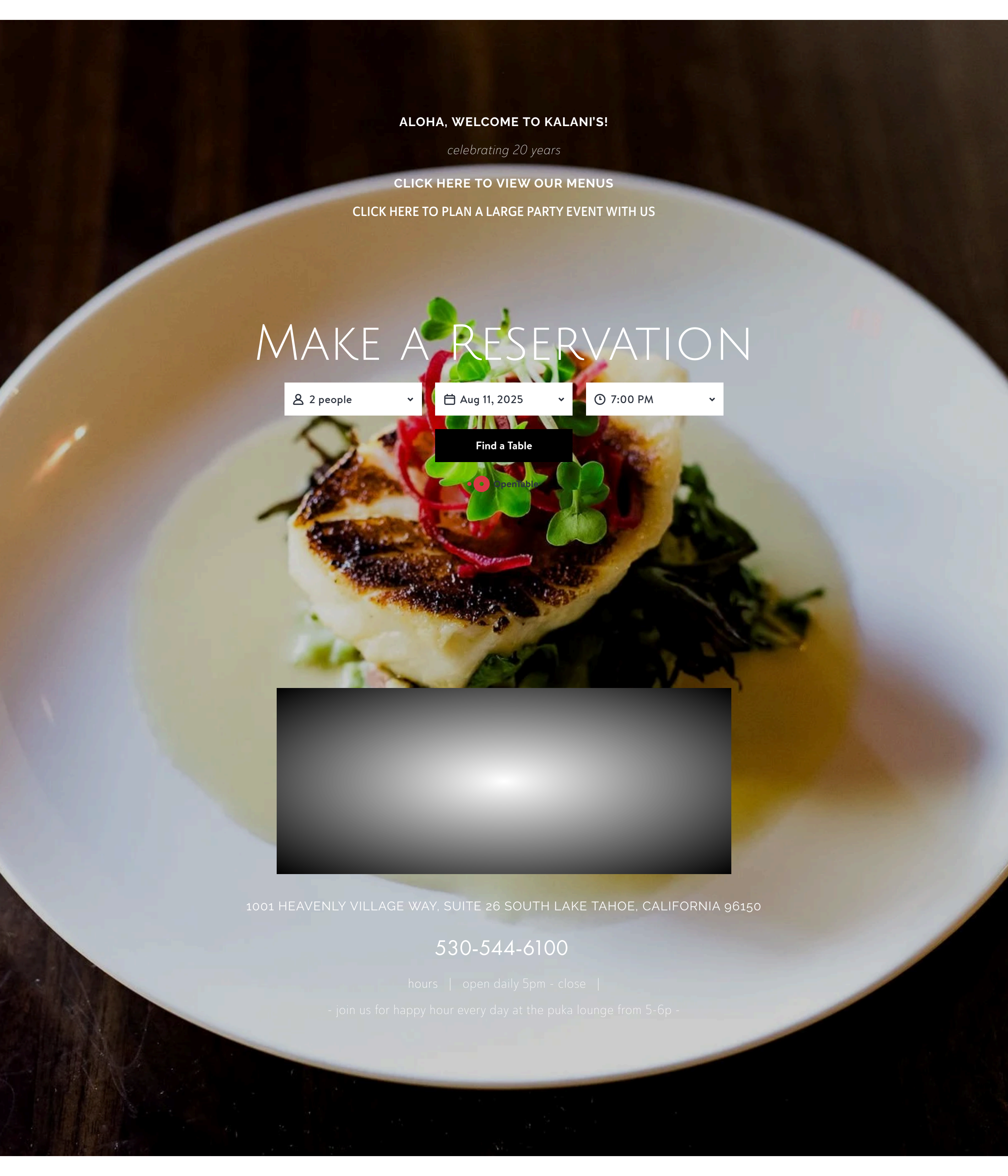


ALOHA, WELCOME TO KALANI'S!

celebrating 20 years

CLICK HERE TO VIEW OUR MENUS

CLICK HERE TO PLAN A LARGE PARTY EVENT WITH US

MAKE A RESERVATION

2 people ⌄ | Aug 11, 2025 ⌄ | 7:00 PM ⌄

Find a Table

OpenTable

1001 HEAVENLY VILLAGE WAY, SUITE 26 SOUTH LAKE TAHOE, CALIFORNIA 96150

530-544-6100

hours | open daily 5pm - close |

- join us for happy hour every day at the puka lounge from 5-6p -

LOCATED IN THE HEAVENLY VILLAGE, IN SOUTH LAKE TAHOE, KALANI'S OFFERS A UNIQUE, FINE DINING EXPERIENCE. FEATURING FRESH INGREDIENTS AND FLAVORS FROM THE PACIFIC RIM THAT ARE SURE TO TRANSPORT YOU FROM THE MOUNTAINS TO THE ISLANDS IN ONE BITE.

