'Namwah' Banana AKA ‘Pisang Awak’

Mature Height: 10-14'
Type: Dessert or cooking

The most popular banana in Thailand. **Everyone should grow this variety!** Disease resistant, easy to grow, and a beautiful light green plant with pink in the stem. Flavor has hints of Red Delicious Apple, melon, and jackfruit. Sweet, with a different texture than Hawaiian Apple bananas. Sweet, with a different texture than Hawaiian Apple bananas.

Somewhat rare in Hawaii but becoming more common for good reason!

SeaviewFarmsHI.com
'Dwarf Namwah' Banana
AKA 'Dwarf Pisang Awak'
Mature Height: 6-11'
Type: Dessert or cooking

The most popular banana in Thailand. Everyone should grow this variety! Disease resistant, easy to grow, and a beautiful light green plant with pink in the stem. Flavor has hints of Red Delicious Apple, melon, and jackfruit. Sweet, with a different texture than Hawaiian Apple bananas. Somewhat rare in Hawaii but becoming more common for good reason! Same fruit as the Tall Namwah, but in a shorter, thick-trunked plant.

SeaviewFarmsHI.com
1000 Fingers Banana

Mature Height: 7-12'
Type: Dessert

Rare in Hawaii! A very unusual banana, '1000 Fingers' is a beautiful, solid green plant that grows 7 to 12 feet tall and produces sweet 1-3” tiny bananas too numerous to count. The stem of fruit can be as long as 8 feet. The fruit are very sweet, fragrant and slightly acidic. Like a mix between a Williams and Apple banana. It seems to continue to flower and form fruit for as long as the parent plant can nourish it. The fruits are very resistant to bruising. The texture is smooth, dense and very creamy, yellowish with an orange tint. *The first bunch will look more like the bunch on the left.* Needs more fertilizer than other bananas. Subsequent bunches should be larger and more like the picture on the right. Give it lots of sulfate of potash (0-0-51).

SeaviewFarmsHI.com
**Kru banana**

**Mature Height:** 10-12'

**Type:** Dessert

Rare in Hawaii! One of the most beautiful banana plants, with red, orange, and yellow. The bananas themselves have a mix of red and green peel. Fruits are somewhat angular, 5-6 inches long, and orange fleshep. Considered one of the best tasting bananas by some. Eaten when very ripe. Originally from Eastern New Guinea. Kru is the local name of the plant, so named because it is similar in color to a local reef fish called Kru.

[SeaviewFarmsHI.com](http://SeaviewFarmsHI.com)
Tall Red
Mature Height: 12-28'

Type: Dessert

Also known as Cuban Red or Jamaican Red. This very tall variety is slow growing for a banana. It may take 3 years to bear its first bunch. In the meantime you have a beautiful plant with maroon and black splotches, and red leaf stems. Seems to like wetter climates such as Black Sands and Leilani, but will grow more slowly in coastal areas. The fruit itself starts off red, then ripens into a reddish-orange. The fruit itself is yellow, and is high in beta carotene. Very sweet and with a unique, rich flavor that can become oddly ammonia like when too ripe. Also works very well in dessert recipes, and can even be used as a cooking banana when less ripe, but will be very sweet for a cooking banana.

SeaviewFarmsHI.com
Dwarf Apple Banana aka 'Dwarf Brazilian'

**Mature Height:** 6-10'

**Type:** Dessert

If you grow only 1 type of banana, grow this one! Known as the familiar Apple Banana in Hawaii, it is much better than the Manzano variety, which the rest of the world knows as “Apple Banana.” Very similar to the larger 'Brazilian' but much shorter and easier to harvest. This banana cultivar was imported from Brazil in 1979 and is a dwarf mutant form of 'Brazilian' known as 'Santa Catarina Silver' or 'Santa Catarina Plata'. It has a strong thick pseudo stem and a strong root system. Leaves are medium in length and will reach mature sizes of 1 meter. It has shown good wind tolerance in storms up to 50mph. Fruit quality is considered one of the best. Resistant to many pests and diseases. Fruit will ripen on the plant without splitting.
Tall Apple Banana aka 'Brazilian'

