

1857 King Street, 3rd Floor
Honolulu, HI 96826
808.949.2526
www.alanwongs.com

Owner/Chef:
ALAN WONG

Chef de Cuisine:
WADE UEOKA

Sous Chef:
SHAUN GAINES

Pastry Chef:
MICHELLE KARR-UEOKA

HOURS OF OPERATIONS:

first seating begins
at 5:00 p.m. nightly

All menu items are
subject to change based
on availability of products.

Reservations recommended.
call (808) 949-2526 or go online at
www.alanwongs.com

Visa, MasterCard, American Express,
Diners Club & JCB accepted.



A P P E T I Z E R S

“New Wave” Opihi Shooter

Local Limpet in Spicy Tomato Water, Fennel Basil Ume Shiso Essences

Crab “Tofu” Agedashi

Tofu-like Spanner Crab Mousse, Kona Lobster Medallions and Lump Crab Meat, Kudzu Dashi

Seafood Cakes

Lobster, Shrimp, Scallop and Crab Cakes, Caper Mayonnaise, Tsukemono Relish

Kona Lobster Dumplings

Chili, Garlic, Lemongrass, Black Bean Veloute

Nori Wrapped Tempura Ahi

Tomato Ginger Relish, Soy Mustard Sauce

“Da Bag”

Steamed Clams with Kalua Pig, Shiitake Mushrooms in a Foil Bag

“Poki-Pines”

Crispy Won Ton Wrapped Ahi Poke, Avocado, Wasabi Sauce

“Mini Loco Moco”

Mochi Crusted Unagi Meat Loaf, Sunny Side Quail Egg, Wasabi Kabayaki Sauce

Chopped Ahi Sashimi & Avocado Salsa Stack

Stacked on Crispy Won Ton, Spicy Aioli and Wasabi Soy

S A L A D S

“H.R.C.aesar Salad”, Crispy Parmesan Cheese Basket

Baby Maui Romaine Lettuce, Creamy Anchovy Dressing, Kalua Pig, Lomi Tomato Relish

Ho Farms Tomato Salad on Tomato Ume Sorbet

Shiso Sauce

Richard Ha’s Whole Tomato Salad

Li Hing Mui Ume Vinaigrette

Hawaii Island Goat Dairy Cheese, Pickled Beet Salad

Crack Seed, Mache



ENTREES

Ginger Crusted Onaga, Long-Tail Red Snapper

Miso Sesame Vinaigrette, Organic Hamakua Mushroom & Corn

Pan Steamed Opakapaka, Short-Tail Pink Snapper

Shrimp Pork Hash, Truffle Nage, Gingered Vegetables, Tapioca Pearls

Grilled Mahimahi, Dorado

Wasabi Sauce, Stir Fried Vegetables

North Shore Farm-Raised Tilapia Jun

Korean Chili & Coconut Sauce, Watercress & Kabu

Sauteed Shrimp and Clams, Penne Pasta

Chili Garlic Lemongrass Black Bean Sauce

Seafood Duo

Lobster, Shrimp and Scallop "Lasagne",
Kona Cold Butter-Poached Lobster, Lobster Buerre Fondue

"Garlic Steak"

One Pound USDA Choice Rib Steak
Bacon Mushroom Green Bean Salad

Twice Cooked Shortribs Soy Braised & Grilled "Kalbi" Style

Gingered Keawa Nui Farms Moloka'i Shrimp, Ko Choo Jang Sauce

Macadamia Nut-Coconut Crusted Lamb Chops

Asian Ratatouille, Roasted Garlic Smashed Potatoes,
Red Wine Lamb Jus

DESSERTS

"The Coconut"

Haupia Sorbet in a Chocolate Shell,
Tropical Fruits and Lilikoi Sauce

Waialua Chocolate "Crunch Bars"

Layers of Milk Chocolate Macadamia Nut Crunch and
Bittersweet Chocolate Mousse, Molten Hawaiian Salt
Caramel Truffle, and Housemade Malasada

"Banana Split"

"Frozen Banana," Mochi Ice Cream, Crème Brulee,
Bananas Foster

Hawaiian Crown Sweet Gold Pineapple "Shave Ice"

Not your ordinary shave ice . . .
Hawaiian Vanilla Panna Cotta, Coconut Tapioca, Haupia Sorbet,
Pineapple Salad, "Shaved" Pineapple

Five Spoons of Brulee

Lilikoi, Yuzu, Coffee, Chocolate, Macadamia Nut

Kula "Strawberries Romanoff"

Hawaii Island Dairy Goat Cheese Panna Cotta,
Kula Strawberry-Hibiscus Consomme,
Goat Cheese Sorbet

"ALAN WONG'S SODA FOUNTAIN FLAVORS"

Watermelon, Blueberry, Yuzu or Lilikoi

Chef Alan's favorites made into tasty,
thirst quenching sodas. Perfect anytime,
for the "kid" in all of us.



