



HU KE LAU



APPETIZERS

TRY OUR FAMOUS PU PU PLATTER

Six varieties served in native style, with flaming hibachi, a sampling of BBQ Chicken Wings, Crab Rangoon, Gold Fingers, Teriyaki Beef, Egg Rolls, and BBQ Boneless Ribs (Only one substitution within the Pu Pu Platter at an additional charge of \$1.00)

Pu Pu (3) \$29.95

Pu Pu (2) \$18.95

Pu Pu (1) \$11.95

- Fried Shrimp \$8.75
- BBQ Chicken Wings \$6.50
- Crab Rangoon \$5.25
- Gold Fingers \$6.95
- Teriyaki Beef \$7.95
- Egg Rolls (2) \$4.95
- Egg Rolls (1) \$2.50
- Spring Rolls (2) \$3.95
- BBQ Boneless Ribs \$6.95
- BBQ Spare Ribs with Bone* \$9.25

- Pot Stickers \$6.95
- Vegetable Dumplings \$5.95
- Pan Fried Dumplings \$5.95
- Teriyaki Chicken \$6.95
- Coconut Shrimp \$7.95
- Shrimp Cocktail \$1.75 per piece
- Salt & Pepper Calamari \$8.95
- Scallion Pancakes \$5.75
- French Fries \$2.95
- Garlic Ribs* \$9.25

Dragon Wings \$7.25

Chicken wings blended with crushed peppers and our fiery-hot special sauce

Salt & Pepper Wings \$7.25

Lightly battered chicken wings tossed with red and green peppers

Chicken Lettuce Wraps \$ 7.95

Diced chicken, shiitake mushrooms, red and green peppers seared together with a black bean and garlic sauce, served with crisp lettuce

SOUPS

Traditional Won Ton Soup \$3.75

Egg Drop Soup \$3.50

Hot & Sour Soup \$3.95

Chicken Rice or Noodle Soup \$3.95

Home Style Won Ton Soup \$7.25

Pork Won Ton with Egg Noodle \$7.95

Spicy Seafood Udon Noodle Soup \$11.95

Crabmeat, mussels, scallops, and shrimp combined in a spicy hot broth with udon noodles

SALADS

Ahi Tuna Salad

Sesame seed encrusted yellowfin tuna pan-seared rare, served on top of soba noodles and wild greens dressed in an Asian vinaigrette

\$10.95

Thai Chicken Salad

Grilled chicken breast, shredded Napa cabbage, cucumbers, edamame, carrots, red cabbage, green onions, and crispy won tons tossed in a Thai peanut dressing

\$8.95


Garden Salad \$3.95

* Please allow a little time as we proudly prepare your dishes. An 18 % Gratuity will be added to your check for groups of 8 or more. Notice: Consuming raw or undercook meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have an medical condition.



WELCOME TO THE HU KE LAU

We would like to extend our warmest welcome to you!

For your convenience, we denote all hot dishes with . However, for non-spicy eaters, we will be happy to eliminate the hot spicy flavorings from your favorite dishes.

Should your favorite dish not be listed here, please describe your desire to us, we will gladly have our experienced chefs prepare them for you.

If you are allergic to certain spices or foods, please let the server or the manager know in advance so that we may make special arrangements to be attentive to your dishes.

We are most honored to welcome you to our establishment and we welcome your suggestions or criticisms to promote a more favorable atmosphere.

SIGNATURE DISHES

White rice is served upon request with chef's signature dishes with the exception of any noodle entrées

Pan-Seared Ahi Tuna

Sesame seed encrusted yellowfin tuna pan-seared rare, served on top of soba noodles and dressed with wasabi vinaigrette. Also available blackened

\$17.95

Wor Dip Har

Pan-seared jumbo shrimp wrapped in bacon topped with a tangy tomato sauce served over sautéed onions

\$17.95

Seafood Platter

Golden fried morsels of Maine lobster, jumbo shrimp, and scallops combined with a crispy blend of vegetables and oyster sauce

\$18.95

Chilean Sea Bass*

Steamed Chilean sea bass infused with a soy ginger sauce, nestled on a bed of sautéed spinach
Market Price

Seafood Gourmet

Jumbo shrimp and scallops stir-fried with Chinese mixed vegetables, sautéed in a light, mildly spicy sauce

\$17.95

Salt & Pepper Twin Lobster

Two tempura-coated fresh Maine Lobsters blended with our house special seasoning
Market Price

Beef Tenderloin with Pea Pods

12 oz. of tenderloin medallion wok seared in a rich flavorful oyster sauce rested upon a bed of fresh sautéed pea pods

