



## 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.

## SPECIALS

### CHINESE STYLE STEAMED NORTH SHORE TILAPIA

Fish Mousse, Lup Cheong, Gingered Vegetables, Soy Broth / 45.00

### "SURF & TURF"

Beef Tenderloin, Bacon and Mushroom Salad, Port Wine Reduction  
Spiced North Shore Tilapia, Yuzu Nage, Brown Butter Spinach / 62.00

## APPETIZERS

### SIDE BY SIDE LOCAL BUTTER TASTING

WHEN YOU SUPPORT BUYING LOCAL, IT HELPS US STAY MORE SUSTAINABLE  
TASTE THE DIFFERENCE

Naked Cow Dairy Butter – Waianae, O'ahu  
Hula Cow, Lalamilo Farms, Salted and Unsalted Butter – Waimea, Big Island  
Imported Butter from Los Angeles, California / 9.00

### "NEW WAVE" KUALOA OYSTER SHOOTER

Local Kualoa Ranch Oyster in Spicy Tomato Water, Fennel Basil Ume Shiso Essences / 7.00

### KAUAI SHRIMP "ESCARGOT STYLE"

Cremini Mushrooms, Tokyo Negi Oil, Katsuo Soy / 14.00

### NORI WRAPPED TEMPURA AHI

Tomato Ginger Relish, Soy Mustard Sauce / 25.00

### CHOPPED AHI SASHIMI AND AVOCADO SALSA STACK

Stacked on Crispy Won Ton, Spicy Aioli, Wasabi Soy / 25.00

### SEAFOOD CAKES

Crab, Scallop, Shrimp, Kaffir Lime Leaves, Caper Ja Chai "Remoulade" / 26.00

### "LACED" PORK DUMPLINGS

Pork, Shrimp, and Garlic Chive Dumplings, Pineapple "Kim Chee", Spicy Soy Dipping Sauce / 15.00

### "DA BAG"

Steamed Clams with Kalua Pig, Shiitake Mushrooms in a Foil Bag / 18.00

### "TACOS"

Spiced Beef, Avocado Salsa, Chili Lime Goat Cheese, Won Ton Tacos / 16.00

*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*