



MANTA

Chef de Cuisine Ryan Brannigan grew up on the Big Island's Kohala Coast, surrounded by the farms and fields of Honoka'a and Waimea. Chef Ryan and the Manta Culinary team expertly create each dish around the produce, meats, and seafood provided by our farm, ranch, and fishery partnerships, allowing the flavors of the island's provisions to speak for themselves. We are proud to share this unpretentious, yet complex cuisine that redefines Pacific Regional while honoring the rich tradition of culinary excellence at Mauna Kea.

STARTERS

Seafood Bisque

Kona Shrimp, Lobster,
Kamuela Tomato, Crouton

\$18

Manta Sashimi

Yellow Fin Ahi, Kona Kanpachi,
King Salmon, Carrot Miso, Soy Mustard

\$29

Seafood Platter

King Crab, Kona Lobster, Pacific Oysters
Grilled Kona Shrimp, Ahi-Abalone Poke

\$120

Brandt Beef Carpaccio

Seared Tenderloin, Avocado, Chives,
Horseradish Crème, Parmesan, Arugula

\$25

Pacific Oysters On The Half Shell

Lilikoi Mignonette, Cocktail Sauce

\$25

Seared Hudson Valley Foie Gras

Li Hing Mui Apricot, Mac Nut Butter,
Gastrique, Brioche

\$27

Lobster Tempura

Kona Lobster Tail, Ulu, Kabocha,
Porcini Aioli, Soy Butter

\$32

Grilled Merus Cut King Crab Leg

Oyster Mushrooms, Lemon Vinaigrette,
Bone Marrow Butter

\$47

SALADS

Keahole Lobster Tail

Kekela Baby Lettuce Mix, Heart of Palm,
Cucumber, Preserved Lemon Vinaigrette

\$20

Kekela Farm Little Gem Romaine Caesar

Hawaii Island Goat Parmesan, Breadfruit Crouton

\$15

Beet Poke

Kekela & Hirabara Farm Beets, Sea Asparagus,
Midnight Blanc, Pickled Onions, Inamona Mac Nut Crumble

\$15

Vine Ripened Tomato Salad

Kawamata Tomato, Kona Heirloom, Goat Cheese,
Basil, Hawaiian Sea Salt, Port Reduction

\$15

 - Signature Dishes

 - Gluten Free Selections

 - Vegetarian

*Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness. A service charge of 18% will be added for all parties of 6 or more. Please let your server know of any dietary restrictions or allergies.



MANTA

ENTREES

Daily I'a (Fish)

Chef's Daily Inspiration

MP

Kona White Shrimp Tagliatelle

Bagna Cauda, Sweet Corn, Broccolini

\$30 / \$47

Za'atar Scented Ahi

Kona Shrimp, Corn & Asparagus, Beluga Lentils,
Avocado, Kalamata Olive

\$35 / \$51

Mac Nut Crusted MahiMahi

Sauteed Baby Bok Choy, Potato Puree,
Yuzu, Beurre Blanc

\$44

Farro Risotto

Kamuela Greens, Hamakua Mushrooms,
Hilo Bush Beans, Aloun Farms Corn

\$35

New York Strip

Horseradish Potato, Greens, Ali'i Mushroom,
Green Peppercorn Sauce

\$58

Crispy Kona Kanpachi

Cauliflower, Kale, Melted Tomato Brown Butter, Crab Fried Rice

\$50

Frutti Di Mare

Diver Scallop, Kona Lobster, Shrimp,
Farro Risotto

\$65

Grilled Te Mana Lamb Rack

Chickpea Gnocchi, Baby Tomatoes,
Eggplant, Harissa, Bordelaise

\$45 / \$55

Brandt Prime Filet Mignon

Herbed Fingerling Potato, Broccolini,
Béarnaise

\$60

Foie Gras & Mushroom Stuffed Organic Chicken

Potato Puree, Meyer Lemon Preserve,
Purple Cabbage

\$43

ENHANCE YOUR SELECTION

Add to Any Entree

Kona Lobster Tail \$27 | Grilled Kona White Shrimp \$15

Seared Foie Gras \$20 | Seared Scallops \$21 | Merus Cut King Crab 1/2# \$65

SIDES

Cornbread

Mauna Kea Honey Jalapeno Butter

\$12

Roasted Garlic Crab Fried Rice

Scallion, Ikura

\$15

Grilled Asparagus

Hawaiian Chili Romesco

\$12

Roasted Ali'i Mushrooms

Garlic Herb Butter

\$12

Yukon Potato

\$10

Batik Vegetable Curry

Ulu, Eggplant, Sweet Potato, Marcona Almonds

\$12