OpenTable Diners' Choice 2024

Wine Spectator AWARD OF EXCELLENCE 2025

ALOHA & WELCOME TO KALANI'S

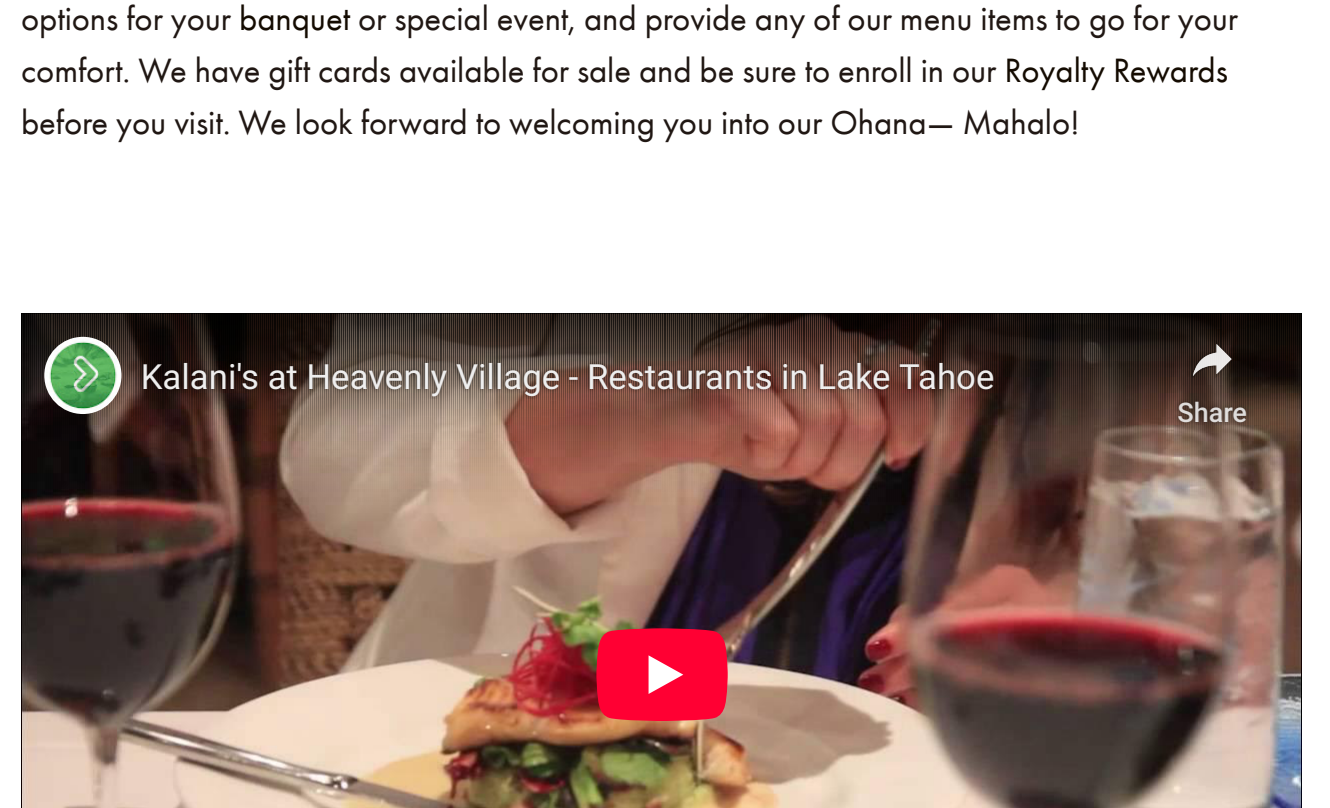
Kalani's opened in 2004, and is a premier dining destination of South Lake Tahoe, California. Step into our beautiful restaurant, where island finishes make a stunning contrast to the mountain landscape. Enjoy your meal in our intimate dining room, or the relaxed Puka Lounge or Raw Bar. Several different menus and a variety of craft cocktails, fine wines, and local beers, ensure nobody will be left out. Our knowledgeable, friendly staff strives to earn your praise with first class customer service. Whether it's your first time, or you're a regular part of our Ohana, every time you visit us is a special occasion.

