



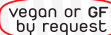
= These items are better with some heat!
Choose Mild, Medium, Hot or Thai Hot.



= Gluten-Free.



= These items can be made vegan
by request. Just ask your server.



= These items can be made either vegan or gluten-free by request. Just ask your server.



STARTERS

FRESH SUMMER ROLLS



rice noodle, fresh avocado, mint leaf, sprouts, cabbage, carrot, & cucumber wrapped to order in rice paper.
served fresh with our house-made peanut sauce.

just veggies: **\$10** with chicken or tofu: **\$12** with shrimp: **\$14**

FRIED SPRING ROLLS

five spring rolls, hand rolled & deep fried. filled with glass noodle, cabbage & carrots.
served with our house-made sweet & sour sauce & a garnish of mint leaf, lettuce & rice noodle.

\$13

GREEN PAPAYA SALAD



(available Laos-style)

shredded local green papaya, tomato, carrot & peanuts (optional). tossed in our house-made dressing.

\$12 (laos style **\$14**; with jumbo shrimp **\$16**; laos style with jumbo shrimp **\$18**)

FRIED TOFU

served with a side of house-made sweet & sour sauce topped with crushed peanuts (optional) & cilantro.

\$12

E-SAN SAUSAGE

HOUSE SPECIALTY

house-made northeast-thailand style pork sausage, served with cucumber & fresh local ginger slices.

\$12

CHICKEN SATAY

the classic: 2 pieces grilled marinated chicken on skewers. served with house-made peanut and sweet & sour sauces.

\$11

THAI-STYLE CALAMARI

coconut curry battered & deep fried. served with our house-made sweet & sour sauce & thai sriracha.

\$16

COCONUT SHRIMP

jumbo tail-on tiger shrimp (4pc) coated with coconut flakes & fried until golden brown.
served with our house-made sweet & sour sauce.

\$16

THAI SOUTH-SIDE CHICKEN WINGS

chicken wings marinated in thai herbs, deep fried. served with our house-made sweet & sour or spicy tamarind sauce.

6pc: **\$12** 12pc: **\$22**

STRIP STEAK

lightly seasoned new york strip steak. grilled, sliced & served with our housemade spicy tamarind sauce.

\$21

AYUTH TAYA SAMPLER

HOUSE SPECIALTY

coconut shrimp, e-san sausage, & your choice of fried spring roll or fresh summer roll.

serves 2: **\$22** serves 4: **\$42**

SALADS

LAAB

choice of ground meat tossed with roasted herbs, rice powder, lemongrass, lime juice, red onion, mint leaf & cilantro.
with chicken or pork: \$16 with beef: \$18

FRESH AHI LAAB* HOUSE SPECIALTY

fine-chopped raw ahi tuna tossed with roasted herbs, rice powder, lemongrass, lime juice, red onion, mint leaf & cilantro.
\$21

STEAK SALAD

thin-sliced strip steak, cucumber, red onion, carrot, tomato & lettuce. tossed with roasted herbs, rice powder, lime juice, cilantro & mint leaf. \$19

YUM TALAY (SEAFOOD SALAD) GF

jumbo scallops, jumbo shrimp, calamari, fish & glass noodles in a bold, tangy house-made sauce with tomato & red onion.
garnished with cilantro. \$19

CRISPY FISH WITH GREEN MANGO SALAD HOUSE SPECIALTY

a generous portion of white fish filet bread-crumbed, fried until golden brown & topped with shredded unripened mango, carrot, red onion, cilantro & peanuts (optional). tossed in our house-made dressing. served on a bed of lettuce. \$23

SOUPS

made-to-order and big enough to share.

TOM YUM GF

vegetable broth, shiitake mushrooms, tomato, onion, galanga, kaffir lime leaf & lemongrass. topped with cilantro.
with chicken or tofu: \$17 with shrimp: \$21

CREAMY TOM YUM

our Tom Yum soup with evaporated milk and jumbo head-on kauai shrimp. \$22

POH TAK (SEAFOOD TOM YUM) GF

jumbo scallops, jumbo shrimp, calamari, fish, shiitake mushrooms, lemongrass, kaffir lime leaf & galanga. w/ holy basil. \$21

TOM KHA (GINGER COCONUT) GF

vegetable broth, coconut milk, galanga, cabbage, shiitake mushrooms, onion, tomato, kaffir lime leaf & lemongrass.
topped with cilantro. with chicken or tofu: \$19 with shrimp: \$23