\$19.95

Japanese Steak*

Sliced choice sirloin served on a bed of udon noodles, topped with shiitake mushrooms and our chef's flavorful special sauce

\$16.95

Fire Grilled Chicken Teriyaki

Teriyaki glazed chicken breast served with pineapple, julienne vegetables, and coconut rice

\$14.95

Crispy Orange Duck

Half of a crispy orange glazed roasted duck served upon sautéed julienne vegetables

\$18.95

Dan Dan Noodles

Minced chicken with diced green and red peppers, mushrooms, and onions in a Szechwan plum sauce all on a bed of stir-fried egg noodles sautéed with garlic and scallions

\$11.95

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Twin Lobster Stir-Fry

*Two fresh Maine lobsters stir-fried with scallions and ginger. Also available steamed.
Hunan Style or Cantonese - Add \$5.00*

Market Price

Steak Mariano*

Fire-grilled 16 oz. New York Sirloin marinated in a house garlic and black bean sauce
\$20.95

General's Chicken

Crispy pieces of chicken lightly tossed in a flavorful spicy tangy sauce

\$15.95

Peking Pork Chops*

Lightly coated pork chops stir-fried with red and green peppers

\$16.95

Hu Ke Lau Cantonese Noodle

*Egg noodles pan-fried to a light crisp, topped with a blend of mixed vegetables tossed in a light garlic sauce.
Add shrimp - \$5.00, Add Beef or Chicken - \$4.00*

\$9.95

Polynesian Delight

*Pieces of tenderloin, shrimp, mushrooms, water chestnuts, bamboo shoots, and Chinese greens
simmered in oyster sauce*

\$19.95

Happy Family

Shrimp, scallops, sliced beef, roasted pork, and chicken sautéed with selected Chinese greens

\$18.95

Triple Delight

Shrimp, scallops, and chicken sautéed with selected Chinese greens

\$16.95

AMERICAN FARE

Served with French Fries and a Garden Salad

16 oz. New York Sirloin*

\$18.95

Grilled Pork Chops*

\$15.95

Fried Scallops

\$14.95

Fish & Chips

\$13.95

Boiled Maine Lobster

Market Price

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DINNER COMBINATIONS

*All Combinations include your choice of Hot & Sour Soup or Egg Drop Soup and Pork Fried Rice or White Rice
Additional charges will apply for one appetizer substitution*

DINNER A

Chinese Mixed Vegetables, Spring Roll (1), Crab Rangoons (2)
\$8.95

DINNER B

Broccoli & Garlic Sauce, Spring Roll (1), Crab Rangoons (2)
\$8.95

DINNER C

Orange Chicken, BBQ Boneless Ribs (2), Chicken Wings (2)
\$10.95

DINNER D

Shrimp Chow Mein, Fried Shrimp (2), Egg Roll (1)
\$10.95

DINNER E

Shrimp or Scallops with Lobster Sauce, Egg Roll (1), BBQ Spare Ribs (2)
\$10.95

DINNER F

Shrimp with vegetables, Egg Roll (1), BBQ Boneless Ribs (2)
\$10.95

DINNER H

General's Chicken, Egg Roll (1), Boneless Ribs (2)
\$9.95

DINNER I

Kung Pao Chicken (contains peanuts), Egg Roll (1), Gold Fingers (3)
\$9.95

DINNER J

Teriyaki Beef (1), Boneless Ribs (2), Gold Fingers (3), Egg Roll (1)
\$9.95

DINNER K

Pork or Chicken Chow Mein, Egg Roll (1), Gold Fingers (3)
\$9.95

DINNER L

Beef and Mushrooms, Egg Roll (1), Gold Fingers (3)
\$9.95

DINNER M

Beef or Chicken with Broccoli, Egg Roll (1), Boneless Ribs (2)
\$9.95

DINNER N

Beef or Chicken & Garlic Sauce, Egg Roll (1), Chicken Wings (2)
\$9.95

DINNER O

Lo Mein with your choice of Beef, Chicken, Pork, or Vegetable, Chicken Wings (2), Boneless Ribs (2)
\$ 9.95

DESSERT

Tempura Fried Cheese Cake

*Deep-fried tempura crusted cheesecake drizzled with a strawberry purée
served with vanilla ice cream*
\$6.95

Fried Banana

Crispy bite-sized pieces of bananas drizzled with coconut sauce served with vanilla ice cream
\$4.95

