

Highway Inn

— Since 1947 —

HAWAIIAN FOOD

MENU

E pū pa‘akai kākou (let’s eat!)

WWW.MYHIGHWAYINN.COM • phone 808-954-4955

WELCOME TO

Highway Inn

— Since 1947 —

HAWAIIAN FOOD



HIGHWAY INN first opened its doors during the fall of 1947 by my grandparents, Seiichi and Nancy Toguchi. Located on Farrington Highway in Waipahu, it was originally opened as a way for my grandparents to feed their seven children. Then in the 1960s they moved

Highway Inn to Depot Road and began serving Hawaiian and American food to the employees of the Waipahu Sugar Mill. In 1984, under the ownership of my father, Bobby, the restaurant moved to its current location on Leoku Street and continues its longtime tradition of serving fresh Hawaiian food daily, such as our signature combo plates, beef stew, pipikaula and laulau.

WHY KAKA'AKO? The story of salt ponds in Kaka'ako is also part of the story of Hawaiian food. So when the opportunity arose to partner with Kamehameha Schools' Salt at Our Kaka'ako project, it was the perfect fit.

The ability to share our Hawaiian food menu with an audience in town was also impossible to resist. With the help of Chef Mike Kealoha's modern culinary style and his deep respect for the cultural significance of Hawaiian food, our goal is to re-introduce as well as enhance the traditional flavors of mea 'ai, and create a Hawaiian food renaissance.

E 'ai ana me ke aloha,
(eat with love)



ON THE COVER: Kalo (or taro) is more than just a Hawaiian staple food used to make poi and other 'ono (delicious) foods. A mo'olelo (story or legend) tells of Ho'ohokulani. She gave birth to Haloa who was tragically born without breath. She buried him in the land ('āina) and from the

ground grew the first kalo plant. Ho'ohokulani's second child was also named Haloa. He grew strong, nurtured by the kalo plant. Haloa became the first ancestor of the Hawaiian people, making Hawaiians one with kalo. Today, kalo continues to connect Hawaiians to the 'āina.

MENU

OUR SIGNATURE HAWAIIAN COMBO PLATES

Combo plates served with poi or rice, 'uala (sweet potato), and haupia with choice of lomi salmon, potato-mac salad, or 'nalo greens with liliko'i dressing. Substitute fried rice for \$2⁷⁵. Substitute house baked dessert for haupia for \$3²⁵.

Choice of:

PORK OR CHICKEN LAU LAU 15⁷⁵

KĀLUA PIG 14²⁵

STEW (beef, na'au, or tripe stew) 13⁷⁵

MAKE IT A SUPER COMBO: Add kālua pig, chicken long rice, pipikaula or squid lū'au 3⁶⁵



CLASSIC À LA CARTE HAWAIIAN DISHES

LAU LAU (pork or chicken) 6⁸⁵

KĀLUA PIG 5⁹⁵

BEEF STEW (pipi)

'Ohana Size 13⁷⁵

Regular 6⁹⁵

Small 5⁷⁵

STEW (na'au or tripe stew)

'Ohana Size 12⁷⁵

Regular 6⁵⁵

Small 5²⁵

SQUID LŪ'AU (one size) 5⁴⁵

BUTTERFISH N' STEW GRAVY

Based on market and availability

DEEP FRIED BUTTERFISH COLLAR N' STEW GRAVY 6⁹⁵

FRESH LOMI AHI Based on market and availability.

Served with tomatoes, Hawaiian salt, green onions and limu kohu chili pepper water.

LOMI SALMON

Regular 6²⁵

Small 4⁹⁵

CHICKEN LONG RICE 5²⁵

PIPIKAULA

Double 12⁵⁰

Regular 6⁷⁵

POI 3⁹⁵

BROWN OR WHITE RICE

Double 3⁰⁰

Regular 1⁷⁰

Small 1¹⁵

RAW SWEET ONION WITH SALT (one wedge) 5⁵

GRILLED 'UALA (sweet potatoes) 5²⁵



FRESH POKE BOWLS

Choice of fresh Hawaiian style limu poke, spicy ahi, sesame ahi, or shoyu ahi on a bed of rice. Market price.

Choice of spicy or shoyu tako poke on a bed of rice. Market price.

