



**HAPPY MOTHER'S DAY!  
SUNDAY, MAY 8, 2016**

*Small Appetizers to Start*

**SMOKED SALMON "TOAST"**  
Salmon "Bacon"

**HAWAIIAN KAMPACHI "LUMPIA"**  
Otsuji Farms Mustard Cabbage Wasabizuke

**HAWAII ISLAND GOAT CHEESE AND HO FARMS TOMATO**  
Li Hing Mui Balsamic Vinaigrette

**KUALOA RANCH GRILLED SHRIMP**  
Spicy Miso Sauce

*Choice Of:*

**DUCK AND FOIE GRAS "XIAOLONGBAO-SOUP DUMPLING"**  
Foie Gras Nage

OR

**GARLIC BLACK PEPPER KEAHOLE LOBSTER**  
Mushroom Peanut Salsa

*Choice of Entree:*

**PAN SEARED ONAGA "SARCIADO," LONG TAIL RED SNAPPER**  
Stewed Tomato, Onion, Peterson Farms Egg, Crispy Leeks

**NORTH SHORE FARM RAISED TILAPIA**  
Misoyaki, Unagi, Sumida Farms Watercress

**BLACK BEAN RED WINE BRAISED SHORT RIBS**  
Emma Bello Goat Cheese, Hamakua Eryngii Mushrooms

**PRIME NEW YORK STRIP MEDALLION**  
Filipino Adobo Flavors, Okinawan Spinach Leaves, Potato

*Dessert:*

**VACHERIN**  
Citrus Meringue, Lychee, Compressed Melon, Raspberry Sponge

\$95 per person or \$145 with wine pairings  
*\*The la carte menu will not be available this evening.*

Reservations: (808) 949-2526