Hot Lava Explosion Cake

A chocolate bundt caked filled with a warm molten chocolate center
\$5.95

Vanilla Ice Cream

\$2.95

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ALWAYS TRADITIONAL

FRIED RICE

	<i>small</i>	<i>large</i>
Hu Ke Lau Fried Rice	\$ 5.25	9.25
Pork Fried Rice	\$ 4.25	7.25
Beef Fried Rice	\$ 4.50	7.50
Chicken Fried Rice	\$ 4.50	7.50
Shrimp Fried Rice	\$ 4.95	7.95
Vegetable Fried Rice	\$ 4.25	7.25
Bacon Fried Rice	\$ 4.25	7.25
Meatless Fried Rice	\$ 3.50	5.95
Brown Rice	\$ 2.95	5.95
White Rice	\$ 1.25	2.50

LO MEIN

	<i>small</i>	<i>large</i>
Hu Ke Lau Lo Mein	\$ 6.75	12.50
✂ Singapore Lo Mein	\$ 6.50	11.95
Pork Lo Mein	\$ 5.50	9.25
Beef Lo Mein	\$ 5.75	10.50
Chicken Lo Mein	\$ 5.75	10.50
Shrimp Lo Mein	\$ 5.95	10.95
Vegetable Lo Mein	\$ 5.50	9.25
Pan-Fried Noodles	\$ 3.95	6.25

CHOW MEIN / CHOP SUEY

<i>Chow Mein served with dry noodles</i>	<i>small</i>	<i>large</i>
Pork	\$ 4.25	7.25
Beef	\$ 4.50	7.50
Chicken	\$ 4.50	7.50
Shrimp	\$ 5.25	8.25
Vegetable	\$ 4.25	7.25
Subgum	\$ 4.25	7.25

SWEET & SOUR

Sweet & Sour Pork	\$ 8.25
Sweet & Sour Chicken	\$ 8.25
Sweet & Sour Shrimp	\$ 11.95
Sweet & Sour Red Sauce	\$ 3.00

EGG FOO YONG

<i>Served with brown gravy</i>	
Pork Egg Foo Yong	\$ 6.95
Chicken Egg Foo Yong	\$ 7.25
Shrimp Egg Foo Yong	\$ 7.95

BEEF

Beef & Broccoli	\$ 11.95
✂ Beef & Garlic Sauce	\$ 13.95
Pepper Steak	\$ 11.95
✂ Orange Beef	\$ 14.95
✂ Hunan Beef	\$ 13.95
Beef & Pea Pod	\$ 12.95

POULTRY

Chicken & Broccoli	\$ 11.95
✂ Chicken & Garlic Sauce	\$ 13.95
Moo Goo Gai Pan	\$ 13.95
Moo Shu Chicken*	\$ 13.95
✂ Orange Chicken	\$ 14.95
✂ Hunan Chicken	\$ 13.95
✂ Kung Pao Chicken <i>(Contains peanuts)</i>	\$ 12.95

VEGETABLES

Sautéed String Beans	\$ 8.95
Stir-fried Broccoli	\$ 7.95
Chinese Mixed Vegetables	\$ 8.50
Stir-fried Watercrest	\$ 8.95
Crispy Tofu	\$ 8.95
Buddhist Delight	\$ 8.95

SEAFOOD

Lobster Sauce	\$ 7.95
Shrimp & Lobster Sauce	\$ 12.95
✂ Shrimp & Garlic Sauce	\$ 17.95
Lobster Chinese Style w/Shell	market price

KIDS MENU

For Kids 12 and under. Served with your choice of juice, soft drink, milk or chocolate milk (add \$0.25) \$5.95

Hamburger*
Served with French Fries

Chicken Tenders
Served with French Fries

Grilled Hot Dog
Served with French Fries

Gold Fingers
Served with Pork Fried Rice

Chicken Wings
Served with Pork Fried Rice

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DRINKS OF THE TROPICS

Scorpion Bowl

A festive concoction of fine rum, gin, and fruit juices with a whisper of almond
For Two \$12.00
For One \$7.00

Zombie

Hu Ke Lau's version of Don the Beachcomber's original libation.
Limit of two per customer
\$7.00

Coconut Cooler

A blend of juices with fine vodka and coconut milk
\$7.00
Take home the mug \$12.95

Piña Colada

A traditional favorite blend of coconut and pineapple juices with rum
\$7.00

Tidal Wave

Look out! Vodka, Midori, Chambord, peach schnapps, and tropical juices
\$7.00

Hu Ke Lau Special

Our own special exotic blend
\$7.00
Take home the mug \$12.95

Rum Keg

A potent blend of light and dark rums with tropical fruits
\$7.00
Take home the mug \$12.95

Waikiki Mai Tai

Tropical flavors of ripe mango and pineapple. A unique twist on this Hawaiian classic
\$7.00

