



Kane

MAKI

18

Served with seaweed salad, wasabi, pickled ginger & soy sauce

*Spicy Tuna Crunch (GF)

Yellowfin tuna, cucumber, avocado, spicy mayo, scallions, tempura flakes

*Faroe Island Salmon (GF)

Cucumber, chili, avocado, spicy mayo, scallions

Californication (GF) 🌿

Peekytoe crab, chive, lime aioli, cucumber, sesame seeds, avocado

SATAYS

18

Marinated for 24 hours. Served with cucumber carrot relish and peanut sauce

Balinese Chicken (GF) 🌿

Ginger, garlic, galangal, turmeric

Teriyaki Beef (GF)

Palm sugar, garlic, citrus, soy

Pork Belly (GF) 🌿

Ginger, garlic, citrus, soy, lemongrass



SHAREABLES

*Tuna Poke Nachos 24

Furikake wonton chips, avocado, spicy mayo, scallions, jalapeño

Chicken Dumplings 16

Tangy soy ginger, chili oil, scallions, shallot crunch

WINGS (6) 14

Served with charred scallion crema

Gochujang Korean spice, tangy

Huli Huli Sweet & savory teriyaki, sesame seeds

Honey Sriracha Sweet & spicy, sesame seeds

Tempura Pork Ribs 24

Black pepper dry rub, pineapple ají amarillo sauce

Coconut Shrimp 18

Sweet chili sauce

Vegetable Egg Roll (V) 16

Pineapple plum dipping sauce



PU PU PLATTER 72

Kane's Best-Selling Appetizers

Served with Peanut Sauce, Sweet Thai Chili, Charred Scallion Crema & Pineapple Ají Amarillo

Chicken Dumplings

Tempura Pork Ribs

Vegetable Egg Rolls

Chicken Satay

Coconut Shrimp

POLYNESIAN BOWLS

Served with seaweed, cucumbers, avocado, mango, edamame, sesame seeds & scallions

Choose a Protein

*Tuna Poke (GF) 28

Soy, sesame, spicy mayo

*Faroe Island Salmon (GF) 26

Spicy mayo, pickled ginger

Mochiko Chicken Thigh 24

Soy marinade, crispy fried rice flour

Fried Tofu (GF)(V) 20

Honey garlic sauce

Choose a Base

Citrus Greens or

Sushi Rice



CHEF SIGNATURES

Braised Short Rib Coconut Curry 42

Aromatic rice, cucumber carrot salad, baby bok choy

Polynesian Striped Bass (GF) 38

Aromatic rice, stir-fried vegetables, mild curry sauce

Jakarta Street Noodles 🌿 20

Egg noodles, stir-fry vegetables, fried egg, sweet soy sauce, fried shallots

Add Satay: Chicken +8 • Beef +12 • Pork Belly +12

HANDHELDS

Served with French fries

Kane Smash Burger 26

Double patty of our signature chuck, brisket & short rib blend, white American cheese, sweet onion, spicy mayo, brioche bun

Fried Chicken 24

Asian slaw, sesame aioli, Korean BBQ sauce, pickles, brioche bun

Striped Bass Banh Mi 26

Tempura fish, tamarind sweet chili sauce, pickled vegetables, cilantro, hoagie bun



SORBET 8

Strawberry • Mango • Coconut



Operations Charges: For parties of 6 or more, a 20% Staff Service Charge will be added to your check and distributed entirely to the employee(s) providing the service. All prices and Staff Service Charges are subject to applicable taxes.

🌿 Indicates Herbs Freshly Picked from our JW Garden

(N) - Contains Nuts (V) - Vegetarian (GF) - Gluten-Free 🌿 - Vegan Upon Request

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

COCKTAILS



SIGNATURE RUM COCKTAILS | 20

Kona Coast

Bacardí Cuatro, Planteray 3 Stars, Mint, Fresh Berries, Fresh Lime Juice, Maraschino Liqueur, Orange Bitters

Dark Tropics

Bacardí Spiced, Planteray Dark, Fresh Lime Juice, Fresh Ginger, Bananas, Sparkling Pineapple Water

Toasted Coconut Mojito

Bacardí Cuatro, Mint, Fresh Lime Juice, Coconut Cream, Toasted Coconut

Turtle Season "Lights Out"

Wicked Dolphin Spiced, Light, Dark & Flavored Rums, Cold-Pressed Pineapple, Orange & Lemon Juice, Coconut Cream

BEYOND THE BARREL | 19

Wave Whisperer

Tito's Handmade Vodka, Green Chartreuse, Cold-Pressed Cucumber & Lime Juice, Organic Agave Infused with Thai Basil

Torchlight Tropic

Maker's Mark Bourbon, Toasted Coconut, Warm Spices, Cold-Pressed Pineapple Juice, Almonds, Chocolate Bitters

Tikila

Don Julio Blanco Tequila, Fresh Grapefruit & Lime Juice, Organic Agave Infused with Tangerine, Guava, Hibiscus

Polynesian Pearl

Bombay Sapphire Gin, Jasmine Tea, Lavender, Rosemary, Bergamot, Prosecco



*Feeling adventurous? Our bartenders love a challenge—
let them craft your dream Cocktail or Mocktail!*



FROZEN TROPICS | 19

Mai Oh Mai

Planteray Pineapple & 3 Star Rums, Bacardí Cuatro, Fresh Lime Juice & Pineapple, Spiced Orgeat, Velvet Falernum, Disaronno, Aromatic Bitters

Piña Colada

Bacardí Light Rum, Fresh Coconut & Pineapple

Strawberry Daiquiri

Bacardí Light Rum, Fresh Strawberries

Miami Vice

Piña Colada & Strawberry Daiquiri

BEACHSIDE BREWS

Draft | 10

High 5 IPA – Ft. Myers, FL
Kona Big Wave – Kailua-Kona, HI
La Playita Pilsner – Miami, FL
Islamorada Ale – Islamorada, FL
Michelob Ultra – St. Louis, MO

Domestic Cans | 8.5

Coors Light, Miller Lite, Michelob Ultra, Yuengling

Craft & Import Cans | 9.5

Corona Extra, Corona Light, JW Wheat, Stella Artois

Non-Alcoholic Beer | 8.5

Michelob Ultra Zero

Hard Seltzers | 9

NÜTRL | Orange, Pineapple
High Noon | Vodka, Tequila, Iced Tea

WINE

Sparkling

Caposaldo, Prosecco	15 56
Moët & Chandon, Rosé	32 116
Moët & Chandon, Brut	29 108

White & Rosé

Whispering Angel, Rosé	17 64
Pighin, Pinot Grigio	15 56
Sonoma-Cutrer, Chard	17 64
Villa Maria, Sauv Blanc	15 56

Red

Gravel Bar, Cabernet Sauv	17 64
Meiomi, Pinot Noir	15 56

WATER, ICED TEA & SODA

Waiākea 670mL | 10

(Hawaiian Volcanic Water)
Still or Sparkling

Iced Tea | 7

Refills Included

China Black Tea

Tropical Tea

Sodas | 7

Refills Included

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