**Mature Height:** 8-15’

**Type:** Dessert

Known as the familiar Apple Banana in Hawaii, it is much better than the Manzano variety, which the rest of the world knows as “Apple Banana.” Good wind resistance and very tasty fruit with a hint of apple. This banana cultivar was originally imported from Brazil. It has a strong thick pseudo stem and a strong root system. Leaves are medium in length and will reach mature sizes of 1 meter. It has shown good wind tolerance in storms up to 50mph. Fruit quality is considered one of the best. Resistant to many pests and diseases. Fruit will ripen on the plant without splitting.

SeaviewFarmsHI.com
Red Iholena Banana

Mature Height: 8-14'

Type: Dessert or cooking, fruit mature quickly

One of the fastest maturing bananas—only 60-70 days from flower to mature fruit! Also known as the red variant of Iholena Lele, it is one of the most ornamental of all banana plants, and bears fine-tasting fruit, too. This Hawaiian cultivar has leaves that are burgundy colored on their lower surface to match the red-pink pseudostem. The unripe fruit skin starts out pale yellow and should not be picked until it is very ripe. Lele means 'to fly' and was one of the commonest wild bananas of the uplands on all the islands of Hawaii. It has a tall slender, tapering trunk with narrow leaves. The fruit grows in small, compact bunches on a long red stem, is angular and tapering and several fruits are generally warped or pressed flat. The skin is thin, green when immature, yellow when ripe. The flesh is light orange and can be eaten fresh or cooked. This banana used to be planted by the altar (lele) in the temples. In 'feeding' ancestral spirits (aumakua) this banana served as an offering (mohai). In 'love magic' (hana aloha) one ate a Lele banana to make love. In weaning, two Lele bananas were laid in front of the child, if it ate one the desire for the breast 'flew away', if it did not take one weaning was postponed. Juice extracted from the root of the sprout (pohuli) was given to children as medicine for thrush (ea). This banana was used in feeding patron sharks at Kamilo beach, Kau. The pouches of the male flowers have a gelatinous, edible nectar called pilali.

SeaviewFarmsHI.com
Ice Cream Banana aka Blue Java

Reaches 7-15 feet in height, but typically flowers at lowers heights in Hawaii. The leaves are a silver-green color. And the fruit is blue-green. The fruit is medium sized and the flesh is snow white. Some rate this as the best tasting banana. Others don’t like it at all!

Prone to leaning and needs propping when fruiting to keep plant from falling over from the heavy weight of fruit.

While normally eaten when fully ripe, it may also be used as a cooking banana. When ripe it has a fluffy texture somewhat like ice cream. The best way to eat it is to freeze fully fruit and mix in a blender for a sweet creamy “ice cream” with nothing added! Or add a little coconut milk and vanilla extract for an even better flavor.

SeaviewFarmsHI.com
Thai Dessert Banana (Also known as Kluay Khai)

**Mature Height:** 8-12’

**Type:** Dessert

A bite-size dessert banana of Thailand! Best eaten when it’s very ripe. A good combination of sweetness, flavor, texture, and productivity. The name translates as “egg banana.” The plants are 8-12 ft tall and densely-packed with 3”-5” long, round fruits, on medium-sized bunches. Can be initially slow to produce, but it makes it all the more special when you get your first bunch! Makes many keikis when properly fertilized. One of the sweetest bananas!

[SeaviewFarmsHI.com]
Sucrier Banana
(Also known as Pisang Mas)

Mature Height: 8-12’

Type: Dessert

“Sucrier” is French for sugar or sugar bowl, and it is very sweet, with a taste of brown sugar. It has medium-height 3” – 4” long, rounded fruit, with delicate speckles and thin skin. They’re ready to eat when they’re very yellow and firm, and edible until turning black, and somewhat soft. Plants are a gorgeous and unique yellow-green with dark brown splotches and medium sized bunches. They are prone to leaning so likely need to be braced before bunches develop. Happy in Full Sun. Slower to fruit than some varieties. Makes many keikis when properly fertilized.