5-COURSE MENU SAMPLING

wine pairings also available
(menu subject to change)

Ahi Tartare

Tomato Ceviche Sauce

“Soup And Sandwich”

Chilled Vine Ripened Hamakua Springs Tomato Soup
Grilled Mozzarella Cheese, Kalua Pig Sandwich

Seafood “Lasagne”

Cioppino Sauce

Ginger Crusted Onaga, Long-Tail Red Snapper

Miso Sesame Vinaigrette, Organic Hamakua Mushrooms and Kahuku Corn

Twice Cooked Short Rib, Soy Braised and Grilled “Kalbi” Style

Gingered Shrimp, Ko Choo Jang Sauce

“Mini Coconut”

Haupia Sorbet in a Chocolate Shell, Tropical Fruits
and Lilikoi Sauce

CHEF’S TASTING MENU

wine pairings also available
available for the entire table only

Trio of Appetizers

Seafood Salad on Soy Milk Panna Cotta

Kona Lobster Vichyssoise

Peterson Farm Egg Flan

Veuve Fourny, “Blanc de Blancs”, Brut, Non-Vintage, Champagne, France

Crab “Tofu” Agedashi

Tofu-like Spanner Crab Mousse, Kona Lobster Medallions
and Lump Crab Meat, Kudzu Dashi

Kasumi Tsuru, Kimoto Extra Dry, Hyogo-Ken, Japan

Pan Seared Day Boat Scallop

Dry Scallop, Edamame, Truffle Risotto

Muller Thurgau, Paul Furst, “Pure Mineral,” Franken, Germany, 2010

Pan-Steamed Opakapaka, Short-Tail Pink Snapper

Shrimp Pork Hash, Truffle Nage,

Gingered Vegetables, Tapioca Pearls

Chablis, Olivier Savary, “Selection Vieilles Vignes”, Burgundy, France, 2010

Maui Cattle Company Beef Tenderloin

Red Wine Ume Sauce, Croquette

Alan Wong’s, “The Kitchen Sink,” Napa Valley, California, 2008

Kula “Strawberries Romanoff”

Hawaii Island Dairy Goat Cheese Panna Cotta,

Kula Strawberry-Hibiscus Consomme, Goat Cheese Sorbet

Chateau Roumieu Lacoste, Sauternes, France, 2009



LIBATIONS

Ho Farms Cucumber Martini

A great libation to start the evening...refreshing and cool using Ho Farm's cucumbers and Hendrick's gin.
"Muddled and stirred to perfection."

Passion - Fruit Mojito

An Alan Wong creation - A "re-invention" of the Cuban Mojito.
Lilikoi, Tarragon, Mint, Watermelon and Cachaca

"Lime in the Coconut"

Put the lime in the coconut and shake 'em all up, say doctor, is there nothing I can take...Haupia, fresh Lime Juice, Passion Fruit and Bombay Gin, makes for a mesmerizing tropical cooler.

"Awamori Sunrise"

A twist on a local favorite "POG" - passion fruit, orange and guava.
A refreshing blended concoction utilizing Awamori -- an Okinawan distilled spirit made from rice.

Loca Vore Mai Tai

"Orgeat Syrup" made from Big Island Macadamia Nuts, locally distilled Maui Rum, fresh local Pineapples, Organic Poamoho Farms Limes and Maui Sugar.

