



## Appetizers

### Fresh Island Sashimi

The Traditional

Hamachi, Ahi, Snapper, Salmon

The Innovative

Hamachi Tataki — Daikon Ponzu : Ahi Nuta — Spring Onion, Red Miso  
Snapper — Citrus Ginger Tobikko : Salmon Gravlox — Potato Foam

18

### Sushi and Sashimi Platter

Ahi and Hamachi Sashimi

Unagi Maki Roll, California Roll, Salmon and Snapper Nigiri, Tako Poke

16

### Hoku's Ahi Musubi

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

16

### Jumbo Lump Crab Cake

Pan Seared, Avocado Mousse, Jicama Salsa

14

### Grilled Duck Foie Gras

French Toast, Fig Jam

20

### Chinatown Trio

House Roasted Duck Bau, 5 Spiced Crusted New York Beef, Char Siu Pork Belly

16

### Seafood Chowder

Scallops, Lobster, Crab, Ogo, Chives

14

### Beef Short Rib Consommé

Short Rib, Foie Gras and Truffle Ravioli, Winter Melon, Organic Turnips

12

### Warm Salad of Green & White Asparagus

Shaved Iberico Ham, Arugula, Cantaloupe Vinaigrette

14

### Ma'o Farms Organic Green Salad

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.

Organic Ma'o Farms Spring Mix, Shaved Daikon, Radish, Asian Pear,  
White Balsamic Dressing

12



## Entrees

### Pan Roasted Double Cut Beef Tenderloin

White Asparagus, Creamed Leeks, Truffled Pommes Aligot, Sage Shiraz Wine Sauce  
Served For 2 People

84

### Grilled Kilauea Salt Rubbed "Center Cut" Rib Eye

Pommes Dauphine, Garlic Sautéed Spinach, Green Peppercorn Sauce

36

### Salt Crusted Colorado Rack of Lamb

Sweet Potato Hash, Green and Yellow Bean Collage, Olive Jus

40

### Kurobuta Pork

White Bean and Bacon Ragout, Tempura Sweet Pepper, Chipotle Red Wine Glaze

32

### Chinese House Roast Duck

Duck Breast and Roti, Wok Fried Vegetables and Duck Leg, Black Pepper Sauce

32

### Free Range Roasted Chicken

Fingerling Potatoes, Watercress Salad, Pan Glace

29

### Pacific Catch

Chef's Daily and Fresh Seafood Creation

*Market Price*

### Pan Seared New Zealand Salmon

Saffron Roasted Tomatoes, Potatoes, Fennel

30

### Imperial Prawns

Wok Fried Jumbo Prawns, Wok Fried Vegetables, Fried Rice

36

### Butter Poached Maine Lobster

Leek and Yellow Beet Risotto, Buerre Monte

50

### Wok Fried Whole Fish

Asian Wok Fried Vegetables, Fried Rice, Three Specialty Sauces

Served For 2 People

*Market Price*

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# Vegetarian Platter

Fresh, Pure, and Simple

28

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