SeaviewFarmsHI.com
Williams Banana

**Mature Height:** 6-10’

**Type:** Dessert

Williams is one of the most common bananas in Hawaii and is similar to a regular store bought banana, but with more taste and sweetness when grown at home and picked ripe. This is the variety that the Dole banana is. Bunches and fruit are large. The bunches can be 40-80lbs with over 100 fruit. Because they make so many at once, they are great for freezing to use later in smoothies. The plants also work well as an edible screen. One of the easiest bananas to grow!

SeaviewFarmsHI.com
Dwarf Red Banana

**Mature Height:** 6-10’

**Type:** Dessert

Superior to the Tall Red because of rapid growth and fruiting and by being much shorter and easier to harvest. One of the most beautiful of banana plants. A strong, vigorous plant which produces a medium-sized bunch of bananas that are a brilliant red and gold or reddish-purple upon ripening. Fruit is very aromatic with creamy orange pulp. Most red bananas are much esteemed for good tasting fruit, and this one is no exception. This cultivar also has red pseudostems. Softer and sweeter than the yellow Cavendish varieties, with a slight raspberry-banana flavor. They are a favorite in Central America but are sold throughout the world. Best eaten when unbruised and slightly soft. The redder the fruit, the more beta carotene and the higher the vitamin C level.

SeaviewFarmsHI.com
A’ea’e Banana (Koa’e, Manini)

**Mature Height:** 8-14’

**Type:** Cooking or Dessert

One of the rarest bananas because unlike most bananas, they cannot be mass produced by tissue culture. One of the few bananas that is variegated. Considered by many to be the most beautiful banana plant. Even the fruit peel is striped green and white. Should be allowed to ripen fully and turn yellow before eating raw.

This one originated in Hawaii, a mutant of the normally green Maoli type. Does best in partial shade or only half day sun, as the white areas can get sunburned. Once established, a very fast grower. Give it plenty of space so it is not competing with other plants. Can produce 10 keikis in a year!

These are rarely available and when they are, they sell quickly. On the mainland they sell for $175-250!  

SeaviewFarmsHI.com
Praying Hands Banana

**Mature Height:** 10-14’

**Type:** Cooking/Dessert

Rare in Hawaii. One of the most visually interesting bananas you can grow! The two rows of fingers are fused on each hand, which gives it the name. In the Saba family (Saba, Cardaba, Dippig are others in the family). Praying Hands does not grow extremely tall like other Sabas. It can be used as a cooking banana and is also tasty raw when ripe, with hints of vanilla. More disease resistant than many common varieties.

SeaviewFarmsHI.com
Huamoa Banana

**Mature Height:** 8-12’

**Type:** Cooking/Dessert

Somewhat rare and interesting Hawaiian variety that means “goose egg.” The largest fruit in the Popo’ulu banana family. Considered one of the best varieties for making the twice fried delicacy, tostones. More of a cooking banana due to its starchiness, but it is also tasty when eaten uncooked fully ripe, with a slight apple-banana tanginess. This is a heavy feeder which makes smallish bunches of massive, pleated fruit. Also a gorgeous plant, with reddish color on the pseudo-stem and leaf stalks.

SeaviewFarmsHI.com
Lady Finger Banana

Mature Height: 5-8’

Type: Dessert

A Cavendish type with smaller fruit but with many more fingers (individual fruit) on each hand. Texture much like a regular grocery store banana, but with a much better, more complex taste. A sturdy variety with thick leaves, it holds up well to high winds, and being on the short side, is easy to harvest. Normally, “Lady Finger” is a generic banana term that refers to types that are small and somewhat tart, like the Hawaiian Apple banana. Despite the name, this Lady Finger variety is not actually a Lady Finger type. Uncommon in Hawaii, it is available on the mainland, where it is a clone of the same variety shipped decades ago from Hawaii.

