

HUAKA'I CHEF SERIES

Featuring Seunghyun Jo and Jonathan Mizukami

Saturday, June 24th, 2023

GRILLED RIVER EEL TART

with Crab and Taro Root Salad

Chef Seunghyun Jo

MISOYAKI BRANDADE

Chef Jonathan Mizukami

'MULHWE'

Kona Abalone, Kombu Cured Fluke

Bigfin Squid, Sea Urchin, Oyster and Dongchimi

Chef Seunghyun Jo

RAVIOLO

Waialua Hen Egg, House Made Ricotta

Vine Ripened Kawamata Tomatoes and Kona Lobster

Chef Jonathan Mizukami

KONA KANPACHI

Loin Confit, Kale, Hawaiian Hearts of Palm, Puffed Grains and Smoked Bone Broth

Marinated Belly with Fine Vegetables

Collaboration

CHARCOAL GRILLED BEEF SHORT RIB

Short Grain Rice, Assorted Lettuce, Tomato Samjang

Kohlrabi Kkakdugi, Marinated Clams and Dried Pickled Daikon

Chef Seunghyun Jo

WHITE SESAME PANNA COTTA

Japanese Black Sugar, Toasted Soy Bean and Sikhye

Chef Jonathan Mizukami

Two Hundred and Eighty Five Dollars
plus tax and service charge

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