The song of the 'elepaio bird is the first to grace the Hawaiian sky as the sun rises in the east, and is the last to be heard as the sun sets in the west. In Hawaiian mythology, the 'elepaio is said to be the incarnation of Lea, the goddess of canoe builders, and Lea's sister, Hina-puku-ai, the goddess of food plants. The 'elepaio was considered a guardian spirit that protected the food plants of the ancient Hawaiians and helped them find the best wood for canoes.

Literally, Amasia is a conceptual future supercontinent that would result in the merging of Asia and North America. Inspired to bring together the cuisines of both continents and by the story of the 'elepaio, Alan Wong conceived the idea for AMASIA, a fusion of east and west at Wailea, “the waters of Lea.”
5-Course Menu Tasting

Prix Fixe Dinner: $95 per person
Wine Pairing: $51 per person

Appetizer
Black Truffle-Mahon Fritter
Lilikoi Salt

From the Sushi Bar
“California” Maki
King Crab, Cucumber, and Avocado,
King Crab Salad Top, Avocado Ginger Puree

“Spicy Ahi” Maki
Ahi, Sriracha, Scallion, and Tobiko;
“Asian Style” Poke Top, Crispy Garlic, Chili Threads*

Passion Fruit Kampachi Ceviche
Shiso, Okinawan Sweet Potato, Red Onions, Aji Amarillo*

From the Grill
Maui Cattle Company Grass Fed Beef Satay
Jalapeño-Miso Sauce, Calamansi

From the Main Kitchen
Soy Braised Short Rib
Kochu Jang Sauce

Seafood Wonton
Black Bean Lemongrass Veloute

Shoyu Duck Bao Bun
Hoisin Sriracha

Choice of Dessert
Sushi*

Amasia Set
Seven Nigiri and Spicy Ahi Roll  40

Rolls

“Farm to Table” Maki
Plum Pickled Cucumber, Sweet Onion, Kimchi Daikon, Wakame, and Ponzu Tomato  15

“Ochazuke” Tea and Rice Maki
Kobujime Whitefish, Ume, Furikake, Kombucha, Yukari Sauce  19

“Hanabi” Maki
Grilled Unagi, Spicy Seafood Salad, Aji Panca, Aji Amarillo Aioli  20

“California” Maki
King Crab, Cucumber, and Avocado; King Crab Salad Top, Avocado Ginger Puree  21

“Spicy Ahi” Maki
Ahi, Sriracha, Scallion, and Tobiko; “Asian Style” Poke Top, Chili Threads  22

“HamaNegi” Maki
House Blend Furikake “Rice Crispies”  24

Nigiri

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<tbody>
<tr>
<td>Ahi - Yellowfin Tuna</td>
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<td>Zuke - Marinated Tuna</td>
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<tr>
<td>Sake - Atlantic Salmon</td>
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<td>Hamachi - Young Yellowtail</td>
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<td>Kampachi – Amberjack</td>
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<td>Unagi – BBQ Eel</td>
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<td>Ebi – Shrimp</td>
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<td>Hotate - Sweet Scallop</td>
<td>10</td>
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<tr>
<td>Tako - Octopus</td>
<td>9</td>
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<tr>
<td>Uni - Santa Barbara Sea Urchin</td>
<td>15</td>
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</tbody>
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*These foods may be raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.

Parties of 8 or more are subject to an automatic 18% service charge.
Cold Pupus

Passion Fruit Kampachi Ceviche*
Shiso, Okinawan Sweet Potato, Red Onions, Aji Amarillo 18

Chilled Soybeans
Togarashi 6

Sashimi*
Kona Kampachi 19  Salmon 20  Ahi 21  Hamachi 22

Chopped Ahi Sashimi*
Avocado Salsa Stack, Won Ton, Soy Wasabi* 23

Poke of the Day*
Market Price

Shooter of the Day*
Market Price

Hot Pupus

Maui Cattle Company Beef Sliders
Bao Buns, Grilled Onions, Surfing Goat Dairy Tzatziki 10

Spicy Mochiko Chicken 11

Shoyu Duck Bao Buns
Hoisin Sriracha 12

Potstickers
Garlic-Chive, Soy-Vinegar Chili Dip 16

Shrimp Tempura
Waipoli Lettuce Wraps, Sweet Chili Dipping Sauce 18
Soups and Salads

“Soup and Sandwich”
Grilled Cheese Sandwich, Foie Gras, Kalua Pig, Chilled Vine Ripened Tomato Soup 12

Miso Clam Chowder
Bacon, Taro 13

Chicken Meatballs
Coconut-Ginger-Lemongrass Broth, Pimenton Oil 14

Whole Tomato Salad
Li Hing Mui Dressing 15

Asian Pear Salad
Orange Segments, Candied Garlic, Pecans, Gorgonzola Dolce, Chardonnay Reduction 16
Entrees

Buttermilk Fried Jidori Chicken  
Braised Swiss Chard with Kalua Pig, Surfing Goat Ranch, Kimchi  34

"Madras" Mahi  
Kula Corn Vinaigrette, Spaghetti Squash, “Da Ono” Portuguese Sausage, Nuts, Local Sprouts  36

"Garlic Shrimp"  
Citrus, Sweet Paprika  38

"Blackened" Big Island Ahi*  
Kasundi, Edamame, Black Olive, Crispy Parsnip  39

Crispy Tempura Snapper  
“Som Tum Thai” Green Papaya Salad, Nauc Cham and Soy Mustard  39

Ginger Crusted Onaga, Long-Tail Red Snapper  
Miso Sesame Vinaigrette  41

Soy Braised Short Ribs  
Gingered Shrimp, Kochu Jang Sauce  42

Glazed Australian Lamb Chops  
Smoked Lilikoi BBQ, Coconut-Ginger String Beans*  46

Crispy Whole Garlic Dungeness Crab  85

Whole Steamed Island Fish for Two  
Sizzling Peanut Oil, Soy, Cilantro & Scallions  95

Niman Ranch New York 12 oz*  
Mushroom Bolognese, Adobo Gravy  44

Snake River Farms Wagyu Ribeye*  
Black Pepper Glaze, Gailan  
Choice of:  8oz.  65  or  12 oz.  90
Rice and Noodles

White Rice  6
Brown Rice  6
Koda Farms Mixed Grain Rice  8

Kimchi Fried Rice
Lup Cheong, Bacon, Fried Egg  19

Chili Garlic Noodle
Braised Short Rib, Shoyu Honey Broth  21

Vegetables
Sweet Kula Corn
Salsa Verde Butter, Parmesan  8

Local Broccoli
Roasted Mac Nuts, Chiles and Mint  10

Crispy Asparagus Tempura
Surfing Goat-Buttermilk Ranch  11