



## 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

### AHI, BIG EYE TUNA POKE

Seasoned with Moromiso, Ahi Dip, Taro Chips

### SEARED DAY BOAT SCALLOPS

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

### MISO GLAZED NEW ZEALAND KING SALMON

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

### SESAME CRUSTED BERKSHIRE PORK TENDERLOIN

"Shrimp Katsu", Cabbage, Katsu Karashi Vinaigrette

## 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"



### 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*