



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



LOBSTER BISQUE

Basil Cream

AHI SPRING ROLL

Avocado, Wasabi Sauce, Tarragon Tobiko Vinaigrette

MISO SEARED DAY BOAT SCALLOPS

Sesame Vinaigrette, Mushroom, Nozawa Corn

YUKARI MONCHONG, SICKLE POMFRET

Miso Lentil Salad, Charred Blue Tomato, Chipolini Onions

APPETIZERS

"DA BAG"

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

"OXTAIL SOUP"

Boneless Oxtail, Kai Choy, Shiitake Ginger Salsa, Star Anise Beef Broth

SEAFOOD CAKES

Lobster Shrimp Tofu Cakes, Caper Ja Chai Remoulade



CHOPPED AHI SASHIMI AND AVOCADO SALSA STACK

Stacked on Crispy Won Ton, Spicy Aioli, Wasabi Soy

MAKAWELI BONE MARROW

Garlic Black Pepper Oil, Lemon Parsley Salad

*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*