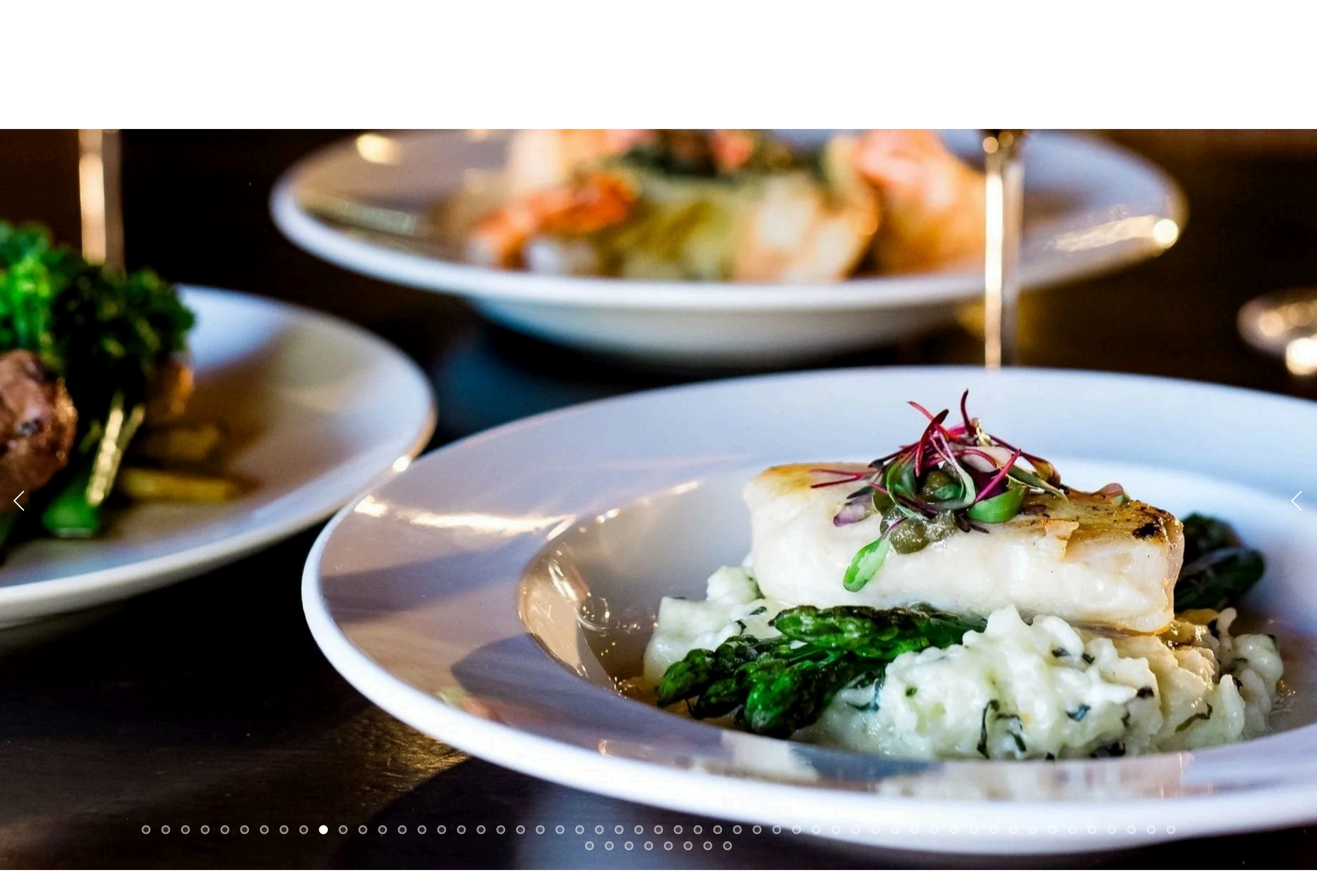
Kalani's Hawaiian fare is just what you're looking for-- fresh island ingredients in unique combinations create our remarkable cuisine. We blend Hawaiian regional cooking with Asian and European techniques to deliver a bold menu that's sure to please. A signature favorite is our Miso-Yaki Seabass, featured in Bon Appetit, accompanied by a variety of fresh Hawaiian fish direct from the islands and a selection of premium beef, chicken, lamb, and pork entrees. The Raw Bar offers creative sushi dishes prepared to the highest standards including, delicious signature rolls, freshly made pokes, and mouthwatering crudos. Stop by on the weekends for Tahoe's only authentic Hawaiian Style Brunch offering bottomless mimosas, specialty coffees, and includes our lunch menu with popular Hawaiian favorites like Loco Moco, and Chicken Katsu.