HAWAIIAN SEA SALT: Hawaiians prepared their foods simply, eating it raw, dried, roasted, broiled and steamed. Their main seasoning was sea salt which is a common flavoring for traditional Hawaiian food.

We have a deep respect for the cultural significance of Hawaiian food and we want to revive the flavors of the past and showcase it to new palates.



PŪPŪ (APPETIZERS)



FRESH SPICY AHI, SESAME AHI, SHOYU AHI, AND HAWAIIAN STYLE LIMU POKE *Market price*

TAKO POKE, SPICY OR SHOYU *Market price*

HAWAIIAN STYLE NACHOS 13⁷⁵

Fresh 'uala chips with house-made kālua pig and topped with shredded cheddar and jack cheese, house-made salsa, sour cream and guacamole.

SIZZLIN' SKILLET OF SMOKE MEAT AND PIPIKAULA 12²⁵

LYCHEE WOOD SMOKED MARLIN DIP AND 'UALA CHIPS 9⁵⁰

KĀLUA PIG QUESADILLA WITH SALSA 9⁷⁵

TARO CHIPS & SALSA 6²⁵

FRIES 11⁴⁵

Old-fashioned crinkle cut fries tossed with your favorite mixture of choice (garlic furikake, truffle nacho cheese sauce or our brown gravy).

EDAMAME POKE 8⁴⁵

Blanched edamame sautéed with sliced lup cheong and chef's secret sauce. Topped with pa'akai.

HIGHWAY INN'S CHICKEN WINGS AND DRUMMETTES 12⁶⁵

Battered chicken wings and drumettes fried then tossed with one of our house-made sauces (spicy, furikake or liliko'i BBQ) and served with house-made blue cheese dressing.

THREE CHEESE LŪ'AU DIP 14⁶⁵

Mixture of lū'au leaves three cheese blend and shredded pork garnished with parmesan cheese and lomi tomatoes. Served with 'uala chips.



LOCAL ISLAND FAVORITES

**Plates served with rice and potato-mac salad. Substitute 'nalo greens for potato-mac salad for \$1⁹⁵. Substitute with fried rice for \$2⁷⁵. Substitute with poi for \$3⁷⁵.*

***HAWAIIAN BEEF STEW PLATE** 11⁶⁵

PLANTATION MIXED PLATE 15⁷⁵

Pipi pulehu, grilled chicken adobo, and panko crusted island fish. Served with furikake rice and kim chee.

***LOCO MOCO** 11⁹⁵

Add: Fried Rice 3⁹⁵

MINI LOCO MOCO (1 scoop rice, 1 patty, and 1 egg) 8³⁵

***FLAME BROILED PULEHU RIBS** 17⁹⁵

Served Hawaiian style with pa'akai or teri style.

***SMOKN' MOCO** 13⁹⁵

Add: Fried Rice 3⁹⁵

Souza's lychee wood smoked meat sautéed with bell peppers and onions, served with a smoked aioli and 2 Petersons' Upland Farm eggs over rice.

MINI SMOKIN' MOCO 9²⁵

CORNBEEF HASH WITH BROWN GRAVY AND TWO

PETERSONS' UPLAND FARM EGGS 11⁹⁵

MINI CORNBEEF HASH (1 scoop rice, 1 patty, and 1 egg) 8²⁵

***OLD-FASHIONED HAMBURGER STEAK WITH ONIONS** 11⁷⁵
MINI HAMBURGER STEAK 7⁹⁵

***KĀLUA PIG AND CABBAGE** 10⁷⁵

FISH (fried catch of the day) & POI *Based on market and availability.*

PULEHU MOA (flame broiled chicken) 13⁹⁵

Served with chili reduction, sautéed vegetables and furikake rice.

