

*Highway Inn*

— Since 1947 —

**HAWAIIAN FOOD**

**WAIPAHU MENU**

**E pū pa‘akai kākou!** (let's eat)

[www.MyHighwayInn.com](http://www.MyHighwayInn.com) • Phone 808-677-4345

# OUR SIGNATURE HAWAIIAN COMBO PLATES



70 Years  
of Tradition,  
Culture, and  
Aloha in Every Bite

Combo plates are served with rice, pipikaula, and haupia with a choice of lomi salmon, potato-mac salad, or tossed greens with liliko'i, French, Oriental, or homemade House dressing.

**BEEF, NA'AU, OR TRIPE STEW** ..... 12.95

**KĀLUA PIG** ..... 13.95

**PORK OR CHICKEN LAU LAU** ..... 14.95

**MAKE IT A SUPER COMBO** ..... 3.95 each

Add kālua pig, squid lū'au, smoked meat, or chicken long rice to any of the above plates.

Substitute rice with poi or fried rice for 1.95

## À LA CARTE DISHES

**PORK OR CHICKEN LAU LAU** ..... 6.95

**KĀLUA PIG** ..... 5.95

### BEEF STEW

Double ..... 13.25

Regular ..... 6.95

Small ..... 5.65

### TRIPLE STEW

Double ..... 12.95

Regular ..... 6.55

Small ..... 5.25

### NA'AU PUA'A

Double ..... 12.95

Regular ..... 6.55

Small ..... 5.25

**CHICKEN LONG RICE** ..... 5.65

### DRIED PIPIKAULA

Double ..... 12.95

Regular ..... 6.95

**WET PIPIKAULA** ..... 5.95

### BUTTERFISH COLLAR

**N' STEW GRAVY** ..... 6.95

**SQUID LŪ'AU** ..... 5.45

**POI** ..... 4.25

### LOMI AHI

Regular ..... Mkt Price

Small ..... Mkt Price

### LOMI SALMON

Regular ..... 6.25

Small ..... 4.95

**AKULE / 'ŌPELU** ..... Mkt Price

Served with poi. Based on availability.

**SALT MEAT WATERCRESS** ..... 8.95

Friday Special.

**STEAMED 'UALA (SWEET POTATO)** ..... 5.95

### WHITE OR BROWN RICE

Double ..... 3.25

Regular ..... 1.75

Small ..... 1.25

**HUAKAI EGG SOUP** ..... 3.65

### RAW ONION WITH SALT

1 Piece ..... 0.35

2 Pieces ..... 0.55



## POKE BOWLS

**HAWAIIAN STYLE LIMU POKE, SPICY AHI, SESAME AHI, OR SHOYU AHI POKE BOWL** ..... Mkt Price

Choice of previously frozen or fresh poke on a bed of rice.



LIMU



SHOYU



SPICY

## BREAKFAST

Served until 11:00 AM

**PORTUGUESE SAUSAGE & EGGS\*** ..... 7.45

**BACON & EGGS\*** ..... 7.95

**HAM & EGGS\*** ..... 7.65

**SPAM & EGGS\*** ..... 7.45

**VIENNA SAUSAGE & EGGS\*** ..... 7.45

**FRENCH TOAST** ..... 5.95

**BUTTERED TOAST** ..... 2.75

### PANCAKES

1 Pancake ..... 3.95

2 Pancakes ..... 4.95

3 Pancakes ..... 6.95

\*Dishes served with your choice of rice or toast (white or wheat).  
We proudly serve Petersons' Upland Farm eggs.