SeaviewFarmsHI.com
Fe‘i Aiuri Banana

**Mature Height:** 10-16’

**Type:** Cooking

**Extremely rare in Hawaii,** more common in other Pacific island nations. Fe‘i bananas are from completely different species than the hybrid banana species that make up most edible bananas and plantains. They are strictly a cooking banana, though some eat them raw when they are extremely ripe. They are especially nutritious, as they are orange fruited and extremely high in beta carotene. The main stalks can be green, green and black, or totally black on the dried outer most parts. They are unusual in that that have erect bunches that come straight out of the top and stay that way. They are also known for having “bloody” light- to deep-purple sap. When cut, they look like they’re bleeding! There is evidence that early Hawaiians brought Fe‘i type bananas with them, but most available now come for more recent introductions.

SeaviewFarmsHI.com
Dwarf Bluefields (Gros Michel)

Mature Height: 6-9’  Type: Dessert

One of the best tasting varieties! Once the only commercial variety seen on grocery store shelves, this is what most Americans knew as a banana for 70 years until the mid 1960s when plantations were wiped out by Panama Disease. Large bunches. Likely the Cocos variety, which is less than half the height of standard Bluefields.

SeaviewFarmsHI.com
Gros Michel Banana  
(aka Bluefields)

**Mature Height:** 8-14’  
**Type:** Dessert

One of the best tasting varieties! Once the only commercial variety seen on grocery store shelves, this is what most Americans knew as a banana for 70 years until the mid 1960s when plantations were wiped out by Panama Disease. THE banana from the song “Yes, We Have No Bananas.” Individual plants remain and they do quite well in Hawaii. Also a beautiful plant with black and red. Large bunches.

[Image of Gros Michel Banana plant]

[Image of Gros Michel Banana bunch]

[SeaviewFarmsHI.com]
Double Mahoi

Mature Height: 5-7’

Type: Dessert

The Multiple bunch or multiple trunk version of the Chinese or Dwarf Cavendish banana. The first generation will produce a normal, tasty bunch. The taste is similar to a store bought banana, though much better tasting when picked ripe instead of months early (as store bought Cavendish are).

The plant becomes much more interesting from the 2nd bunch on. The trunk may split and make 2 totally separate bunches, or it may produce 2 or more bunches on one flower stalk!

Slower growing that some varieties. It never gets too tall and is easy to grow. A beautiful plant, with thick, wide leaves, and brown blotches on the trunk. Even if you don’t like Cavendish types, this one is worth growing just for the novelty and heavy fruit production.

SeaviewFarmsHI.com
Rose Banana

Mature Height: 6-9’

Type: Dessert

One of the more beautiful banana plants with lots of red. Trunks are slender and get to medium heights. Not quite a dwarf variety, but shorter than most tall varieties. Fruits are very small, but very thin-skinned, quite aromatic, and very tasty.

Tends to produce many keikis. Leaves tend to grow very upright and the bunch comes out almost horizontal.

SeaviewFarmsHI.com
Common Plantain

**Mature Height:** 12-18’

**Type:** Cooking

Also known as the Giant Plantain, this is the variety of plantain that you will find in stores. A staple food in Latin America and the Caribbean. Can be cooked anytime from when the peel is green, to yellow, to black. A starchy banana that is edible uncooked, but not particularly good. Like all cooking bananas, it can be used in the green or slightly yellow stage like a potato. Because it is a tall variety, it should be planted among other bananas, so it is somewhat protected from strong winds. Plantains in Hawaii benefit from addition of Dolomite Lime added to the soil every 3 months. This reduces the acidity of the soil to conditions more like those in the parts of the world where most commercial plantains are grown.

[SeaviewFarmsHI.com](http://SeaviewFarmsHI.com)
**Goldfinger (FHIA-01)**

**Mature Height:** 7-11’

**Type:** Dessert or Cooking

Goldfinger is an amazing banana, with an amazing history. This is the first banana to be released (in 1988) from FHIA, a Honduran conventional banana breeding program. The process of breeding bananas takes many years. Since bananas are seedless, only certain types very rarely make seeds. Thousands of bananas have to be searched for a single seed, and most of them are not viable. Goldfinger was the product of many years of such efforts. It is 50% Dwarf Apple banana, and many rate the taste similar or better. Dwarf Apple is already very disease resistant, and the Goldfinger is more so, and makes larger bunches. A bit taller than the Dwarf Apple, but a very sturdy plant that doesn’t need propping. Makes many keikis and is one of the faster varieties to flower, generally in less than a year.

