



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

MISO GLAZED NEW ZEALAND KING SALMON

Black Rice "Risotto", Ikura Relish, Tsukemono, Ginger Soy Tomatoes

SEARED DAY BOAT SCALLOPS

Seafood Dumplings, "X.O. Sauce", Kai Choy Mushroom Relish, Won Bok, Watermelon Radish

KEAHOLE LOBSTER SHRIMP LASAGNA

Roasted Half Tail with Lemon Garlic Butter, Lobster Tomato Sauce

APPETIZERS

"TACOS"

Spicy Beef, Avocado Salsa, Chili Lime Goat Cheese, Won Ton Tacos

"DA BAG"

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

KAUAI SHRIMP "ESCARGOT STYLE"

Crimini Mushrooms, Tokyo Negi Oil, Katsuo Soy

SEAFOOD CAKES

Crab, Lobster, Shrimp, Kaffir Lime Leaves, Caper Ja Chai "Remoulade"

AHI, BIG EYE TUNA POKE

Seasoned with Moromiso, Ahi Dip, Taro Chips



CHOPPED AHI SASHIMI AND AVOCADO SALSA STACK

Stacked on Crispy Won Ton, Spicy Aioli, Wasabi Soy

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