



## ENTREES

### SEAFOOD MEDLEY

Lobster, Clams, Mussels, Shrimp, Truffle Garlic Black Pepper Sauce

### HAWAIIAN KAMPACHI AND CLAMS

Chili Garlic Lemongrass Black Bean Sauce, Pork, Red Rice

### NORTH SHORE FARMS TILAPIA

Yuzu Brown Butter Sauce, Twin Bridge Farm Asparagus, Crimini Mushrooms

### GINGER CRUSTED ONAGA, LONG TAIL RED SNAPPER

Miso Sesame Vinaigrette, Mushroom, Nozawa Corn

### PAN STEAMED OPAKAPAKA, SHORT TAIL PINK SNAPPER

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

### NEW ZEALAND KING SALMON, OCHAZUKE RISOTTO

Ikura Tsukemono Relish, Bubu Arare, Green Tea

### TWICE COOKED SHORT RIB, SOY BRAISED AND GRILLED "KALBI" STYLE

Gingered Shrimp, Kochu Jang Sauce

### MAUI NUI VENISON

Sweet Sour Golden Beets, Swiss Chard, Red Wine Beet Jus

*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*

PAUL MATSUMOTO  
CHEF DE CUISINE