Happy Hour in the Puka Lounge is a hidden gem. Offered Monday through Friday, Kalani's has plenty of drink specials and a variety of appetizers and rolls sure to set us apart from any other happy hour at the lake. It's the perfect spot to meet up before a show or relax after outdoor activities. Don't miss out-- Happy Hour seating is limited and first come, first-served.

In the summer we extend service to our outdoor patio, a lovely setting of mountain views and California sunshine. We also provide cocktail service poolside for Marriot Grand Residence guests. The pool menu is loaded with Kalani's favorites like, Fish Tacos, and Mai Tais.

We are happy to cater to a variety of diets and food allergies for our guests. We offer several options for your banquet or special event, and provide any of our menu items to go for your comfort. We have gift cards available for sale and be sure to enroll in our Royalty Rewards before you visit. We look forward to welcoming you into our Ohana— Mahalo!





EXPLORE OUR MENUS

Wedge Salad

menu items and prices subject to change | 10% fee on all to-go orders

DINNER DESSERT BRUNCH (SEASONAL) CHILDREN'S MENU NEW YEAR'S EVE MENU ($130)

SUSHI ROLLS

KALANI'S ROLL
tempura shrimp, unagi, crab mix, avocado, masago, unagi sauce
$16

MOLOKAI ROLL (GF)
spicy hamachi, cucumber, topped with hamachi, lemon, green onion
$15

RAINBOW ROLL (GF)
crab mix, cucumber, avocado, salmon, hamachi, yellowfin
$15

HAWAIIAN ROLL
spicy tuna, cucumber, white onion, topped with tuna & seaweed salad, poke sauce
$15

HEAVENLY ROLL
ahi, salmon, cream cheese, avocado, tempura fried, masago mayo, unagi sauce
$13

SHRIMP TEMPURA ROLL
shrimp tempura, avocado, cucumber, eel sauce
$13

SPICY TUNA ROLL (GF)
yellowfin tuna, green onions, sesame oil, cucumber
$10

CALIFORNIA ROLL (GF)
crab mix, avocado, cucumber
$10

VEGETABLE ROLL (GF/V)
beets, daikon, cucumber, pickled daikon, avocado
$10

RAW BAR

MAUNA LOA CRUDO (GF)
sashimi grade hamachi, lime ginger jalapeno oil, ponzu
$15

AHI POKE (GF)
sashimi grade tuna, scallion, hawaiian sea salt, sesame chili soy
$16

POKE "NACHOS"
wonton, sashimi grade tuna, o-sauce, seaweed salad, sesame seeds, tomato, cilantro, chili oil
$26

SEAWEED SALAD (V)
seaweed, sesame seeds, sesame oil, sugar, distilled vinegar
$8

STARTERS

BABY BACK RIBS
signature original, savory sesame garlic ginger soy
$15

CRISPY ROASTED PORK BELLY
roasted berkshire pork, mac-nut citrus basil puree
$14

ISLAND WINGS (GF)
crispy wing & drumsticks, sambal chili glaze, garlic jalapeno aioli
$15

DUNGENESS CRAB CAKES
panko crusted, caper remoulade, beurre blanc, green papaya slaw
$25

FRIED AHI
marinated sushi grade ahi, potato starch dusted, unagi sauce
$14

FRIED CALAMARI (GF)
lightly dusted with seasoned potato flour, chipotle caper aioli & cocktail sauce
$16

SHRIMP LETTUCE WRAPS (GF)
blackened shrimp, iceberg lettuce, mango salsa, avocado, spicy chili aioli
$16

