Guests select their entree on arrival from their personalized menu. First course and dessert are pre-determined.

Served Dinners
Parties of 20-50 guests

Your Personalized Greeting Will Go Here!

personalized menu date here

Appetizers

Tender Calamari & Ahi Tuna Won Tons

Kona House Salad

Served with Lilikoi Butter Buns - Alaea Hawaiian Red Salt

Butter lettuce, tomatoes, apples, croutons, candied walnuts,
shaved manchego cheese, island poppy seed dressing.

Choice of Entree

Asian Glazed Fresh Salmon

Pan-seared fillet of Salmon, Asian hoisin glazed, steamed jasmine rice, grilled fresh vegetables.

Marinated Sliced Rib Eye Steak

Black Angus premium choice Rib Eye, chargrilled,
grilled fresh vegetables, au gratin potatoes.

Hawaiian Opah Fish & Chips

Moist flaky Opah, tempura battered & deep fried, French fries,
house made tar tar sauce, sesame aioli, and cole slaw.

Walnut Shrimp

Lightly tempura dusted Shrimp, tossed in a light citrus aioli cream, fresh broccoli,
pineapple, candied walnuts, served over Jasmine steamed rice, topped with green onions.

Hibachi Seared Ahi Tuna

#1 sushi grade ahi tuna, Japanese togarashi spiced, seared, served raw,
roasted corn, seaweed salad, jasmine steamed rice, wasabi aioli, ponzu sauce.

BBQ Baby Back Ribs with Tempura Coconut Prawns

Slow-roasted chargrilled baby back ribs, spicy Asian BBQ glazed,
served with jumbo coconut crusted prawns, steamed Jasmine, fresh veggies.

Dessert

Lilikoi Pie with fresh berries & Marianne's vanilla ice-cream
Grand Finale Macadamia Nut Chocolates dramatically served over Dry Ice

Kona Blend Coffee / Hot Numi Teas

Complete 3-Course Served Dinner $85.-

4-Course Dinner with appetizers $98.-

Select your own entrees for your personalized menu (Choose six).

All menu items are available ... here are a few below!

See our full menu for full description of current menu selections to choose from.

Fresh Salmon over Wok-tossed Fried Rice

Macadamia Nut Crusted Halibut

Hawaiian Opah Fish & Chips

Kona's Famous Combination Chow Mein

Jumbo Coconut Prawns

Kona's Panko-crusted (or grilled) Sand Dabs

Szechwan Eggplant with Tofu

Kona Bacon Cheeseburger

Chargrilled New York Steak

Tempura Hawaiian Opah tacos

Huge 10oz. Lobster tail +29.- (Only charged those served)

We have a full bar, and offer Happy Hour pricing for parties (when hosted only).
Enjoy our popular unlimited Wine & Mimosa table. $22.- per person (2 hours).

Sales tax of 9.25% + 20% gratuity
added to all food and beverage (no facility charges)
All card transactions have a 3.5% fee charged by our card processor.

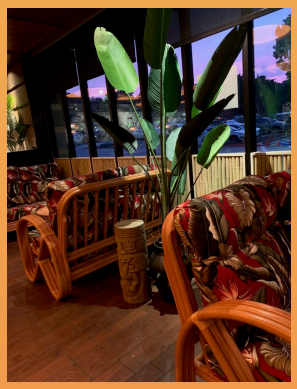
EVERYONE MEET AT KONA THE NIGHT BEFORE!

Friday-Saturday

The Monterey Peninsula's favorite meet up location for everyone arriving into town. Perfect location, plenty of free parking, beautiful atmosphere!
Enjoy the "Zen Den" Tiki Bar for great conversation, appetizers to full dinner!

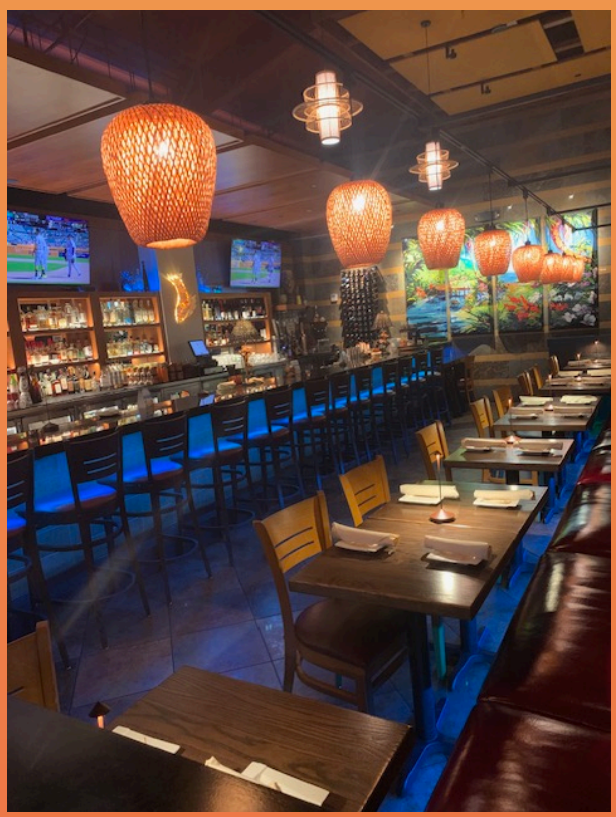
You can HOST lavish Dessert & Appetizer Buffets for your guests or simply have guests gather at KONA for No Host bar. Your perfect place to greet guests in a comfortable/quality local favorite restaurant

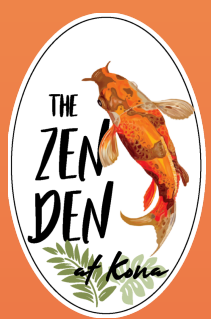
MONTEREY, CA
Kona
STEAK & SEAFOOD



KONA
STEAK & SEAFOOD
MONTEREY, CA

HAWAIAN
Refreshing
& Delicious
PICK
3
FLAVORS
TRY ONE!
SHAVE ICE




THE
ZEN
DEN
at Kona