



SALADS

FARMER'S MARKET VEGETABLE "CHOPPED SALAD"

Lettuce, Hawaii Hearts of Palm, Sumida Farm Watercress,
Naked Cow Dairy Pink Hawaii Cheese, 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

ENTRÉES

KEAHOLE LOBSTER, CLAMS, MUSSELS, SHRIMP

Truffle Garlic Black Pepper Sauce

KONA KAMPACHI AND CLAMS

Chili Garlic Lemongrass Black Bean Sauce, Pork, Penne Pasta

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

NORTH SHORE FARMS TILAPIA

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

RIB STEAK

Garlic Crimini Mushrooms, Cipollini Onions, Veal Jus

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

Gingered Shrimp, Kochu Jang Sauce

FROM MAKAWELI KAUAI

26 OUNCE DRY AGED PORTERHOUSE STEAK FOR TWO

Roasted Hamakua Mushrooms, Taro Potato Gratin

PAUL MATSUMOTO
CHEF DE CUISINE