

# PUPU - APPETIZERS FOR LARGE PARTIES

Please order 20 days in advance. Available for parties of 25 or more.  
All items are priced & portioned per person.



## COCONUT SHRIMP (2)

Jumbo shrimp rolled in panko & coconut flakes, served with sweet & sour chili dipping sauce. 4.25

## MINI CRAB CAKES (2)

Pan seared blue claw crab cakes with lemongrass butter sauce. 4.50



## GF GUAVA GLAZED BABY BACK RIBS (2)

Tender St. Louis style pork ribs with our own BBQ sauce. 4.95

## GF THAI STYLE LEMONGRASS SATAYS (2)

Beef, chicken, or fish on a skewer. Pick one, served with Thai peanut coconut curry. 3.50

## CRISPY CALAMARI (2OZ.)

Lightly breaded calamari tubes & tentacles, crispy fried & served with wasabi cocktail sauce. 3.00

## KOREAN STYLE CHICKEN (2)

Chicken drumettes tossed in sweet & spicy ko chu jang sauce. 3.00

## CRISPY THAI STYLE SPRING ROLLS (2)

Vegetable spring rolls pan fried and served with pineapple chlii sauce. 3.75

## VEGETABLE PLATTER (2OZ.)

A selection of fresh vegetables served with our housemade ranch dressing 1.75

## GF FRESH FRUIT PLATTER (2OZ.)

Tropical island & seasonal favorites. 2.50

## GF CHEESE PLATTER (2)

An assortment of jack, cheddar, Swiss & Boursin cheeses, served with crackers. 2.75



## KALUA PIG QUESADILLA (2 SLICES)

Grilled taro tortilla filled with housemade Kalua pig, pepper jack cheese & island corn relish, served with guacamole, salsa & sour cream. 3.50

## CAPRESE CROSTINIS (2)

Garlic butter baguette slices topped with fresh mozzarella, vine ripened tomatoes, olive, basil & caper relish, balsamic reduction. 1.75



## TRUFFLED GARLIC & TOGARASHI PEPPERED EDAMAME (2OZ.)

Steamed edamame pods tossed in pepper spice, white truffle oil, beurre blanc, Hawaiian sea salt & fried garlic. 2.50

## SHRIMP & PORK WONTON (2)

Wok fired dumplings served with sweet & sour dipping sauce. 4.25



## ISLAND AHI POKE (2OZ.)

Island caught ahi tuna cubes marinated in soy sauce, sesame, with Kula onions & ogo, served over Nalo Farms baby arugula. 5.50



## KALBI BEEF GYOZA (POTSTICKERS) (2)

Wok fired dumplings served with miso chili aioli, kabayaki sauce. 4

## AHI TARTAR WITH BUBU ARARE (1)

Asian spoons with truffle scented minced raw ahi, capers, Kula onions & sesame chili oil. 4.75

## HAWAIIAN STYLE CRISPY GARLIC CHICKEN (2OZ.)

Mochiko floured bite-sized chicken pieces, ginger, soy glaze. 3.00



## ISLAND MADE "SMOKE MEAT" SPOONS (1)

Guava jelly, soy sauce, Kula onions, & seasonal poha berries. 4.95

## TIKI'S PRIME RIB POKE SPOONS (2)

Flash seared prime rib cubes, pipikaula aioli. 4.50



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- House Favorite

GF - Gluten Free

4.7125% Tax and 18% Service will be added to all large parties.