



LAWAI'A- "The Fisherman"

Fried Ahi Poke Musubi 20 nf

crab namasu | asian remoulade

Kona Kampachi Crudo 17 nf ef df gf

aji amarillo | spicy pineapple | pear | crispy garlic

Crispy Wok Fried Prawns 38 nf ef df

wok fried vegetables | ginger scallion jasmine rice

Seafood Tower Small 80 serves 2-3 **Large** 160 serves 4-6 nf df

king crab | lobster | big island abalone | shrimp | assorted poke-sashimi

Deep Fried Whole Fish MP serves 2-4 nf df

wok fried vegetables | ginger scallion jasmine rice



HOLO KAHIKI- "The Voyager"

Asian Caesar Salad 14 nf gf

black garlic miso dressing | heirloom tomato | hearts of palm | parmesan crisp

Charred Spiced Octopus 19 nf ef gf

peruvian potato | ho farm tomato | turmeric soubise | radish

Schezuan Oxtail Ragu Tagliatelle 34

pickled red onion | macadamia nut herb crumble | tendon crisp

Surf and Turf | Soy Braised Short Rib & Whole Poached Maine Lobster MP ef

farro | edamame | hamakua ali'i mushroom | pearl onion | gremolata

Tea Smoked Veal Chop 68 nf ef gf

root vegetables | compound butter | burgundy jus



MAHI'AI- "The Farmer"

Local Goat Cheese Duo 17 ef gf

surfing goat (maui) | hawaii goat dairy (big island) | roasted beets

pear | avocado mousse | spicy lilikoi | pistachio

Chilled Carrot Soup 12 nf ef df gf

ver jus foam | pickled watermelon rind | shaved vegetables

Roasted Half Chicken 36 nf ef df gf

truffle cream | small kine farm crimini mushroom | pommes soufflé

Prime Filet Mignon 48 nf ef gf

charred hearts of palm | brussels sprouts | shallot potato puree | burgundy jus

Hawaiian Salt & Herb Crusted Colorado Lamb Rack

Half 68 | **Full** 135 serves 2-3 nf

piquillo pepper hummus | eggplant | heirloom tomato | pomegranate-mint gastrique



KILO HOKU- "The Steersman"

Ahi Variation 25 nf

raw | seared | smoked | grilled

Crusted Day Boat Scallop 18 nf ef

nori-mushroom crust | cauliflower espuma

Crispy Moi 38 nf ef df

long bean | hamakua ali'i mushroom | lemongrass soy vinaigrette

dried scallop-nameko mushroom rice

Shellfish Ravioli 36 nf

small kine farm crimini mushroom | spinach | sake butter | soy reduction | shiso

Certified Angus Beef Rib Chop MP serves 2-3 nf ef gf

chef oto's pa'akai spice rub | seasonal vegetables | lemon chimichurri

shallot potato puree

ACCOMPANIMENTS

Kula Mixed Green Salad 8 nf ef df

shaved vegetables | asian house dressing

Grilled Asparagus 8 nf df gf

black garlic miso sauce

Sauteed Local Organic Criminis 11 nf ef gf

parmesan | citrus | herbs

Hokkaido White Rice 'Nanatsuboshi' 6 nf ef df gf

Ginger Scallion Jasmine Rice 7 nf ef df

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