

## Appetizers

Hawaii Rancher's Natural Beef Tenderloin Red Wine Flavored Carpaccio 20

*Endive, Orange Segments, Hearts of Palm, Chives, Citrus Truffle Dressing GF, NF, DF, EF*

Prawn & Avocado Tempura 18

*Asparagus, Ho Farms Cherry Tomato Confit, Ginger-Onion Glaze, Spicy Mango Coulis EF*

Pan Seared Foie Gras 22

*Seasonal Fruit Compote, Macadamia Nut Shortbread Crumble, Cacao, Toasted Sweet Bread*

Nori & Mushroom Crusted Day Boat Scallop 14

*Dashi & Cauliflower Espuma, Tsukudani Nori Puree NF, EF*

Hamachi Crudo 18

*Chia, Sea Asparagus, Radish, Pomegranate, Citrus GF, NF, DF, EF*

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## Salads

Caesar Salad 12

*Romaine Lettuce, Potato Bread "Crouton", Radish, Tomato, Boquerones, Parmesan NF*

Beef & Sprout Salad 16

*Mung Bean Sprouts, Crispy Mung Beans, Cucumber, Mint, Red Onion, Tiparos Lime Dressing, Rouille DF, EF*

Charred Gem Lettuce Salad 14

*Shiso-Umeboshi Tomato Chutney, Goat Cheese, Candied Macadamia Nuts, Black Currant Crostini EF*

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## Hokkaido Rice Sushi

Nigiri - Two Pieces Each

Hamachi 7   Ahi 5   Salmon 5   Catch of the Day MP

Roll - Three Pieces Each

Soft Shell Crab Roll 18   Prawn Tempura Roll 16   King Crab Cali Roll 16

Hamachi Poke Petit Don 18

*Sushi Rice, Oahu Ogo, Maui Onion, Japanese Spice, Chive, Ponzu, Sesame Oil NF, DF, EF*

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## Soups

Oxtail Soup 14

*Oxtail Roulade, Bok Choy, Shiitake, Ginger-Scallion, Chili Oil NF, DF, EF*

Corn Bisque 14

*Creamed Corn & Leek, Crispy Lentils GF, NF, EF*

Sweet Potato Vichyssoise 14

*Crab Meat, Crème Fraiche, Chives GF, NF, EF*

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*GF = Gluten Free NF = Nut Free DF = Dairy Free EF = Egg Free*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Prices do not include applicable Hawaii state tax and gratuity

A service charge of 18% will be added to checks for parties of 6 guests or more

A service charge of \$2.00 will be added to all split dishes

# Ocean

## Pacific Catch (5oz) MP

*Chef's Daily Seafood Creation*

## Shellfish Ravioli 37

*Mushroom, Spinach, Sake Butter, Soy Reduction, Shiso NF*

## Lobster Two Ways 49

*Butter Poached Lobster, Lobster-Corn Croquet, Hearts of Palm, Soft Polenta NF, EF*

## Seafood Linguine 39

*Shrimp, Scallop, Crab, Uni, Lobster Sauce, Radish Sprouts, Shiso, Nori NF*

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# Land

## Five Spiced Maple Leaf Duck Breast 36

*Carrot Puree, Bok Choy, Prune Mui Compote, Tamarind Jus GF, NF, EF*

## Charbroiled Kurobuta Pork Chop 38

*Black Vinegar Pickled Vegetables, Black Garlic Sauce, Black Bean Puree GF, NF, DF, EF*

## Portuguese Sausage Stuffed Chicken Breast 34

*Hamakua Mushroom Ragout, Mixed Grain Rice, Kochujang Miso Cream, Crispy Kale GF, NF, EF*

## Grilled Prime Beef Selection

*Mashed Potatoes, Seasonal Vegetable, Red Wine Sauce*

## NY Strip (8oz) 59

## Filet Mignon (5oz) 48

## Butcher's Prime Cut of the Day MP

## Miyazaki Wagyu Strip Loin (4oz) 110

*Gobo Puree, Seasonal Vegetable, Local Honey Gastrique NF, EF*

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# Sides

## Hokkaido White Rice 'Nanatsuboshi' 6

## Brown Rice 5

## Fried Jasmine Rice 7

## Grilled Asparagus 7

## Mashed Potatoes 5

## Spinach 7

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