PEPPERONI FLATBREAD
marinara sauce, pepperoni, fresh mozzarella
$15

MARGHERITA FLATBREAD (V)
marinara sauce, plum tomato, fresh mozzarella, basil pesto drizzle
$15

WILD MUSHROOM FLATBREAD (V)
chef's mushroom mix, goat cheese, fresh mozzarella, basil pesto, balsamic reduction
$16

KALANI'S SAMPLER
cajun seasoned blackened jumbo shrimp, crab cakes, caper remoulade, baby back ribs
$36

SOUPS & SALADS

LOBSTER BISQUE
slow simmered, cream, sherry, chives
$12

NEW ENGLAND CLAM CHOWDER
little neck clams, cream, potato, celery, chives, truffle oil
$12

KALANI'S WEDGE (GF)
iceberg lettuce, bacon, plum tomato, red onion, mango chili blue cheese dressing
$12

LILIKOI CAESAR SALAD (V)
romaine lettuce, crispy won ton, creamy passion fruit dressing
$12

HEAVENLY SALAD (GF/V)
spring mix, radicchio, red beets, goat cheese, mac nuts, mandarin orange, thai chili wasabi dressing
$13

HOUSE SALAD (GF/V)
spring mix, diced tomato, red onion, sesame vinaigrette
$10

FROM THE SEA

MISO-YAKI CHILEAN SEA BASS (GF)
as featured in bon appetit, kula greens, thai basil mashed potatoes, ponzu butter sauce
$47

SEARED SCALLOPS (GF)
scallops, garlic fingerling potatoes, kahuku corn relish, sauteed spinach, mango citrus beurre blanc
$41

WILD CAUGHT HALIBUT (GF)
seared halibut, asparagus, marscapone parmesean basil risotto, lemon caper beurre blanc
$43

MAC-NUT SALMON
macadamia nut crusted salmon, rice, broccolini, chili oil, yuzu beurre blanc
$41

MIXED SEAFOOD GRILL (GF)
chef selected catch of the day, seared shrimp, scallops, marscapone parmesan basil risotto, spinach
$43

SHRIMP SCAMPI PASTA
jumbo shrimp, fettucine, white wine garlic butter sauce, capers, tomato, fresh basil, parmesan cheese
$32

FROM THE LAND

RIB EYE STEAK (GF)
14oz certified angus, asparagus, garlic wasabi mashed potatoes, garlic blue cheese butter
$47

PANIOLO FILET MIGNON (GF)
8oz filet, miso garlic butter, goat cheese truffle mashed potatoes, haricot verts
$44

NEW YORK STEAK
12oz new york steak, mildly sweetened soy marinade, garlic fingerling potatoes, broccolini
$44

TOFU STEAK WITH GARDEN VEGETABLES (GF/V)
seared tofu, asparagus, broccolini, shitake & oyster mushroom, red bell pepper, cucumber relish
$28

ENTRÉE COMPANIONS

BLACKENED SHRIMP (GF)
4pc blackened jumbo shrimp
$22

COCONUT SHRIMP
5pc coconut breaded shrimp
$13

SALMON (GF)
6oz sautéed new zealand salmon
$20

SEARED SCALLOPS (GF)
3pc seared scallops
$25

VEGETABLE SIDES

LEMONY BRUSSELS SPROUTS (GF/V)
crispy brussels sprouts, lemon, sea salt
$10

SAUTEED MUSHROOMS (GF/V)
mixed mushrooms, garlic
$10

BROCCOLINI (GF/V)
steamed broccolini
$10

ASPARAGUS (GF/V)
steamed asparagus
$10

FRENCH FRIES (GF/V)
crispy french fries
$8

VISIT THE BAR

The Puka Lounge is known for unique hand crafted cocktails, an award winning wine list, Happy Hour specials and much more.

we're proud to offer a wide selection of bottled wines, full award winning list available in house | corkage $25

HAPPY HOUR DRINKS

PUKA LOUNGE MENU

Monday through Friday, 5p-6p at our bar

KALANI'S WINGS $13
crispy wing & drum sections, sambal chili glaze, garlic jalapeno aioli drizzle

BEEF SHORT RIBS $16
kalbi marinated ribs, toasted sesame seeds, green onion

HEAVENLY ROLL $10
ahi tuna, white fish, salmon, avocado, cream cheese, tempura fried