[SeaviewFarmsHI.com](http://SeaviewFarmsHI.com)
Mysore

Mature Height: 8-14’

Type: Dessert

This is the main banana in India for good reason. It is simply one of the best tasting varieties! Some people call this the Berry banana, because it has a taste of berries. The fruit are smaller than an Apple banana, and the taste is somewhat similar, but more tangy. Fruit should be totally yellow before eating.

The plant is especially beautiful, with patches of black and reddish tints, most obvious on the underside of new leaves. Because it gets tall, it does need to be propped up once the bunch forms. Mysore should be much more widely grown. It is more resistant to pests and diseases than most varieties.

SeaviewFarmsHI.com
Mona Lisa
(FHIA-02)

Mature Height: 7-11’

Type: Dessert

The 2nd banana to be released from FHIA, a Honduran conventional banana breeding program. The process of breeding bananas takes many years. Since bananas are seedless, only certain types very rarely make seeds. Thousands of bananas have to be searched for a single seed, and most of them are not viable. Mona Lisa was the product of many years of such efforts. It is 50% Williams, but tastes much like an Apple Banana. The low height makes it essentially a dwarf banana. Like Williams, the bunches tend to be very large. Makes many keikis and is one of the faster varieties to flower, generally in less than a year.

SeaviewFarmsHI.com
Tu’u Ghia

Mature Height: 8-12’

Type: Dessert

Extremely rare! Delicious!

One of my favorites!

A very interesting and beautiful plant. The large bunches have long, thin fingers. The fruit is purely sweet, with a floral, fruity, classic banana taste and without any tangy flavor. Texture is creamy and silky.

Originally from Papua New Guinea. The plant is disease resistant and puts out many keikis.

SeaviewFarmsHI.com
Maoli –HALF PRICE! $12.50

Mature Height: 10-18’ Rare!
Type: Cooking, Dessert

Maoli (literally Native) is the most common Hawaiian cooking banana, which can also be eaten raw when very ripe. It has a firm texture, with a tangy apple banana-like taste that is enhanced when cooked. May be cooked any time from solid green to yellow. Much better when cooked yellow! Considered a Pacific Plantain. Tends to produce very large bunches. The plant itself is green with a pink wash, making it very beautiful. Traditionally, women were forbidden to eat Maoli fruit in ancient Hawaii. Fruit tend to be very large at the top and half the size at the bottom. Maoli bananas are found throughout the Pacific Islands, and interestingly from Mexico to Columbia, suggesting that Polynesians made contact with the Americas before Europeans did.

There is a chance this may be the Maoli Kausalau type.

If you grow only 1 cooking type, grow Maoli!

SeaviewFarmsHI.com
Green Red

Mature Height: 12-20'

Type: Dessert

Much more tasty than the Red! This is the green variant of the variety known as Cuban Red or Jamaican Red. It may take 3 years to bear its first bunch. In the meantime you have a beautiful plant with maroon and black splotches, and red leaf stems. It is not quite as red as the red-fruited reds. Very sweet and with a unique, rich flavor. Also works very well in dessert recipes, and can even be used as a cooking banana when less ripe, but will be very sweet for a cooking banana.

SeaviewFarmsHI.com
Kluai Hak Muk Khieo

Mature Height: 6-10'

Type: Cooking

The main cooking banana in Thailand. It is also known as Largo or Bluggoe, though this specific type is considered more flavorful than others identified as Largo. Ideally cooked just as some yellow appears on the fruit. This is a short, bushy plant which makes a perfect hedge of medium height. Very productive, with large bunches. **May also be eaten as a dessert banana** when allowed to ripen fully. In that case, it has a fluffy texture with some apple banana-like taste.
Silver Bluggoe
Mature Height: 8-12'

Type: Cooking

An excellent cooking banana! Easy to mistake for the dessert banana Ice Cream. The fruits of Silver are longer, but also bluish until ripe. It likely arrived in Hawaii from Tonga. Easy to grow and resistant to many diseases, this is one cooking banana that should be in every yard! Silver Bluggoe has a beautiful light green trunk and is a medium height plant.

