

SOMETHING GREAT HAWAII

DRINKS

TEA

(All items are 100% gluten-free)

MATCHA SHOT ... \$4.00/4OZ FRESHLY WHISKED PREMIUM MATCHA

Freshly whisked premium matcha served straight, rich, earthy, and energizing. Comes with our Coconut Maple Treat. (GF, V)

ICED MATCHA LATTE (OAT MILK & MAPLE SYRUP) ... \$6.75/12OZ

Freshly whisked premium matcha, Smooth and refreshing with creamy oat milk and a touch of pure maple syrup. Balanced, mellow, and full of aloha. (GF, V)

ICED MASALA CHAI LATTE (OAT MILK & MAPLE SYRUP)... \$6.75 / 12OZ

Spice Chai , Smooth and refreshing with creamy oat milk and a touch of pure maple syrup. Balnced, mellow, and full of Flavor (GF, V)

SODA

(All items are 100% gluten-free)

MAUI JUN HONEY KOMBUCHA \$7.00 / 12OZ

Craft-brewed kombucha made with raw Hawaiian honey, sustainably harvested by a female beekeeper in Maui. Created by Maui Jun.(Contains honey) (GF)

**CURRENT FLAVORS: -ROOT BEER,
-CHOCOLATE ROSE CHAGA**

ICE CREAM

(All items are 100% gluten-free)

TREASURE SUNRISE SHELL ICE CREAM ... \$10.00

House-Blend ice cream topped with fresh seasonal fruits. house blend kiawe cacao chocolate, macadamia nuts, and edible flower furikake served in a gluten-free waffle shell inspired by Maui ocean sunrise. (GF)



**FROM EVERYDAY TO
ISLAND MORNING**
COMFORT FOOD, REIMAGINED WITH MAUI'S NATURAL FLAVORS.
100% GLUTEN FREE
PLANT BASE MENUS
CREAM + CHEESE OPITONS



Wednesday 12pm - 5pm (Pukalani farmers market at morning)

Thursday 8am - 5pm

Friday 8am - 5pm

Saturday 1pm - 5pm (Up country farmers market at morning)

Sunday 8am - 12pm

Monday closed

Tuesday closed



--- Address ---
1941 S. Kihei Rd Unit B
in **Kihei Kalama Village**
phone&text 808-556-5266

SOMETHING GREAT HAWAII

CREPE BATTER

Our crepes made with **KIAWE** (mesquite), **ULU** (breadfruit), **BANANA**, **TAPIOCA**, **RICE** flours and mix with **MACADAMIA NUTS MILK**. Always topped with fresh Maui fruits. Seasonal varieties by each seasons.

MORNING CREPES

(All items are 100% gluten-free)

RESORT CLASSIC

FRESH LOCAL, NATURAL

BAKED MAITAKE AND MUSHROOM CREPE \$12.00

Filled with herb-roasted maitake and mushrooms, fresh sprouts, topped with atangy tofu tartar sauce with lemon, millet, onions, Italian parsley, and pickles.(GF, V)

TERIYAKI TEMPEH CREPE \$12.00

Stuffed with Teriyaki tempeh, pickled onion, Shiso-leaf and fresh sprouts, fresh cut avocado. satisfying morning wrap full of island flavor. (GF, V)

MISO EGGPLANT CREPE\$12.00

Baked eggplant with Miso Macadamia nuts paste, fresh cut tomato. Finished with our house-made Miso Macadamia nuts Parmesan FURIKAKE. Simple yet delicious (GF, V)

COMFORT EVERY DAY CLASSIC MELTED, CHEESY, GOLDEN

5 CHEESES CREPE..... \$8.00

Aged cheddar, Jarls berg, Gouda,Havarti and Parmesan cheese. (GF)

HAWAIIAN CREPE \$10.00

Fresh cut Pineapple and tomatos with 5 cheeses. (GF)

BREAKFAST CLASSIC FRESH, ISLAND-GROWN, CREAMY

ASAI YOGURT CREPE\$15.00

Haleakala sloop Goat yogurt, Asai, Date, coconuts frikake, fresh cut Seasonal Frits with Hawaiian Raw Honey (GF)

HOT HONEY CREPE\$13.00

Haleakala sloop Goat yogurt, Macadamia nuts, Date, Cayenne pepper with Hawaiian Raw Honey (GF)

Goat yogurt from **HALEAKALA CREAMERY Farm**.
*Farm tour available at online

Sprouts from **MALA OKA PONO FARM**.
also *Farm tour and Music event avilable at online

SOMETHING GREAT HAWAII

PUPU (LITE BITES)

(All items are 100% gluten-free)

CONE SALAD\$6.00

Rice flour cone filled with sweet Okinawa purple potato, cashew nut butter, and topped with a tangy tofu tartar sauce with lemon, millet, onions, Italian parsley, and pickles. (GF, V)