MINI PULEHU MOA 9⁶⁵

HIGHWAY INN FRIED RICE 9⁰⁰

Add: 2 Petersons' Upland Farm eggs 2⁴⁰

MINI HIGHWAY INN FRIED RICE 6³⁵

KIM CHEE FRIED RICE 10⁷⁵

Add: 2 Petersons' Upland Farm eggs 2⁴⁰

MINI KIM CHEE FRIED RICE 7⁵⁰

SALT MEAT WATERCRESS WITH RICE 10⁹⁵

MINI SALT MEAT WATERCRESS WITH RICE 8⁷⁵

Chef Mike Kealoha is well grounded in traditional Hawaiian cooking. He was raised on Kualoa Ranch near Mokoli'i, also known as Chinaman's Hat, on O'ahu's eastern shore and is a Kamehameha Schools graduate. He credits his 100-percent native-Hawaiian mother and extended family with teaching him to appreciate the wealth of ingredients around him on Hawai'i. "We hunted, we fished, and we used the land to create the unique flavors of our dishes." says Kealoha.



BURGERS, SANDWICHES & MORE

**Served with old-fashioned crinkle cut fries. Substitute 'nalo greens or potato-mac salad for \$1⁹⁵ Substitute taro chips for \$2⁵⁰*

AHI TACOS SERVED WITH TARO CHIPS 16⁹⁵

Seared ahi with chili aioli, avocado mousse, shredded lettuce, and diced tomatoes served on taro tortillas.

***BIG ISLAND GRASS FED FLAME BROILED BURGER 13⁹⁵**

Served on taro bun with onions, lettuce, and tomato.

Add: Swiss or American cheese 1⁰⁰

Add on: bacon or avocado 1⁵⁰

***GRILLED MAHI MAHI SANDWICH 12⁹⁵**

Served on taro bun with onions, lettuce and tomato.

Add on: avocado 1⁵⁰

***KĀLUA PIG SLIDERS 9⁹⁵**

Served on taro bun with bell peppers, onions, and spicy Hawaiian Chili Aioli

***GRILLED CHEESE SANDWICH 8⁹⁵**

SALADS AND SIDES

FRESHLY CAUGHT SEARED AHI SALAD 15⁷⁵

4oz ahi steak seared to your liking on a bed of Nalo Farm greens, roasted tri color peppers, sliced cucumbers, 'uala (sweet potato), and boiled egg. Tossed with our house-made oriental dressing.

HIGHWAY INN'S CAESAR SALAD 8⁹⁵

Local baby whole leaf romaine lettuce served with Ho Farm tomatoes and house-made caesar dressing. Topped with Nalo Farms pesto croutons and Parmesan chips.

KĀLUA PIG 14⁹⁵

SEARED AHI STEAK 17⁹⁵

'NALO GREENS 6⁹⁵

SEARED ISLAND TOFU SALAD 10⁹⁵

Gently seared locally made tofu with Nalo Farms baby greens and served with sesame marinated locally grown watercress cucumber ribbons, Nalo pea sprouts and ginger-soy shiitake bacon vinaigrette.

DANNY BISHOP HŌ'I'O SALAD 6³⁵

Served with Ho Farm tomatoes

SOUZA'S LYCHEE WOOD SMOKED MEAT 4⁹⁵

FRIED RICE (one large scoop) 2⁹⁵

KIM CHEE 1⁹⁵

POTATO-MAC SALAD 2⁹⁵

ADDITIONAL GUACAMOLE, SALSA, SALAD DRESSING, HAUPIA SAUCE 5⁰

SOUP

SOUP OF THE DAY SERVED WITH TARO ROLL 6⁴⁵

HUNGRY FOR DESSERT?

HAUPIA 1⁵⁰

FRESH KULOLO FROM KAUA'I EVERY THURS.

HOUSE BAKED DESSERTS 3⁷⁵

Chocolate haupia shortbread, haupia sweet potato shortbread, bread pudding with haupia drizzle

GELATO AND SORBETTO (3 scoops) 5²⁵

Gelato selections: Kona coffee, Dark chocolate, Macadamia Nut, Hawaiian Salted Caramel, Coconut

Sorbetto selections: Hawaiian mix, strawberry guava

Dishes inspired by Chef Mike Kealoha

ASK YOUR SERVER ABOUT MOCO MONDAYS



LAU LAU: The lau lau's origin can be traced back to the 12th century when Polynesians voyaged to Hawai'i from the South Pacific. While some of the places they originated from have similar dishes, today's lau lau has evolved to reflect Hawai'i's rich history.



LOMI SALMON: Lomi Salmon's origin is as diverse as its ingredients. Capt. Cook and explorer Francisco Marin brought onions and tomatoes in the late 1700s, and salmon was introduced via trading ships from the Pacific Northwest. By the mid-1800s lomi salmon was as common as poi.