## LOCAL FAVORITES

**HAWAIIAN BEEF STEW PLATE\*** ... 10.95

**LOCO MOCO\***

Regular ..... 12.45

Mini ..... 8.65

**Add: Fried Rice**

Regular ..... 3.65

Mini ..... 2.95

**OLD-FASHIONED HAMBURGER STEAK WITH ONIONS\***

Regular ..... 11.75

Mini ..... 7.95

**CORNBEEF & CABBAGE\*** ..... 11.95

**CORNBEEF HASH & EGGS**

**WITH BROWN GRAVY\*** ..... 11.95

**TERI BEEF PLATE\*** ..... 11.95

**PŪLEHU TERI SHORT RIBS\***

Regular ..... 18.95

Mini ..... 14.95

**KĀLUA PIG & CABBAGE\*** ..... 11.25

**PORK CHOPS**

**WITH BROWN GRAVY\*** ..... 13.95

**Add: Onions** ..... 1.00

**PORK CUTLET**

**WITH BROWN GRAVY\*** ..... 11.25

**SIRLOIN CUTLET**

**WITH BROWN GRAVY\*** ..... 11.95

**FRIED RICE WITH EGGS**

Regular ..... 10.65

Mini ..... 6.95

**FRIED SHRIMP**

**WITH BROWN GRAVY\*** ..... 11.95

**DEEP FRIED**

**BUTTERFISH COLLAR\*** ..... 10.95

**FRIED OR BREADED AHI\*** ..... Mkt Price

\*Dishes served with rice and potato-mac salad or tossed greens with liliko'i, French, Oriental, or homemade House dressing.

Substitute rice with fried rice for 2.45 or substitute rice with poi for 4.00

## BURGERS & SANDWICHES



**KĀLUA PIG SLIDERS WITH MAUI ONION CHIPS\*** ..... 11.25

Served with our house-made coleslaw on King's Hawaiian® sweet bread rolls.

**HAMBURGER\***

Regular ..... 6.95

Deluxe ..... 7.75

**CHEESEBURGER\***

Regular ..... 7.25

Deluxe ..... 7.95

**HAM & EGG** ..... 5.95

**BACON & EGG** ..... 6.25

**HAM & TOMATO** ..... 5.45

**B.L.T.** ..... 5.95

**FRIED EGG** ..... 4.95

**TERI BEEF\*** ..... 8.95

\*Dishes served with Maui style chips, potato wedges, potato-mac salad or tossed greens.

Add a side of potato-mac salad or tossed greens with liliko'i, French, Oriental, or homemade House dressing for 2.65

Add bacon (2 slices) for 1.95

Add Swiss or American cheese, tomatoes, onions, or teri sauce for 0.30 each

**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.

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

## APPETIZERS & SIDES

**KĀLUA PIG & OKINAWAN**

**SWEET POTATO QUESADILLA** ..... 8.95

Served with a pineapple and papaya salsa.

**POTATO-MAC SALAD** ..... 2.95

**TOSSED GREENS** ..... 2.65

## DESSERTS



**CHOCOLATE HAUPIA SHORTBREAD** ..... 4.25

**SWEET POTATO HAUPIA SHORTBREAD** ..... 4.25

**HAUPIA** ..... 1.50

**FRESH KULOLO FROM KAUA'I** ..... Mkt Price

Thursday Special. Available after 11:00 AM.

## BEVERAGES

**BOTTOMLESS SOFT DRINKS** ..... 3.25

Coke, Diet Coke, Sprite, Barq's Rootbeer, Fuze Raspberry Iced Tea, Fuze Unsweetened Iced Tea, or Gold Peak Green Tea.

**HARDER'S GREEN RIVER** ..... 2.75

**LILIKO'I JUICE** ..... 2.95

**KONA BLEND COFFEE (ONE REFILL)** ..... 3.95

**SANKA INSTANT DECAF** ..... 1.50

**HOT BLACK OR GREEN TEA** ..... 1.75

**HOT CHOCOLATE** ..... 1.95

# A BRIEF HISTORY OF FOOD IN HAWAI'I

## PRE-1778

Polynesians arrive and bring the foundational ingredients of Hawaiian food: kalo (taro), 'uala (sweet potato), niu (coconut), 'ulu (breadfruit), pia (arrowroot), uhi (yam), mai'a (banana), kukui (candlenut), kō (sugarcane), kī (ti), pua'a (pigs), and moa (chickens).

