

1450 Ala Moana Boulevard  
Honolulu, HI 96814  
808.945.6573  
www.alanwongs.com

Owner/Chef:  
**ALAN WONG**

**DINNER HOURS:**  
**Tuesday through Saturday**  
4:00 pm to 8:30 pm

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

Reservations recommended.  
call 808.945.6573 or go online at  
www.alanwongs.com

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

## STARTERS

### Otsuji Farm Salad

Baby Romaine, Red Spinach, Arugula and Caesar Style Dressing

### Stir-Fried Soybeans

with Chilies, Garlic and Sesame Oil

### Ho Farms Tomato Salad with Hawaii Island Goat Dairy Cheese

Hawaiian Vanilla Li Hing Mui Dressing

### Ahi Chili Nachos

Avocado Salsa, Chili Aioli

### Kauai Shrimp Cocktail

Spicy Wasabi Cocktail Sauce

### “Sticks”

Jidori Chicken with Korean Miso Sauce

Pork with Tamarind Barbeque Sauce

Shrimp with Tobanjan Vinaigrette

## LOCO MOCO PRIX FIXE

### APPETIZER (Choice of one)

#### •Kauai Shrimp Cocktail

Spicy Wasabi Cocktail Sauce

*Pinot Grigio, Lagaria, Friuli Venezia Giulia, Italy, 2009*

or

#### •Otsuji Farm Salad

Baby Romaine, Red Spinach, Arugula, Mizuna, Caesar Style Dressing

*Riesling, “Estate”, Dr. Weins-Prum, Mosel, Germany, 2009*

### THE “LOCO MOCO”

Kiawe Grilled Kuahiwi Ranch Hamburger Patty

on Rice with two Peterson Farms Eggs any style and Veal Jus

*Merlot, Vita Nova, “Alan Wongs”, Santa Barbara, California, 2007*

## DESSERT

### Kula Strawberry Tiramisu

Chocolate Macadamia Nut Praline Crunch, Yuzu Curd,

Kula Strawberries and Strawberry-Hibiscus Ice Cream

*Porto, Ramos Pinto, Vila Nova De Gaia, Portugal 2005*

Choice of Alan Wong’s 100% Waialua Coffee or Regular Iced Tea



## ENTREES

### Local Style Oxtail, Corned Beef, Shortrib “Pot Au Feu”

#### Shrimp and Clams

Kim Chee Portuguese Bean Seafood Stew

### Jidori Free Range Double Breast Chicken

Alaskan King Crab, Sesame, Shisho and Hollandaise Sauce

### New Zealand Antibiotic Free King Salmon

Ochazuke Risotto

### Pan Steamed Onaga, Long-Tail Red Snapper

Dried Scallop and Shiitake Sauce, Honda Family Tofu and Choi Sum

#### Seared Ahi

Ho Farms Tomato and Chickpea Salad, Spicy Tomato Coulis, Kai Choi Pesto

#### Big Island Rib Steak

Mushrooms and Onions, Anchovy Butter

## DESSERTS

#### Ice Cream Sandwich

Coffee Gelato, Senbei Cookie

#### “Lilikoi Cannoli”

Lilikoi Chiffon Cheesecake Cannoli, Lilikoi Sorbet, Macadamia Nut Tuile

#### Waiialua Chocolate Pudding

Old-Fashioned Chocolate Pudding, Vanilla Whip Cream

#### “Kula Strawberry Tiramisu”

*Not your traditional tiramisu....*  
Strawberry-Watermelon Shiso Sorbet

#### Halo Halo

### Hawaii Sweet Gold Pineapple “Beignets”

Hawaiian Vanilla Caramel Sauce

## FROZEN COFFEES

#### Kona Kooler

A Kona espresso with hazelnut syrup over ice, topped with whipped cream

#### Muddy Buddy

A frozen concoction of caramel, chocolate, and amaretto

## COFFEE

*French Pressed Big Island Ka’u Coffees*

*All coffees are 100% single estate and served in a French press*

#### Kailiawa Coffee Farm

(Pahala, Ka’u)

Full-bodied, low acid, great aroma Specialty Coffee Association of America (SCAA) 2011 ‘Coffee of the Year’ winner, representing Hawaii and the U.S. among 6 predominant coffee-growing countries worldwide, including Colombia, Guatemala and Honduras. Medium-Dark Roast.

#### 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.

#### Rusty’s Hawaiian

(Pahala, Ka’u)

Chef’s foraging led him to Pahala on the Big Island to Lorie Obra’s coffee farm located at the 2,000’ elevation atop Cloud’s Rest. Lorie dries and roasts her own beans. Very clean and refreshing. Dark Roast.

## COFFEE SELECTIONS

Espresso, Capuccino, Café Latte, Café Mocha with additional flavors (Irish cream, vanilla, caramel, hazelnut, macadamia nut)  
Pineapple Room 100% Waiialua Coffee

## WARM & SOOTHING TEAS

#### Mamaki Hawaiian Herbal Tea

(Hawaiian Organic Certified)

Whole Wild White Mulberry Leaves

“An Old Hawaiian Cleansing Tea”

Sencha - Traditional green tea from Japan

Jasmine Yin Hao - Pikake-scented selection from China; fragrant and fruity

Earl Grey - Rich Ceylon black with its pronounced citrus aroma

Darjeeling - A vibrant Indian black tea, considered amongst India’s finest

Mango Decaffeinated - a delightful blend of teas infused with mango

which gives this tea its exotic island scent

## LIBATIONS

### “Apple Cider”

Spiced apple cider with Calvados-aged apple brandy. Cool and refreshing. Perfect holiday cocktail capturing the aromas and flavors of the season.

### Bully’s Drink

The “Wong Way” Pineapple Martini.  
Infused Svedka Vodka with fresh Island Pineapples

### “Loco Vore Mai Tai”

“Orgeat Syrup” made from Big Island macadamia nuts, locally-distilled Maui Rum, local pineapples, fresh limes and Maui sugar.

### “Awamori Sunrise”

A twist on a local favorite “POG” -- lilikoi, oranges and guava.  
A refreshing blended concoction with Awamori - a distilled spirit from Okinawa.

### Passion - Fruit Mojito

An “AW” creation of Lilikoi, Basil, Tarragon, Mint, fresh Limes and Watermelon with or without Brazilian Cachaca

### “Pineapple Tea”

Alan Wong’s Tropical Iced Tea served with fresh pineapple juice, and a homemade macadamia nut, ginger, and vanilla bean syrup.  
A truly refreshing beverage with or without alcohol.

### “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

## “ALAN WONG’S SODA FOUNTAIN FLAVORS”

### Watermelon, Yuzu and Lilikoi or Blueberry

Chef Alan’s favorites made into tasty, thirst quenching sodas.  
Perfect any-time, non-alcoholic beverages for the “kid” in all of us.

### Mamaki Iced Tea

Native Hawaiian Herbal Mamaki Tea best known as a refreshing herbal tea reputed to contain natural healing properties for numerous health & healing benefits.

## BEER

### Koshihikari Echigo “Lager”

Niigata, Japan (500ml)

### Other Beer Selections

Budweiser, Bud Light, Coors Light, Corona, Heineken, Heineken Light, Kirin Ichiban, Stella Artois, New Castle Brown Ale

### New Zealand

Steinlager “Pure”

### Kona Brewing Company

“Long Board” Lager  
“Big Wave” Golden Ale

## BOTTLED WATER

### Hawaiian Springs

Local, Big Island Artesian Water

### Waiwera Sparkling Water

New Zealand

## SODA

Henry Weinhard’s  
Root Beer, Vanilla Cream  
Orange Cream

