



## 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

### TEMPURA MONCHONG, SICKLE POMFRET

Wasabi Aioli, Tsukudani, Gingered Vegetables

### PAN STEAMED MAHI MAHI, DORADO

Shrimp Pork Hash, Truffle Nage, Gingered Vegetables, Tapioca Pearls

### FROM MAKAWELI KAUAI

### 25 OZ DRY AGED T-BONE STEAK

Truffle Sweet Soy, Crimini Mushroom, Onions, Daikon Oroshi, Spicy Ponzu

*\*Specials change frequently.*

## APPETIZERS

### OPIHI SHOOTER, LOCAL LIMPET

Spicy Tomato Water, Fennel Basil Ume Shiso Essences

### "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

### SEAFOOD CAKES

Lobster, Shrimp, "Remoulade", Cucumber Namasu



### 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*