

Hoku's

Appetizers

Fresh Island Sashimi

The Traditional

Hamachi, Ahi, Snapper, Salmon

The Innovative

Hamachi — Grilled Shishito Pepper, Ahi Tataki — Bonito Aioli, Soy Gel
Snapper — Grapefruit Brulee, Salmon Gravlox — Celery and Chiso Salad

18

Sushi and Sashimi Platter

Ahi and Hamachi Sashimi

Spicy Unagi Hand Roll, Salmon and Snapper Nigiri, California Roll, Tempura White Anchovy Roll

20

Hoku's Ahi Musubi

Ahi Poke with Sushi Rice served Crisp Fried, Crab Namasu, Soy Ginger

18

Pan Seared Day Boat Scallops

Sautéed Baby Romaine, Iberico Ham, Red Bell Pepper Escabeche Paint

18

Pan Roasted Foie Gras

Pain de Gene, Saffron Lemongrass Poached Baby Pear

22

Chinatown Trio

House Roasted Duck Spring Roll, Kalbi Short Ribs, Soy Glazed Pork Belly

18

Lobster and Kahuku Corn Chowder

Bacon Crumbs, Sea Asparagus, Ogo, Chive Oil

16

Peking Duck Consommé

Roast Duck, Truffle and Foie Gras Won Tons, Parisians Vegetables

Served Tableside

14

Tomato and Burrata Cheese Salad

North Shore Tomatoes, Pesto, Molokai Sea Salt, Lehua Honey Balsamic Reduction

16

Ma'o Farms and Waimanalo Greens

Organic Ma'o Farms Spring Mix, Nalo Valley Greens, Pear Tomatoes, Organic Radish, Shaved Celery
Hearts of Palm, White Balsamic Dressing

14

Prices do not include applicable Hawaii State Tax and Gratuity.

A Service Charge of 17% will be added to checks for parties of 7 guests or more.

A Service Charge of \$2.00 will be added to all split dishes.

Entrees

Pan Roasted Double Cut Beef Tenderloin

White Asparagus, Melted Leeks, Truffled Pommes Aligot, Sage Shiraz Wine Sauce
For 2 People, Carved Tableside

88

Red Wine Braised Beef Short Ribs

Potato Risotto, Ma'o Farms Organic Spring Vegetable Medley

34

Salt Crusted Colorado Rack of Lamb

Ratatouille, Bacon Corn Bread, Olive Lamb Jus, Carved Tableside

48

Kurobuta Pork

Shio Broth, Hamakua Mushrooms, Watercress, Chipotle Escabeche Essence

34

Chinese House Roast Duck

Wok Fried Vegetables, Cake Noodle, Black Pepper Orange Sauce

34

Shelton Farms Tandoori Chicken Breast

Organic Wild Rice, Roasted Cashews, Peas, Wok Fried Organic Tatsoi, Spicy Yogurt Sauce

34

Pacific Catch

Chef's Daily and Fresh Seafood Creation

Market Price

Pan Seared Atlantic Salmon

Daikon Spaghetti, Asparagus Crisp, Kahuku Tomato Basil

32

Imperial Prawns

Wok Fried Jumbo Prawns, Wok Fried Vegetables, Fried Rice

36

Wok Fried Caribbean Lobster Tail

7 Spice, Asparagus, Shiitake Mushrooms

50

Wok Fried Whole Fish

Asian Wok Fried Vegetables, Fried Rice, Three Specialty Sauces

Served For 2 People

Market Price

Organic Vegetable Curry

Ma'o Farms Vegetables, Thai and Indian Curry served in a Traditional Tiffin

32

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