FRIED AHI $10
sushi grade ahi, marinated, potato starch dusted, flashed fried, unagi sauce

FRIED CALAMARI $10
lightly dusted with seasoned potato starch, chipotle caper aioli & cocktail sauce

GARLIC FRIES $7
garlic french fries

PAU HANA DRINKS

Monday through Friday, 5p-6p at our bar

KALANI'S MAI TAI $10
mango, passion fruit, & silver rums, pineapple & orange juices, dark rum float

PAINKILLER $10
silver rum, coconut cream, pineapple & orange juices, topped with fresh grated nutmeg

MARGARITA $10
tequila, triple sec, & house made fresh sour mix

VODKA OR WHISKEY MULE $10
fresh lime, & ginger beer

HAWAIIAN BREEZE $10
coconut rum, fresh pineapple & cranberry juice

WELL DRINKS $8
vodka, gin, rum, tequila, or bourbon

WINES BY THE GLASS $8
chardonnay, cabernet, or sparkling

SAKE $8
6oz carafes of ozeki nigori, karatamba, or hot sake

BEER $6
coors light, corona, fresh squeezed ipa, sapporo

MAKE A RESERVATION

Call (530) 544-6100 , or book online with OpenTable. Reservations are strongly recommended during the summer//winter seasons.

For parties of 15 or more a credit card is required.

POWERED BY OPENTABLE

PLAN A BANQUET

We're a favorite for wedding receptions, business gatherings, and dinner parties. Our Ohana is happy to accommodate anyone planning their special occasion with options like, set menus, full banquets, or even cocktail parties. Let our experienced staff make your event something to remember!

SEND US A MESSAGE AND LET'S BEGIN PLANNING YOUR SPECIAL EVENT

ORCHID BANQUET MENU $90

STARTER

SAMPLER PLATTER

blackened hawaiian tuna, wasabi mirin aioli, coconut shrimp, thai chili aioli, baby back ribs, soy demi, daikon sprouts

SOUP & SALAD (CHOICE OF ONE)

NEW ENGLAND CLAM CHOWDER

little neck clams, cream, potato, celery, truffle oil, chives

LOBSTER BISQUE

slow simmered, cream, sherry, chives

KALANI'S HOUSE SALAD (GF/V)

kula greens, sesame vinaigrette, diced plum tomato, red onion

ENTREES (CHOICE OF ONE)

MISO-YAKI CHILEAN SEA BASS (GF)

as featured in bon appetit, kula greens, thai basil mashed potatoes, ponzu butter sauce

JUMBO SHRIMP (GF)

5pc jumbo shrimp, cajun seasoning, lemon mango beurre blanc, broccolini, cauliflower purée

FILET MIGNON (GF)

8oz filet, miso garlic butter, goat cheese truffle mashed potatoes, green beans

NEW YORK STEAK

12oz new york steak, mildly sweetened soy marinade, garlic fingerling potatoes, broccolini

TOFU STEAK WITH GARDEN VEGETABLES (GF/V)

seared tofu, asparagus, broccolini, shiitake & oyster mushroom, red bell pepper, cucumber relish

DESSERT (CHOICE OF ONE)

VOLCANO CHOCOLATE CAKE (GF)

strawberry puree, vanilla ice cream

GUAVA CHEESE CAKE

whipped cream, guava coulis

Downloadable Banquet Menu:

Orchid Menu

Banquet Policy

Name (required)

First Name	Last Name

Phone (required)

Email (required)

Date (required)

11 / 08 / 2025

Number of guests (required)

Menu Requested (required)

Select an option

Message (required)

Send

VISIT US

We are conveniently located in the heart of the Heavenly Village across from the Ice Rink // Mini Golf

LOCATION

1001 Heavenly Village Way Suite 26
South Lake Tahoe, CA 96150

PHONE

(530) 544-6100

HOURS

Dinner Daily starting at 5pm

Happy Hour Monday - Friday 5pm - 6pm

Seasonal Brunch Saturday & Sunday 11am - 2:30pm

Zephyr Cove
NEVADA
CALIFORNIA
Round Hill Village
Kingsbury
Stateline
South Lake Tahoe
LAKE VALLEY
TAHOE VALLEY
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