TOM JUED WOON SEN

marinated ground pork, tofu, napa cabbage & glass noodle in a clear vegetable broth. topped with green onion & cilantro. \$16

KAO SOI

coconut curry soup over egg noodle, top with crispy egg noodle, red onion, cilantro & lime wedges.
with duck confit: \$24 with prime short rib: \$28

FRIED RICE

made-to-order with white jasmine rice. substitute brown jasmine for +\$2

CLASSIC FRIED RICE

egg, onion, broccoli & carrot. with chicken, pork or tofu: \$16 with steak: \$18 with shrimp: \$22

SPICY FRIED RICE

broccoli, red bell pepper, onion, green beans & holy basil.

with chicken, pork or tofu: \$16 with steak: \$18 with shrimp: \$22 (meats available ground or chopped)

MAUI PINEAPPLE FRIED RICE

fresh maui pineapple, 3 jumbo shrimp, ham, egg, onion, cashews & green onion. topped w/fried onion. \$21 (vegetarian \$18)

CRAB MEAT FRIED RICE

blue crab, egg, onion & green onion, topped with a wedge of lime. \$22



CURRIES

made-to-order with coconut milk and a flavorful blend of herbs and spices.
served à la carte

GREEN CURRY

eggplant, long bean, broccoli, carrot, bamboo shoots & red bell pepper, with thai basil & kaffir lime leaf.

with chicken, pork or tofu: **\$18** with steak: **\$20** with shrimp: **\$22** with fresh catch: **\$26**

PANANG CURRY

broccoli, carrot, red bell pepper & kaffir lime leaf. topped with thai basil.

with chicken, pork or tofu: **\$18** with steak: **\$20** with shrimp: **\$22** with fresh catch: **\$26**

PUMPKIN CURRY

HOUSE SPECIALTY

red curry with japanese kabocha pumpkin, red bell pepper & thai basil.

with chicken, pork or tofu: **\$19** with steak: **\$21** with shrimp: **\$23** with fresh catch: **\$27**

RED CURRY

bamboo shoots, broccoli, carrot, long bean, eggplant, red bell pepper & kaffir lime leaf. topped with thai basil.

with chicken, pork or tofu: **\$18** with steak: **\$20** with shrimp: **\$22** with fresh catch: **\$26**

YELLOW CURRY



potato, carrot & onion. with chicken, pork or tofu: **\$16** with steak: **\$18** with shrimp: **\$20** with fresh catch: **\$25**

MASAMAN CURRY

potato, carrot & onion. topped with peanuts (optional).

with chicken, pork or tofu: **\$16** with steak: **\$18** with shrimp: **\$20** with fresh catch: **\$25**

BRAISED SHORT RIB CURRY

HOUSE SPECIALTY

masaman curry with braised beef short rib, potato, carrot & onion. topped with peanuts (optional). **\$25**

PINEAPPLE CURRY

red curry with fresh maui pineapple & red bell pepper topped with thai basil.

with chicken, pork or tofu: **\$17** with shrimp: **\$20** with fresh catch: **\$25**

DUCK CURRY

rich & savory duck breast, sliced & served in a red curry sauce with cherry tomatoes, red bell peppers & fresh maui pineapple.

topped with thai basil. **\$22**

SEAFOOD CURRY

jumbo shrimp, calamari & jumbo scallops in a coconut curry sauce w/egg, onion, green onion & red bell pepper. **\$25**

JUNGLE CURRY

NOT MADE WITH COCONUT MILK  

house-made curry broth made without coconut milk. w/eggplant, red bell pepper, long bean, broccoli, bamboo shoot,

holy basil & carrot. w/chicken, pork or tofu: **\$16** w/steak: **\$18** w/shrimp: **\$20** w/fresh catch or jumbo head-on kauai shrimp: **\$25**



NOODLES

PAD THAI

thin rice noodles fried in our house-made pad thai sauce with egg, cabbage, shredded carrot & green onion. topped with bean sprout, peanuts (optional) & a fresh lime wedge. w/chicken, pork or tofu: **\$16** w/steak: **\$18** w/shrimp: **\$20**

PAD SE EW (CHOW FUN)

flat rice noodles, egg, broccoli, carrot & cabbage in a black bean sauce.

with chicken, pork or tofu: **\$16** with steak: **\$18** with shrimp: **\$20**

PAD KEE MAO (DRUNKEN NOODLE)



flat rice noodles, broccoli, onion, carrot, red bell pepper, green beans & thai holy basil in a light, spicy house-made ssuce.

