



PRIX FIXE MENU

100 per person · 135 with wine pairing

AMUSE BOUCHE

chef's daily

NORI BUTTER CRUSTED SCALLOP

corn-squash succotash, mushroom cauliflower puree
Trefethen Estates, Chardonnay, Napa Valley
nf | ef

LOCAL GOAT CHEESE DUO

surfing goat (maui), hawaii goat dairy (hawaii), beets
heirloom tomato, spicy lilikoi, pistachio
Craggy Range, Sauvignon Blanc, Martinborough

STEAMED PACIFIC SNAPPER

choy sum, salted turnip, soy-oyster essence
Dr. Loosen, Riesling, Kabinett, Mosel
nf | df | ef

CHOICE OF

SOUS VIDE TENDERLOIN OF BEEF

Supplement A5 Miyazaki Wagyu Striploin 2oz | 30
hearts of palm soubise, baby vegetables, truffle red wine jus
Stag's Leap Wine Cellars, 'Hands of Time', Bordeaux Blend, Napa Valley
gf | nf | ef

OR

HAWAIIAN SALT COLORADO LAMB

piquillo pepper hummus, eggplant, heirloom tomato
pomegranate-mint gastrique
Trefethen Estate, Cabernet Sauvignon, Oak Knoll, Napa Valley
gf | nf | ef

BIG ISLAND GOAT CHEESE CAKE

lilikoi, coconut sable, raspberry
Robert Mondavi, Moscato d'Oro, Napa Valley
nf

CHEF'S TASTING MENU

130 per person · 175 with wine pairing

AMUSE BOUCHE "CAVIAR AND OCTOPUS"

potato-cauliflower espuma, potato crouton
nf

KONA KAMPACHI CARPACCIO

moringa salt, moringa chimichurri, maui onion, fresno chili
Dr. Loosen, Riesling, Kabinett, Mosel
nf | ef | df | gf

BIG ISLAND ABALONE

sugar snap pea puree, thai scented coconut froth
smoked trout roe
William Fevre 'Champs Royaux', Chablis, France
nf | ef | df

SHELLFISH RAVIOLI

small kine farm crimini mushroom, spinach
sake butter, soy reduction, shiso
Patz and Hall Chardonnay, Sonoma Coast
nf

FOIE GRAS

seasonal fruit compote, macadamia nut crumble, cacao
Royal Tokaji, Late Harvest, Hungarian Dessert Wine

SAKE BUTTERFISH

sumida watercress puree, confit ho farm tomato
hamakua ali'i mushroom, pickled vegetables
Marc Brédif, Chenin Blanc, Vouvray
nf | ef | df

PRIME FILET MIGNON

Supplement A5 Miyazaki Wagyu Striploin 2oz | 30
hearts of palm soubise, baby vegetables, truffle red wine jus
Stag's Leap Wine Cellars, 'Hands of Time', Bordeaux Blend, Napa Valley
gf | nf | ef

HAWAIIAN CHOCOLATE CREMEUX

crisp macadamia nuts, chocolate mousse, tangerine sorbet

ACCOMPANIMENTS

GRILLED ASPARAGUS | 9

black garlic miso sauce
nf

CRISPY BRUSSELS SPROUTS | 9

kabayaki, espelette pepper
nf | ef | df

SAUTEED LOCAL ORGANIC CRIMINIS | 11

parmesan, sherry vinegar, herbs
nf | ef | gf

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



KA LAWAI'A

“The Fisherman”

All from the Sea

From the shallowest of reefs to the darkest of depths,
our love for the ocean knows no bounds.
The Ka Lawai'a section will satisfy your inner fisherman.

FRIED AHI POKE MUSUBI | 20

crab namasu, asian remoulade
nf

LOCAL FISHERMAN'S TRIO | 28

kampachi tartare, spicy ahi pokesada, ama ebi
nf | df

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CRISPY WOK FRIED PRAWNS | 38

wok fried vegetables, ginger scallion jasmine rice
nf | ef | df

SEAFOOD TOWER

Small 85 - serves 2-3 · Large 170 - serves 4-6
king crab, lobster, big island abalone, shrimp
assorted poke-sashimi
nf | df

DEEP FRIED WHOLE FISH | MP

serves 2-4
wok fried vegetables, ginger scallion jasmine rice
nf | df



KA MAHI'AI

“The Farmer”

Veggies and Meat

A medley of our most beloved farm-to-table creations come
together in the form of our Ka Mahi'ai section. These dishes are
a modern twist on homestyle classics.

QUINOA AND ROASTED VEGETABLE SALAD | 14

mari's garden greens, boursin cheese
white balsamic vinaigrette
nf | ef | gf

LOCAL GOAT CHEESE DUO | 17

surfing goat (maui), hawaii goat dairy (big island)
beets, heirloom tomato, spicy lilikoi, pistachio

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MUSTARD CRUSTED KUROBUTA PORK CHOP | 39

small kine farm mushroom, brussels sprout
local bourbon-pommery glace
nf | ef

PRIME FILET MIGNON 5oz. | 48

RIB CHOP 18oz. | 65

KUNOA CATTLE CO. STEAK CUT OF THE DAY | MP

all steaks served with seasonal vegetables
shallot potato puree, burgundy jus
nf | ef | gf

HAWAIIAN SALT COLORADO LAMB

half rack | 68 · full rack | 135 serves 2-3
piquillo pepper hummus, ho farm eggplant, heirloom tomato
pomegranate-mint gastrique
nf | ef | gf



KA HO'OKELE

“The Navigator”

Chef's Seasonal

The ever-changing vision and direction of our chefs serves as the basis for the Ka Ho'okele section.

Our chefs, the navigators, are constantly creating and taking us to new culinary heights.

KONA KAMPACHI CARPACCIO | 19

moringa salt, moringa chimichurri, maui onion, fresno chile
nf | ef | df | gf

HOKU'S PORK SOUP | 14

crispy pork belly, andouille sausage, mustard seed
sweet bread crouton
nf | df

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NORI BUTTER CRUSTED DAY BOAT SCALLOP | 40

corn-squash succotash, mushroom-cauliflower puree
nf | ef

CRISPY MOI | 38

long bean, hamakua ali'i mushroom
lemongrass soy vinaigrette
dried scallop-nameko mushroom rice
nf | ef | df

SHELLFISH RAVIOLI | 36

small kine farm crimini mushroom, spinach
sake butter, soy reduction, shiso
nf



KA HOLO KAHIKI

“The Voyager”

International Favorites

Inspired by the desire to explore far away places, the Ka Holo Kahiki section serves as a melting pot of international flavors.

Each dish is a sensational adventure within itself.

ASIAN CAESAR SALAD | 14

black garlic miso dressing, heirloom tomato
hearts of palm, parmesan crisp
nf

CHARRED SPICED OCTOPUS | 19

peruvian potato, ho farm tomato, turmeric soubise, radish
nf | ef | gf

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MAINE LOBSTER CARBONARA | 55

bucatini, sugar snap pea, ginger whitefish roe
nf

MEDITERRANEAN SPICED HALF CHICKEN | 34

organic quinoa, greek yogurt sauce, swiss chard
nf | ef | gf

STEAMED PACIFIC SNAPPER | 38

choy sum, salted turnip, soy-oyster essence
nf | ef | df