ALOHA MISO SOUP (60Z CUP) ... \$6.00

A comforting miso soup crafted by @alohanaveganramen, featuring grilled Maui eggplant, local tomato, and myoga (Japanese ginger bud). Simple, flavorful, and full of aloha. (GF, V)

AIR FRIED MOUNTAIN YAM SNACK WITH GOAT YOGURT CREAM... \$8.00

Soft-baked Japanese mountain yam served with Haleakala sloop Goat yogurt. light, savory, and satisfying. (GF, V option)

PUPU SWEETS (LITE BITES)

(All items are 100% gluten-free)

COLD MOCHI (COCONUT OR COFFEE FLAVOR)\$4.00

A refreshing take on Kuzu Mochi with a tropical twist.

COCONUT: Sprinkled with Kiawe powder & lightly drizzled with agave. (GF, V)

*Kiawe is a Hawaiian mesquite tree with a naturally sweet flavor.

COFFEE : Made with cold brew Maui-roasted coffee, topped with coconut whipped cream. (GF, V)

BENTO BOX

(All items are 100% gluten-free)

MOCHI MANA CURRY\$12.00

One piece of our house-made mochi with Hokkaido "Nanatsuboshi" rice freshly milled in Honolulu, topped with our spicy coconut curry crafted from a blend of nine spices. (GF, V)

MATSU BENTO.....\$10.00

Red bean rice, lotus root nuggets with mint macadamia nut sauce, mac nut miso eggplant, carrot slaw lightly seasoned with miso and vinegar, and green beans tossed with black sesame.

A festive and nourishing bento inspired by the spirit of celebration. (GF, V)

Add Alohana Miso Soup +\$5 (Set \$15)

TAKE BENTO\$10.00

Matcha rice with myoga (Japanese ginger bud), shiso, roasted yamaimo, purple cabbage slaw, and green beans tossed with black sesame. Light, aromatic, and full of flavor. (GF, V)

UME BENTO\$10.00

Teriyaki Tempeh over nori rice made with Hokkaido "Nanatsuboshi" rice freshly milled in Honolulu, layered with shiso leaves. Topped with pickled onion, a little pickled tomato from Sunbowl Farm, and red cabbage sprouts from Malaokaponu. Light, colorful, and full of aloha. (GF, V)

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CREPE BATTER

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SWEET CREPES

(All items are 100% gluten-free)

HOUSE BLEND WHIPPED CREAM

rich and creamy whip cream, not too sweet. perfectly balanced to highlight the natural flavor of fresh fruits taste together.

HOUSE BLEND COCONUT WHIP

Light and smooth coconuts whip, naturally sweetened with layers of date, maple and cane. melts gently in your mouth with the rich aroma of coconut milk.

MAUI MANGO CREPE

\$12.00 / \$13.00 VEGAN (HOUSE BLEND COCONUT WHIP)

Fresh Maui mango with whipped cream, edible flower furikake, and pineapple & lilikoi from Maui Dried Fruit Company. (GF, V)

KULA STRAWBERRY CHOCOLATE CREPE

\$12.00 / \$13.00 VEGAN (HOUSE BLEND COCONUT WHIP)

Fresh Kula strawberries with our house-blend kiawe cacao chocolate, whipped cream, and edible flower furikake. (GF, V option)

TROPICAL BANANA CHOCOLATE CREPE ..

\$10.00 / \$11.00 VEGAN (HOUSE BLEND COCONUT WHIP)

Maui apple banana with our house-made kiawe cacao chocolate, whipped cream, and pineapple & lilikoi from Maui Dried Fruit Company. (GF, V option)

PURPLE SWEET POTATO & MACADAMIA NUT CREPE...

\$10.00 / \$11.00 VEGAN

Maui-grown purple sweet potato with whipped cream, crushed macadamia nuts, and edible flower furikake, all wrapped in a gluten-free crepe made with kiawe and rice flour. (GF, V option)

MAUI PINEAPPLE CREPE

\$10.00 / \$11.00 VEGAN (HOUSE BLEND COCONUT WHIP)

Made with sweet Maui-grown pineapple and fresh whipped cream, Topped with dried pineapple & lilikoi from Maui Dried Fruit Company and a sprinkle of edible flower furikake. Bright, tropical, and full of island sunshine. (GF, V option)

MATCHA RED BEAN PASTE, COCONUTS MOCHI CREPE

\$13.00 / \$14.00 VEGAN (HOUSE BLEND COCONUT WHIP)

the best of Japanese sweets. Matcha and Mochi + date. Wrapped in a Maui crepe with our Rich & creamy house Blend Matcha whipped cream. Tradition meets island flavor. (GF, V option)