"Tropical Colada"

Fresh Pineapple, Lychee, Coconut Cream and Old Lahaina Rum

"Blueberry Hibiscus Strawberry Sangria"

Sparkling libation - Revitalize the palate with a refreshing blend of Strawberry Hibiscus Nectar, fresh Blueberries, Mint, Basil and fresh Island Watermelon macerated with Brachetto D'Acqui

COGNACS

Hennessy XO
Remy Martin VSOP
Courvoisier VSOP

BOTTLED WATER

Hawaiian Springs
Local, Big Island Artesian Water

Waiwera Sparkling Water
New Zealand

BEER

From the Big Island

Hawaii Nui
"Sunset" Amber Ale

Japanese Import

Chef Alan's Favorite Beer
Koshihikari Echigo "Lager"
Niigata, Japan (500ml)

Hitachino, Owl Beer, "Classic Ale"
Ibaraki, Japan (720ml)

Kona Brewing Company

"Long Board" Lager

Other Selections

Steinlager "Pure", Corona Extra, Heineken
Budweiser, Bud Light Platinum, Coors Light

Dark Beer Selection

Guinness "Draught" Stout
Dublin, Ireland

AFTER DINNER SELECTIONS

Taylor Fladgate, "LBV", 2005
Porto, Portugal

Banyuls, La Tour Vieilles, 2008
France

Barolo Chinato Cocchi, Giulio Cocchi
Piedmont, Italy

A FLIGHT OF STICKIES

"A Taste of the Old World"
Barolo Chinato Cocchi, Giulio Cocchi
Madeira Malmsey, "Special Reserve", Rare Wine Co.
Taylor, "L.B.V.", 2005

ALAN'S LATEST ICED COFFEE CONCOCTION

Locavore Hawaiian Coffee
A play on "Irish Coffee" with a local twist
Homemade Spiced Macadamia Nut Syrup and Maui Dark Rum



HAWAII COFFEE

THE BIG ISLAND - KA'U

Rusty's Hawaiian (Pahala, Ka'u)

Owner Lorie Obra won the 2010 Outstanding Producer Award from the Specialty Coffee Association of Europe. Very clean and refreshing. Currently Chef Alan Wong's favorite.

The Rising Sun, Will & Grace Farms (Pahala, Ka'u)

Specialty Coffee Association of America (SCAA) 2010 'Coffee of the Year' winner, representing Hawaii and the U.S. among 9 predominant coffee-growing countries worldwide, including Colombia, Guatemala and Kenya. Dark Roast.

THE BIG ISLAND - KONA

Wakefield & Sons, Inc. (Kealahou, West Kona)

Earthy tones with a good punch that smoothes itself out. Drinks like a young cabernet versus an old cabernet.

Onaka Ranch Kona Cowboy Coffee (Honaunau, South Kona)

Strong, very aromatic, and full flavored with low acid.

Eddie Sakamoto (Honaunau, South Kona)

2001 Vintage, Aged
Regular Roast

Organic Lafayette Coffee (Honaunau, South Kona)

This organic coffee is grown with Effective Microorganisms (EM). The result is one of the best coffees we have on our menu. It is well-balanced and low acid. A great flavor for those who like it with cream and sugar; you won't need it. It is like a very elegant Burgundy from Romance Conti.

Kealaola Farms "Green Gecko" (Kealahou, West Kona)

2005 Kona Coffee Council Cream of the Crop
Gold Medal Winner, People's Choice and Chef's Choice

Koa Coffee Plantation "Grande Domaine" (Captain Cook, South Kona)

Ranked #12 by Specialty Coffee Association of America (SCAA) 2008, International Cupping Competition.

Decaffeinated Koa Coffee Plantation (Captain Cook, South Kona)

100% chemical free Swiss Water decaffeination process.

OAHU

Waialua Estate (Waialua, Oahu)

100% Kona typical grown on Oahu

KAUAI

Blair Estate Organic (Kapa'a, Kauai)

Great organic coffee. Full bodied. Low acid. Enjoy it now, while it lasts. It is in very limited quantities.

MOLOKAI

Malulani Estate (Kualapuu, Molokai)

Low acid, good body.

MAUI

Pohaku O Ka'anapali (Kualapuu, Maui)

Earthy, smooth, and well-balanced. Easy to drink. Like a merlot.

Maliko Estate (Makawao, Maui)

Hand-picked, sun dried coffee from the Valley Isle. Full bodied with hazelnut and chocolate overtones.

TEAS

Mamaki Hawaiian Herbal Tea

Whole White Wild Mulberry Leaves.
"An Old Hawaiian Cleansing Tea."

Lychee Tea

Lychee flavors this delicious black tea blend.

Sen Cha Tea

Green tea grown in the shadow of Mt. Fuji.

Ceylon Silver Tips

Rich, full-bodied black tea from Sri Lanka.

Jasmine Dragon Phoenix Pearls

Fragrant pikake flavors this delicate green tea.

Olakai Hawaii Tea

Dried Sea Asparagus Shoot Tips

