



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*
seasonal 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*
baby vegetables | 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 12 *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