PIPIKAULA: You can't eat pipikaula without thinking about paniolos. Pipikaula, Hawaiian beef jerky, was a staple for paniolos during long cattle drives in the early 1800s. It allowed them to stay out for long periods of time.

BREAKFAST

Monday – Friday served till 11:00 a.m.
Saturday served till 12:00 p.m. and all day Sunday

BREAKFAST PLATES

*Served with your choice of rice (white or brown) or toast (white or wheat).
Substitute fried rice for \$2⁷⁵ or grilled 'uala for \$3²⁵.

SMOKN' MOCO 13⁹⁵

Souza's lychee wood smoked meat sautéed with bell peppers and onions, served with a smoked aioli and 2 Petersons' Upland Farm eggs over rice.

Add: Fried Rice 3⁹⁵

MINI SMOKN' MOCO 9²⁵

LOCO MOCO 11⁹⁵

Add: Fried Rice 3⁹⁵

MINI LOCO MOCO (1 scoop rice, 1 patty, 1 egg) 8³⁵

*CORNBEEF HASH WITH BROWN GRAVY & TWO PETERSONS' UPLAND FARM EGGS 11⁹⁵

MINI CORNBEEF HASH (1 scoop rice and 1 egg) 8¹⁰

*KAKA'AKO BREAKFAST 9⁹⁵

2 Petersons' Upland Farm eggs with choice of one protein: Portuguese sausage, bacon, spam, or vienna sausage.

Add Portuguese sausage, spam, vienna sausage or bacon 3⁵⁰

*KEWALO BREAKFAST 11⁹⁵

Grilled fresh ahi poke with onions & peppers and served with 2 Petersons' Upland Farm eggs.

*SOUZA'S LYCHEE WOOD SMOKED MEAT OMELETTE 13²⁵

Served with onions, peppers and cheese.

*VEGGIE OMELETTE 10⁹⁵

Spinach, mushrooms, peppers, cheese, onions and tomatoes.

VEGGIE LOVER'S FRITTATA 10⁹⁵

Served in a cast iron skillet with spinach, mushrooms, peppers, onions, cheese and tomatoes. Topped with chilli reduction and avocado crème fraîche.

HIGHWAY INN FRIED RICE 9⁰⁰

Our classic fried rice

Add 2 Petersons' Upland Farm eggs, any style 2⁴⁰

Add pua'a uahi (Souza's lychee wood smoked meat) 4²⁵

Add Portuguese sausage, spam, vienna sausage or bacon 3⁵⁰

MINI HIGHWAY INN FRIED RICE 6³⁵

KIM CHEE FRIED RICE 10⁹⁵

Add: 2 Petersons' Upland Farm eggs, any style 2⁴⁰

MINI KIM CHEE FRIED RICE 7⁵⁰

KĀLUA PIG EGGS BENEDICT WITH RED DIRT GRAVY AND SERVED WITH GRILLED 'UALA (sweet potato) 11⁹⁵

Dishes inspired by Chef Mike Kealoha



WANT A LITTLE HIGHWAY INN AT YOUR NEXT EVENT?

Let us cater. Our famous kālúa pig, lau lau, and beef stew can be served alongside our 'ono ginger miso chicken, shoyu pork, and other local island favorites to help make any occasion a special occasion.

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DANNY BISHOP'S HŌ'I'O: Hō'i'o

is a fern found throughout Hawai'i's rainforests.

They are edible after the young tips have unfurled and have a taste similar to asparagus. Danny Bishop, our local Hō'i'o farmer, harvests these ferns for our Hō'i'o Salad, which are packed with nutritional value and fresh flavor.



PETERSONS' UPLAND FARM

EGGS: One of only a handful of egg farms in Hawai'i, Petersons' Upland Farm is a family run business that has been providing delicious and nutritious eggs to the islands for more than 100 years. Boasting fresher and fluffier yolks and egg whites, Petersons' Upland Farm eggs are a true Hawai'i tradition.



KATS HIGA'S FARMS GREEN

ONIONS: Highway Inn is proud to support locally grown produce. Katsumi "Kats" Higa has been farming in Hawai'i Kai on O'ahu's east side for more than 38 years. His fresh green onions garnish Highway Inn's dishes and prove that eating local always tastes sweeter.

