



## 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.

## APPETIZERS

### "NEW WAVE" KUALOA OYSTER SHOOTER

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

### KAUAI SHRIMP "ESCARGOT STYLE"

Crimini Mushrooms, Tokyo Negi Oil, Katsuo Soy

### NEW STYLE AHI POKE, BIG EYE TUNA

Sea Asparagus, Ja Chai, Kizami Wasabi Relish, Moromiso



### CHOPPED AHI SASHIMI AND AVOCADO SALSA STACK

Stacked on Crispy Won Ton, Spicy Aioli, Wasabi Soy

### SEAFOOD CAKES

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



### "DA BAG"

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

### "TACOS"

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

### BEEF CARPACCIO

Rice Noodles, Pickled Onions, Shallots, Mint, Cilantro, Basil, Jalapeno, Chili Lemongrass

## SOUP AND SALADS

### LOBSTER BISQUE

Basil Cream

### BIG ISLAND HEART OF PALM CAESAR

Raw Broccoli, Cauliflower, Sweet Land Farm Feta, Waipoli Lettuce, Cashews



### TOMATO SALAD

Cucumber, Li Hing Mui Ume Vinaigrette

### HAWAII ISLAND GOAT DAIRY CHÈVRE, ROASTED BEETS

Ho Farm Tomato, Chili Lemongrass Dressing, Pistachios

*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*