Fresh, yellow fin tuna.	\$18.00
Mahi Flavorful, firm, game fish.	\$16.00
Hapu White, delicate, mild.	\$14.00
Tofu Great vegetarian option.	\$12.00

Bowls

ITEM	PRICE
Mongolian Beef Marinated grilled steak, lime-curry sauce.	\$14.00
Spicy Thai Chicken Boneless chicken breast, spicy thai sauce, avocado, fried sweet plantains.	\$14.00
Ahi Wasabi Seasoned seared ahi tuna, wasabi cream sauce, daikon.	\$16.00
Vegan Jungle tofu Fried tofu, jungle curry sauce, fried sweet plantains.	\$12.00

Hula's Favorites

ITEM	PRICE
Duke’s Luau Pork Plate Slow roasted pulled pork, soy glaze, pineapple, rice, slaw.	\$14.00
Jawaiian Jerk Pork Plate Slow roasted pulled pork, jerk sauce, plantains, rice, mango salsa, jamaican johnny cakes.	\$15.00
Jawaiian Jerk Chicken Plate Slow roasted chicken, jerk sauce, plantains, rice, mango salsa, jamaican johnny cakes.	\$15.00
Bali Hai BBQ Ribs Tender pork spare ribs, mango BBQ sauce, sweet potato fries, slaw.	\$12.00
The Big Kahuna 14 oz grilled rib eye, topped with chili butter, wasabi mashed potatoes, seasonal veggie.	\$26.00

ITEM	PRICE
Teriyaki Ribeye Steak	\$19.00
Marinated 10 oz rib eye, grilled, drizzled with soy glaze, sliced, wasabi mashed potatoes, slaw / add shiitakes.	

Traditional Kalbi Ribs	\$15.00
Soy marinated korean short ribs, sesame seeds, green onion, hawaiian mac salad, rice.	

Sides

ITEM	PRICE
Rice	\$2.00
Black Beans	\$2.00
Slaw	\$2.00
Avocado	\$1.50
Fried Sweet Plantains	\$2.00
Mac & Cheese	\$6.00
Seasonal Veggie	\$5.00
Wasabi Mashed Potatoes	\$3.00
Jamaican Johnny Cakes	\$3.00
Cesar Salad	\$4.00
House Salad	\$4.00
Hawaiian Mac Salad	\$2.00
Shiitakes	\$1.50
Wasabi Cream Sauce	\$2.00

Dessert

ITEM	PRICE
Key Lime Pie	\$6.00
Coconut Cream Pie	\$8.00