



SOUP AND SALADS

LOBSTER BISQUE

Basil Cream

“OXTAIL SOUP”

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

ISLAND GREENS AND VEGETABLES

Sherry Vinegar Soy Dressing

BIG ISLAND HEART OF PALM CAESAR

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



WHOLE TOMATO SALAD

Cucumber, Li Hing Mui Ume Vinaigrette

ENTRÉES

NEW ZEALAND KING SALMON

Ikura Relish, Tsukemono, Ginger Soy Tomatoes, Heart of Palm Vinaigrette

NORTH SHORE TILAPIA, “SHIITAKE BACON”

Ho Farms Bok Choy, Long Beans Water Chestnut Salad, Negi Coulis, Mushroom Soy



GINGER CRUSTED ONAGA, LONG TAIL RED SNAPPER

Miso Sesame Vinaigrette, Mushroom, Nozawa Corn



TWICE COOKED SHORT RIB, SOY BRAISED AND GRILLED “KALBI” STYLE

Gingered Shrimp, Kochu Jang Sauce

“BEEF WATERCRESS”

Beef Tenderloin, Sumida Farm Watercress Chimichurri,
Naked Cow Pink Peppercorn Cheese, Ho Farm Tomatoes, Mushroom Soy, Negi Oil

RIBEYE STEAK

Garlic Black Pepper Sauce, Spicy Kualoa Heirloom Eggplant, Waialua Asparagus,
Pickled Beets, Ho Farm Tomato

PAUL MATSUMOTO
CHEF DE CUISINE