Specialty item

ocean mahi mahi salad  20.25
haiku organic mixed greens, local baby heirloom tomatoes, carrots, spanish onions, cucumber, lilikoi vinaigrette topped with feta cheese, hawaiian ogo

three's chicken caesar  15.25
hearts of romaine, garlic herb croutons, shaved parmesan

must try specialty item

thai basil guacamole, macadamia nut basil pesto

Appetizers

kalua pork quesadilla  14.25/8.25 half order
homemade guava-chipotle barbecue sauce, peanut ginger slaw, cilantro lime aioli, spiced maui gold pineapple chutney

fish taco  7.65
kimchee slaw, big island papaya salsa, sour cream, furikake

sweet & spicy lettuce wraps  14.25
hoisin ground turkey, haiku tomatoes, romaine lettuce, fresh herbs, thai chili-kaffir lime sauce

hurricane fries  8.95
french fries tossed in furikake, topped with sriracha aioli, mochi crunch

panko crusted ahi roll  16.25
avocado, cucumber, thai curry beurre blanc, unagi glaze, tobiko, sesame seeds

Salads

mango habanero wings  16.25 (12 wings)/9.25 (6 wings)
homemade mango habanero sauce, smoky citrus marinade, served with homemade blue cheese dressing

baco fried brussels sprouts  10.65
apple smoked bacon, ginger, garlic, sweet balsamic soy, kimchee, carrots, shaved parmesan

red curry clams  17.50
1lb. fresh live clams, sautéed with garlic, ginger, scallion, simmered in sake, red curry butter, thai basil, chimichurri toast

coconut crusted shrimp  14.25
asian peanut slaw, chipotle fruit relish

coconut crusted fish sandwich  17.25
peanut ginger slaw, grilled maui gold pineapple, cilantro lime aioli, hawaiian brioche bun, organic greens, tomato, onion

mango habanero glazed chicken breast sandwich  16.25
grilled natural chicken breast, hawaiian brioche bun, house made hot sauce, jack cheese, bacon, guacamole, sriracha aioli, organic greens, tomato, onion

three's b.l.t.  13.75
applewood smoked bacon, tomato, organic greens, thai basil guacamole, macadamia nut basil pesto

Reservations or to-go orders 808-879-3133

Gratuity added to parties of 6 or more. Eating at Three’s means you are supporting local farmers, ranchers and fishermen.

Consuming raw or undercooked meat, fish or eggs can increase your risk of food born illness.
**entrées**

**lemongrass and ginger mahi mahi** 15.95
curry and lemongrass marinade, cucumber macadamia nut relish, Japanese sticky rice, Thai curry beurre blanc, side Caesar salad

**beer battered fish and chips** 18.25
beer battered mahi mahi, homemade tartar sauce, peanut-ginger slaw, French fries, lemon

**soy and mirin glazed grilled chicken breast** 15.25
free range chicken breast, local big island papaya salsa, curry beurre blanc, Japanese sticky rice, side Caesar salad

**raw bar**

**green dragon** 18.50
unagi, snow crab, cucumber, avocado, unagi glaze, sweet chili, red tobiko

**black widow roll** 18.50
tempura soft shell crab, avocado, cucumber, sprouts, topped with spicy tuna, black tobiko, unagi glaze, goma, sriracha

**rainbow roll** 18.50
california roll topped with salmon, hamachi, ahi, avocado, masago

**shrimp tempura roll** 16.25
shrimp tempura, chopped ebi, cucumber, avocado, daikon sprouts, unagi glaze, goma

**papaya crab salad roll** 15.50
snow crab, local papaya, organic haiku greens, sweet chili Thai basil sauce

**volcano roll** 19.50
california roll topped with ahi, salmon, jalapeño, sriacha, togarashi, spicy aioli

**sushi rolls/hand rolls**

**kappa maki** 6.95/5.95

**tekka maki** 7.95/6.95

**sake maki** 7.95/6.95

**spicy salmon roll** 9.95/7.95

**california roll** 9.95/7.95

**spicy tuna roll** 9.95/7.95

**salmon avocado roll** 9.95/7.95

**spicy hamachi roll** 9.95/7.95

**veggie roll** 8.95/6.95

**avo roll** 6.95/4.95

**unagi avo** 9.95/7.95

**salmon skin roll** 6.95/4.95

**philly roll** 9.95/7.95

**spicy ebi roll** 9.95/7.95

**spicy hotate roll** 10.95/8.95

**starters**

**wakame salad** 3.95

**sunmono** 4.95

**edamame** 4.95

**miso soup** 4.95

**tofu, wakame and negi**

**sushi rice** 4.50

**shoyu poke** 17.50

**wasabi poke** 17.50

**nigiri/sashimi**

**sake/salmon** 7.50/12.25 big

**eye local ahi** 7.95/13.00

**hamachi** 8.50/15.50

**ebi/kauai shrimp** 6.50/9.25

**ikura/salmon roe** 8.25/9.25

**hotate/scallop** 9.95/14.25

**uni/sea urchin** 20/22

**tako/opus octopus** 9.50/14.00

**unagi/fresh water eel** 6.95/10.25

**kampachi** 10.50/15.75

**oysters**

freshly shucked to order, served with homemade wasabi cocktail sauce and lemon, served on ice

**pennycove 2.95 ea**

(washington state)

**medium in size and briny**

**kumamoto 3.75 ea**

(washington state)

**small in size and buttery**

**specialty items**

**ahi sliders** 17.75

**spicy crab mix, wrapped in tuna sashimi with unagi glaze, tempura crunch, sriacha, black tobiko, goma, negi**

**tako or ahi carpaccio** 14.25

daikon, carrot, cilantro, jalapeno, citrus ponzu, shredded mui candied macadamia nuts

**hawaiian style ribs** 15.25

three’s dry rub, guava-chipotle barbecue sauce, Japanese sticky rice, peanut Asian swal, side Caesar salad

**deluxe hawaiian loco moco** 15.50

house made chargrilled 8oz all beef patty, two eggs any style, crispy mau onion rings, Japanese rice, smothered with wild mushroom gravy and apple-smoked bacon ragout

**three’s ramen** 19.95

locally made iwamoto family noodles, soy pork dashi broth, six-minute egg, kimchee shiitake mushrooms, fresh corn, crispy braised pork belly, kale, nori, green onions

**surf and turf roll** 24.50

california roll, topped with seared new york prime steak, fried mau onions, kabayaki, miso ginger, red tobiko

**waimea roll** 22.50

cucumber, kaiware sprouts, avocado, asparagus, inari, topped with japanese hamachi, jalapeno, unagi glaze, miso

**lava roll** 18.50

spicy tuna roll topped with ahi, spicy aioli, finished with tempura crunch, negi, chili oil

**purple haze roll** 14.50

tempura molokai purple sweet potato, avocado, cucumber, kaiware, wasabi aoli

**surfer roll** 15.95 (riceless roll)
cucumber on the outside with no rice, salmon, crab, avocado, kaiware, naminu sauce, goma

three’s bar & grill is always looking for positive, inspired team members. Please inquire at the host stand.