Island Breeze

Malibu, blue curaçao, piña colada mix, cream, and tropical juices
\$7.00

Hawaiian Hellfire

Banana liqueur, Myers's rum, Malibu coconut rum, grenadine, and pineapple juice
\$7.00

SOS

Vodka, coconut rum, pineapple juice, and a splash of sour mix.
Sure to light you up
\$8.95

Love Potion

Bacardi rum, banana liqueur, and a splash of cream. You'll fall for this frozen one
\$7.00

Pineapple Passion

A blend of rare and aged rums with exotic nectars from Hawaii
\$7.00

Daiquiris

Your choice of strawberry or banana
\$7.00

Classic Mai Tai

Honolulu's favorite with aged Jamaican rums and fresh lime
\$7.00

Strawberry Mai Tai

Light rum, strawberry liqueur, with orange and pineapple juices
\$7.00

Planter's Punch

A tropical tradition; Jamaican formula from Montego Bay
\$7.00

BEER

Domestic Bottles

Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite, O'Doul's

Imported Bottles

Amstel Light, Corona, Corona Light, Heineken, Heineken Light, Smirnoff Triple Black, Sam Adams Light

Draft

Bud Light, Bud Light Wheat, Sam Lager, Sam Adams Seasonal, Guinness

Sake

Gekkeikan

WINE

By The Glass

Woodbridge

by Robert Mondavi

Cabernet, Chardonnay, Merlot, Pinot Grigio, White Zinfandel

Foxhorn

Cabernet, Chardonnay, Merlot, Pinot Grigio, White Zinfandel

By The Bottle

Red

Robert Mondavi Private Selection

Cabernet Sauvignon \$27.00

Beringer Founders' Estate Zinfandel \$28.00

Concannon Pinot Noir \$30.00

Chateau St. Jean Merlot \$32.00

Greg Norman Shiraz \$36.00

White

Mezzacorona Pinot Grigio \$21.00

Jekel Rielsing \$27.00

Kenwood Sauvignon Blanc \$30.00

St. Francis Chardonnay \$33.00

Non - Alcoholic Beverages

Arizona Iced Tea Raspberry or Lemon \$2.75

Nantucket Nectars Lemonade \$2.50

Fiji Water \$2.00

Try Our Hu Ke Lau Soda,

Root Beer or Orange Cream \$2.50

Smoothies

Tropical Strawberry \$4.25

Burstin' Bananas \$4.25

Hu Ke Lau management and employees urge our customers **NOT TO** drink and drive. Non-alcoholic cocktails are available. We maintain a strict alcohol policy, which requires proper age identification and limits the number of drinks any person may have. Please understand and cooperate in keeping our highways safe. We have the right to refuse anyone a drink.



Lunch is served Monday through Saturday only, from 11:30 AM to 3:00 PM.

Lunch Express Buffet

All you can eat Fresh salad bar, hot buffet, stir fry bar. Children 4 feet 6 inches and under - \$5.95

Children 3 feet and under - no charge

(Must be accompanied with adult purchased buffet) No Doggie Bags.

\$7.95

LUNCHEON SPECIALS

Served with pork fried rice. Additional charges will apply for one appetizer substitution

Hu Ke Lau Special

Gold fingers, chicken wings, boneless ribs

\$6.95

Aloha Special

Gold fingers, beef teriyaki, an egg roll

\$6.95

Maui Special

Chicken teriyaki, an egg roll, crab rangoons

\$6.95

LUNCHEON COMBINATIONS

Choose your fast and fresh luncheon!

Served with pork fried rice and your choice of one appetizer - \$5.95

(Egg roll, boneless ribs, gold fingers, chicken wings, crab rangoons,

Fried shrimp - add \$1.00, or teriyaki beef - add \$1.00)

#1 Pork Chow Mein

#2 Chicken & Broccoli

#3 Pork Lo Mein

🔪 #4 General Chicken

#5 Beef & Broccoli

#6 Chicken Chow Mein

🔪 #7 Kung Pao Chicken (contains peanuts)

#8 Shrimp & Lobster Sauce

#9 Pork Egg Foo Yong

#10 Buddhist Delight

SUSHI LUNCH BOX

Served with miso soup

A - Tuna roll, eel sashimi (3), salmon sushi (2), seaweed salad, and sushi rice \$10.95

B - Salmon roll, eel sashimi (3), tuna sushi (2), seaweed salad, and sushi rice \$10.95

C - California roll, tuna sashimi (2), tuna sushi (1), salmon sushi (1), red snapper
sushi (1), seaweed salad, and sushi rice \$10.95

D - California roll, cucumber roll, tuna sashimi (3) and sushi rice \$10.95

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