SeaviewFarmsHI.com
Iholena Lele Banana

Mature Height: 8-14'

Type: Dessert or cooking, fruit mature quickly

Extremely rare, only 1500 in the world!

One of the fastest maturing bananas—only 60-70 days from flower to mature fruit! The unripe fruit skin starts out pale yellow and should not be picked until it is very ripe. Lele means 'to fly' and was one of the commonest wild bananas of the uplands on all the islands of Hawaii. It has a tall slender, tapering trunk with narrow leaves. The fruit grows in small, compact bunches on a long red stem, is angular and tapering and several fruits are generally warped or pressed flat. The skin is thin, green when immature, yellow when ripe. The flesh is light orange and can be eaten fresh or cooked. This banana used to be planted by the altar (lele) in the temples. In 'feeding' ancestral spirits (aumakua) this banana served as an offering (mohai). In 'love magic' (hana aloha) one ate a Lele banana to make love. In weaning, two Lele bananas were laid in front of the child, if it ate one the desire for the breast 'flew away', if it did not take one weaning was postponed. Juice extracted from the root of the sprout (pohuli) was given to children as medicine for thrush (ea). This banana was used in feeding patron sharks at Kamilo beach, Kau. The pouches of the male flowers have a gelatinous, edible nectar called pilali.
Mai’a Iholena Banana

**Mature Height:** 6-8'

**Type:** Dessert or cooking, fruit mature quickly

Extremely rare, fewer than 50 in the world!

One of the fastest maturing bananas—only 60-75 days from flower to mature fruit! The unripe fruit skin starts out pale yellow and should not be picked until it is very ripe. Iholena Iholena is the shortest remaining form of Iholena. Also considered the sweetest, and therefore best Hawaiian banana for eating ripe and uncooked.

SeaviewFarmsHI.com
Pisang Raja

Mature Height: 10-14'

Type: Dessert

Extremely Rare! Very much like the Mysore, it is fruity and flavorful, but less tart. Also like Mysore, it is a beautiful plant with black splotches and lots of pink and red, especially on the underside of new leaves. Originally from Indonesia and considered very disease resistant. It should be much more commonly planted.

SeaviewFarmsHI.com
Lakatan

Mature Height: 10-18'

Type: Dessert

A sweet variety that is a favorite in the Philippines. Also called Berangan. Makes very large bunches! Fruit is somewhat similar to Cavendish types, but fruit is more yellow and flavorful. The plant is quite beautiful, with pink and red of the edges of the petioles. If you like grocery store bananas, you’ll love Lakatan.

SeaviewFarmsHI.com
Ele Ele

**Mature Height:** 10-18’
**Rare!**
**Type:** Cooking/Dessert

Ele Ele (Black Black) is one of the few types of bananas with a lot of black on it. This is part of the Maoli family of Hawaiian cooking bananas, carried by canoe.

Traditionally, women were forbidden to eat Maoli fruit in ancient Hawaii. Fruit tend to be very large at the top and half the size at the bottom. Maoli bananas are found throughout the Pacific Islands, and interestingly from Mexico to Columbia, suggesting that Polynesians made contact with the Americas before Europeans did.

If you grow only 1 cooking type, grow Maoli!

