

# HUAKA'I CHEF SERIES

Featuring Rodney Wages and Jonathan Mizukami

Saturday, September 2<sup>nd</sup>, 2023

**TOMATO MARTINI**  
Raw Sesame and Island Herbs  
*Chef Rodney Wages*

**SOUR POI WAFFLE**  
Crème Fraîche, Smoked Trout Roe  
Sweet Herbs and Dill Pollen  
*Chef Jonathan Mizukami*

**HAWAIIAN BIG EYE TUNA**  
Tuna Tonnato, Anchovy Garum and Baby Greens

Torn Tuna, Fermented Pineapple, Makrut Lime, Smoked Crème Fraîche  
and Caviar

Ahi Tuna "Bones" Seasoned with Bonito Vinegar  
*Chef Rodney Wages*

**MOLOKA'I SWEET POTATO AGNOLOTTI**  
Braised Sweet Potato Leaves, Toasted Hamakua Macadamia Nuts  
and Foie Gras Emulsion  
*Chef Jonathan Mizukami*

**KONA LOBSTER**  
Hawaiian Hearts of Palm, Marinated Ho Farm Tomatoes  
Spicy Basil and Coconut Yogurt Broth  
*Collaboration*

**CHARCOAL GRILLED MAUI NUI VENISON**  
Sweet Garlic, Kona Abalone XO and Grilled Turnip  
*Chef Rodney Wages*

**KU'IA CHOCOLATE MOUSSE**  
Chocolate Biscuit, Lilikoi and Hazelnut Praline  
*Chef Jonathan Mizukami*

Two Hundred and Ninety Five Dollars

Menu items and prices are subject to change without notice based on seasonal availability

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