

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

Ahi Crudo 16

Ponzu, Scallion Oil, Toasted Buckwheat Kernels, Tsukemono, Wasabi Tobiko NF, DF, EF

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

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

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

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

Butter Poached Maine Lobster 48

Farro, Squash, Ginger Vodka Veloute GF, NF, EF

Asian Seafood Stew 42

Shrimp, Catch of the Day, Scallop, Clam, Mussels, Focaccia Toast NF

Land

Adobo Braised Osso Bucco 39

Salted Lemon Gremolata, Stewed Mung Beans, Root Vegetables, Pork Rinds NF, DF, 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

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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