SeaviewFarmsHI.com

**HALF PRICE!**
**ONLY $12.50**
Maoli Hai

**Mature Height:** 10-18’
**EXTREMELY RARE! ONLY 15 IN THE WORLD!**
**Type:** Cooking/Dessert

Maoli Hai is one of the rarest types of bananas and is on the verge of extinction. Under ideal conditions it bears the largest bunches and fruit of all Hawaiian banana types. Hai means “offering to the gods” and this was likely used in religious ceremonies. Types named Hai are also found in Tahiti and the Marquesas. Like other Maoli bananas, it can be eaten raw when very ripe and will be a bit starchy, but have an apple banana taste to it. Cooked, they are excellent, and more flavorful than many other cooking bananas, such as plantains.
Nang Phaya

Mature Height: 14-18'

EXTREMELY RARE!

Type: Dessert

A very tall variety with a unique, fruity taste. One of the best!

This Thai banana is very green and very disease resistant. Very little is known about it, but it is one that should be grown much more commonly than it is.

SeaviewFarmsHI.com
Zebrina/Sumatrana/Blood Banana

**Mature Height:** 6-10'
**Type:** STRICTLY ORNAMENTAL

One of the most beautiful banana plants! Grown only for its red and green variegated foliage. It stands out in any garden, putting out many keikis, which tends to make it almost like a bush. Not tall, so does not need to be propped up and is unlikely to fall over.

This a **subspecies** of the wild banana **Musa acuminata** native to **Sumatra, Indonesia**. The blood banana is an **ornamental plant**, named for the dark red patches on its leaves, though its small seeded fruits are also edible.

SeaviewFarmsHI.com
Siam Ruby

Mature Height: 5-8'

RARE!

Type: STRICTLY ORNAMENTAL

One of the most beautiful banana plants! Grown only for its red and chartreuse foliage. It stands out in any garden, putting out many keikis, which tends to make it almost like a bush. Not tall, so does not need to be propped up and is unlikely to fall over.

Discovered in Thailand in 2005 and thought to originally come from New Guinea

SeaviewFarmsHI.com
Iholena “Nani” Banana

Extremely rare!

Mature Height: 8-14'
Type: Dessert or cooking

One of the fastest maturing bananas—only 60-70 days from flower to mature fruit! The unripe fruit skin starts out pale yellow and should not be picked until it is very ripe. The “Nani” (which means beautiful) is very likely a variant of Iholena Lele. Certainly one of the most beautiful of all Hawaiian bananas. It has a lot of red on the pseudostem and the underside of each leaf has a red and green pattern. The peduncle (the stalk above the fruit) is red and unusually long. The bracts of the male bud may be solid red or variegated. Each new keiki makes a slightly different looking plant.

This one is not officially named, and Nani is just used to distinguish it from other named Iholena types. This plant was originally found in a State park gulch near Waimea. The plant is also found on Oahu.
Golden Pillow Banana

**Mature Height:** 8-12'
**Type:** Dessert

A variety that is similar to Silk Fig or Manzano (the true Apple banana), but with much less of the tangy flavor and without the astringency if eaten too early. Considered to have a better taste and texture than Silk Fig. About 4 months from flower to harvest. Slender plant, green with some pink and red. Fruit is about 4” long and bunches are 20-30lbs.
FHIA-17 Banana

Mature Height: 8-12'
Type: Dessert
Extremely rare!

A Dwarf Gros Michel hybrid that is resistant to corm weevils and Panama disease, two afflictions that normally kill or severely restrict production from Gros Michel. It produces very large bunches of sweet, yellow fruit. Gros Michel was considered vastly superior to Cavendish types that are now the main grocery store banana in the U.S.

While some don’t consider it quite as good as Gros Michel, it’s an ideal banana to be used in smoothies as it is sweet, has classic banana taste, and yields far more fruit than most of types of bananas.

SeaviewFarmsHI.com
Pitogo Banana

Mature Height: 8-14'
Type: Dessert

Extremely rare!

Pitogo originated in the Philippines, where it is well known and grown commercially. One of the most sought after bananas in Hawaii. Considered by many as their favorite overall banana. It is described as having more of an apple taste than any other. No other banana has such fig-like shaped bananas. Pitogo also fruits at a relatively short height, about the same as the Dwarf Apple. While most in Hawaii eat it ripe, it can also be used as a cooking banana.

SeaviewFarmsHI.com