



WELCOME! E KOMO MAI!

Hawai'i Regional Cuisine borrows from all the ethnic influences found in Hawai'i today and features the best of locally grown products. Our plantation and immigrant past inspires us to take something old and reinterpret it to make something new. I want you to "Taste Hawai'i."

Thank you for coming, please enjoy your dinner.

A P P E T I Z E R S

LOCAL BUTTER TASTING

Naked Cow Dairy Butter – Waianae, O'ahu
Hula Cow, Lalamilo Farms, Salted and Unsalted Butter – Waimea, Big Island

"POKI-PINES"

Crispy Won Ton Wrapped Ahi Poke Balls, Avocado, Wasabi Sauce

SHRIMP AND AHI FRITTO MISTO TEMPURA

Mushroom, Heart of Palm

SEAFOOD CAKES

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



CHOPPED AHI SASHIMI AND AVOCADO SALSA STACK

Stacked on Crispy Won Ton, Spicy Aioli, Wasabi Soy

"TACOS"

Spicy Beef, Avocado Salsa, Won Ton Tacos



"DA BAG"

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

SEARED HUDSON VALLEY FOIE GRAS

Cheese, Green Apple, Macadamia Nuts, Nori

MAKAWELI BONE MARROW

Garlic Black Pepper Oil, Lemon Parsley Salad

S A L A D S

FARMER'S MARKET VEGETABLE "CHOPPED SALAD"

Lettuce, Hawaii Hearts of Palm, Sumida Farm Watercress,
Naked Cow Dairy Vog Cheese, Edamame Bagna Cauda Dressing

LOCAL BABY GREENS AND VEGETABLES

Sherry Vinegar Soy Dressing

SWEET LAND FARM AND HAWAII ISLAND GOAT DAIRY CHEESES, ROASTED BEETS

Walnuts, Arugula, Orange, Pomegranate Molasses Dressing

ROASTED BEET, HO FARMS TOMATO

Cucumber, Avocado, Li Hing Mui Ume Vinaigrette

*Please inform your server of any allergies or dietary restrictions
Consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk of food borne illness*