## 1778

The arrival of Captain James Cook brings goats, melons, pumpkins, and onions.

## 1778—EARLY 1800s

Whalers and merchants begin to arrive, bringing salt fish, which influences lomi salmon.

## 1792

An English officer in the British Royal Navy, Captain George Vancouver, brings cattle to the Islands, which eventually leads to the paniolo (cowboy) culture and pipi kaula (jerked beef).

## 1794

Spanish explorer Don Francisco de Paula Marin arrives in Honolulu, and is known for growing oranges, cabbages, potatoes, peaches, tobacco, lemons, tomatoes, asparagus, coffee, and pineapples.

## 1850

The Masters and Servants Act paves the way for the importation of workers from other countries. The California Gold Rush spurs the demand for Hawaiian sugar, which starts an influx of foreign laborers.

## 1852

Chinese contract laborers are brought to Hawai'i to work the sugar cane fields. They bring rice, soy sauce, and tofu, which become ingredients in chicken long rice and soups.

## 1861

The American Civil War increases the demand for Hawaiian sugar.

## 1868

Japanese contract laborers begin to arrive (Okinawans arrive in 1900), bringing with them rice, shoyu, and new food preparation techniques.

## 1878

The first Portuguese arrive and become an integral part of plantation life. They bring pāo doce (sweet bread), malasadas, and Portuguese bean soup.

## 1900

The first Puerto Ricans arrive bringing yams, beans, tomatoes, garlic, and olive oil.

## 1900—1901

James Drummond Dole establishes his first pineapple plantation and builds his first cannery in Wahiawā. This marks the start of Hawaiian Pineapple Company, which later becomes Dole Food Company.

## 1903

Koreans arrive to work on the plantations. They bring rice, vegetables, sesame oil, barbecued meats, and kim chee.

## 1906

Filipinos arrive to work on the plantations. Like other nationalities, the first Filipino workers to arrive are mostly single men who don't cook extensively, thus limiting their influence. But as time goes on, the traditional flavors used in Filipino cooking, such as vinegar and fish sauce, become more influential.

## TODAY

Despite the fact that Hawai'i farmers continue to produce some of the best food products and ingredients in the world, it is estimated that roughly 85–90% of Hawai'i's food is currently imported. At Highway Inn, however, we continue to use local ingredients whenever possible as we believe it brings out the true flavor of our dishes.



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DETAIL OF PHOTO BY FRANK DAVEY, CA. 1900; BISHOP MUSEUM ARCHIVES.

## SIGNIFICANT MILESTONES FOR HIGHWAY INN

### 1947

Nancy and Seiichi Toguchi open the original Highway Inn restaurant in Waipahu on Farrington Highway. The restaurant quickly grows in popularity.

### 1960

The original restaurant is relocated to Depot Road, serving many of the employees of the O'ahu Sugar Mill.

### 1984

The restaurant moves again to its present location on Leokū Street, where it continues to serve the Waipahu and westside communities.

### 2013

Highway Inn expands by opening its second restaurant in Honolulu at SALT at Our Kaka'ako, a project by Kamehameha Schools Bishop Estate.

### 2015

Highway Inn opens its third restaurant at historic Bishop Museum.



BERNICE PAUAHI  
BISHOP MUSEUM

#### WAIPAHU SHOPPING VILLAGE

94-226 Leoku Street  
Waipahu, Hawai'i 96797  
Phone: 808-677-4345

#### SALT AT OUR KAKA'AKO

680 Ala Moana Blvd., #105  
Honolulu, Hawai'i 96813  
Phone: 808-954-4955

#### THE BISHOP MUSEUM

1525 Bernice Street  
Honolulu, Hawai'i 96817  
Phone: 808-954-4951

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Delivery services available with delivery partners.