with chicken, pork or tofu: **\$16** with steak: **\$18** with shrimp: **\$21**

LAAD NA (CRISPY HOUSE NOODLE)

crispy egg noodles, egg, broccoli, carrot & cabbage, swimming in a thickened black bean sauce. fried garlic & white pepper.

with chicken, pork or tofu: **\$17** with steak: **\$18** with shrimp or a shrimp/calamari combo: **\$22**

PAD WOON SEN (GLASS NOODLE IN CLAY POT)

HOUSE SPECIALTY

jumbo head-on kauai shrimp, glass noodles, celery shoot, green onion & sliced ginger in our fresh, flavorful sauce.

topped with cilantro & fried garlic, served in a clay pot. **\$25**



STIR-FRY DISHES

the freshest ingredients wok-fried in light, flavorful house-made sauces.
served à la carte.

PAD KHING (FRESH GINGER STIR-FRY) vegan or GF by request

fresh local ginger, shiitake mushrooms, celery, onion & red bell pepper. topped with green onion.

with chicken, pork or tofu: **\$14** with steak: **\$16** with shrimp: **\$17** with fresh catch: **\$21**

CLASSIC STIR-FRY vegan or GF by request

broccoli, carrot, zucchini, onion, green beans & red bell pepper.

with chicken, pork or tofu: **\$14** with steak: **\$16** with shrimp: **\$18** with fresh catch: **\$22**

PAD GRA PRAO (SPICY STIR-FRY) vegan or GF by request

green beans, red bell pepper, zucchini, onion, bamboo shoots & thai holy basil.

with chicken, pork or tofu: **\$14** with steak: **\$16** with shrimp: **\$18** with fresh catch: **\$22**

EGGPLANT & THAI BASIL vegan by request

eggplant, green onion & red bell pepper in a fermented soy bean sauce. topped with thai basil

with chicken, pork or tofu: **\$14** with steak: **\$16** with shrimp: **\$18** with fresh catch: **\$22**

SWEET & SOUR

fresh maui pineapple, red bell pepper, onion, green onion, tomato & zucchini.

with chicken, pork or tofu: **\$13** with shrimp: **\$17** with fresh catch: **\$19**

BROCCOLI & MUSHROOM vegan or GF by request

broccoli, shiitake mushrooms & onion.

with chicken, pork or tofu: **\$14** with steak: **\$16** with shrimp: **\$18** with fresh catch: **\$22**

THAI-STYLE CHICKEN & CASHEW NUT HOUSE SPECIALTY

cashews, brandy, onion, green onion, red bell peppers & dried mild chilis in a house-made sauce. **\$18**

LEMONGRASS CHICKEN

fresh cut lemongrass, onion, green onion & red bell pepper stir-fried in a lemongrass-tumeric sauce. **\$15**

PAD PED (CURRY STIR-FRY) vegan or GF by request

bamboo shoots, green beans, carrot, broccoli & red bell pepper stir-fried in a coconut milk & red curry sauce.

topped with kaffir lime leaf & thai basil. w/chicken, pork or tofu: **\$15** w/steak: **\$16** w/shrimp: **\$18** with fresh catch: **\$22**

CHOO CHEE vegan or GF by request

house-made curry paste, green beans, kaffir lime leaf & red bell peppers. topped with thai basil.

with chicken, pork or tofu: **\$14** with steak: **\$16** with shrimp: **\$18** with fresh catch: **\$22**

TRI-FLAVOR FRESH CATCH

filet of local fish smothered in a house-made sauce. with green onion, red bell pepper, thai basil & kaffir lime leaf. **\$22**

CRISPY FISH & CASHEW NUT

lightly floured swai fish, cashews, brandy, onion, green onion, red bell peppers, dried mild chilis, house-made sauce. **\$21**



ON THE SIDE

WHITE JASMINE RICE GF small: \$2 large: \$4

BROWN JASMINE RICE GF small: \$3 large: \$5

STICKY RICE GF small: \$3 large: \$5

CRISPY FRIED EGGS (2) GF \$6

THAI-STYLE OMELET GF HOUSE SPECIALTY

three-egg omelet with ground pork, diced tomato & onion.

served with thai sriracha, garnished with cilantro. **\$14**

PLEASE LET YOUR SERVER KNOW ABOUT ANY ALLERGIES OR DIETARY RESTRICTIONS.

AN AUTOMATIC GRATUITY OF 18% WILL BE ADDED TO PARTIES OF SIX OR MORE.

***CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.**



The Same Thai Food
You Loved in Hana
...Now in Kihei