FROM THE GRIDDLE

BELGIAN WAFFLE WITH BANANA FOSTER SAUCE, MACADAMIA NUTS AND FRESH BANANAS* 7⁹⁵

POI PANCAKE WITH MACADAMIA NUTS AND HAUPIA SAUCE*

1 pancake 5²⁵

2 stack pancake 7⁵⁰

3 stack pancake 8⁹⁵

PORTUGUESE SWEETBREAD FRENCH TOAST* 8⁷⁵

2 slices of Portuguese sweetbread sprinkled with powdered sugar and served with fresh bananas

***Add:** 2 Petersons' Upland Farm eggs, any style 2⁴⁰

***Add:** Portuguese sausage, spam, vienna sausage or bacon 3⁵⁰

***Add:** pua'a uahi (Souza's lychee wood smoked meat) 4²⁵

KNOW MORE, GRIND MORE! Sign up for 'The Scoops' e-newsletter at our Website, and register right now with your server for our Frequent Diner program. It's free: for each \$100 you spend at Highway Inn, you get a \$5 coupon to use at your next visit.

SPECIALTY ITEMS AND BREAKFAST SIDES

POI BREAKFAST BOWL 6⁹⁵

Poi served with coconut milk, Anahola granola, and fresh bananas

'UALA (sweet potato) CEREAL 6⁹⁵

Served with cococut milk, honey, Anahola granola and fresh bananas

HOUSE BAKED GRILLED BANANA BREAD 3⁷⁵

3 slices

FRESH PAPAYA WITH LEMON 3⁵⁰

OATMEAL WITH FRESH FRUITS AND HONEY 5⁹⁵

TOAST 2⁵⁰

2 slices (wheat or white) served with house-made banana butter

FRIED RICE 2⁹⁵

1 large scoop

BEVERAGES

PAU HANA
\$1 OFF ALL
ALCOHOLIC DRINKS
2:30-6:00 PM
MON - FRI

REGULAR SOFT DRINK (16 oz) 2⁶⁵

LARGE SOFT DRINK (bottomless) 3²⁵

UNSWEETENED ICE TEA (bottomless) 3²⁵

PLANTATION ICED TEA (16oz) 2⁹⁵

WAI KOKO COCONUT WATER (can) 3²⁵

MILK 2⁹⁵

ORANGE JUICE 3²⁵

GUAVA JUICE 3²⁵

HARDER'S GREEN RIVER (16 oz) 2⁶⁵

POG (passion, orange, and guava) 2⁶⁵

HOT CHOCOLATE 1⁹⁵

HOT TEA (black or green tea) 1⁷⁰

KONA BLEND COFFEE 3⁷⁵

CONSUMER ADVISORY: Consuming raw or undercooked foods may increase your risk of foodborne illness.

We do not use MSG in our recipes, except the MSG in oyster sauce used in our fried rice.

MAUI BREWING CO. BIKINI BLONDE & BIG SWELL IPA DRAFT BEER 6⁰⁰

KONA BREWING CO. WAILUA WHEAT & LONGBOARD DRAFT BEER 6⁰⁰

STELLA ARTOIS DRAFT BEER 6⁰⁰

CHARDONNAY 6⁰⁰/glass 18⁰⁰/bottle

CABERNET OR MERLOT 6⁰⁰/glass 18⁰⁰/bottle

ULUPALAKUA RED WINE 9⁰⁰/glass 33⁰⁰/bottle

ULUPALAKUA UPCOUNTRY GOLD 9⁰⁰/glass 33⁰⁰/bottle

HAWAIIAN CHILI PEPPER BLOODY MARY 7⁵⁰

POG MIMOSA 8⁰⁰

GREEN HIGHWAY (green river, vodka and coconut milk) 8⁰⁰

We reserve the right to REFUSE SERVICE TO ANYONE. Prices, menu items & policy are subject to change without notice. Menu prices are subject to 4.712% HI State Excise Tax.

‘Ono kāhi ‘ao lū‘au me ke aloha pū kekahi

*(A single serving of taro is delicious
if seasoned with affection)*

*Even the plainest fare is delicious
when shared with loved ones.*