



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



GINGER CRUSTED ONAGA, LONG TAIL RED SNAPPER

Miso Sesame Vinaigrette, Mushroom, Kahuku Corn



PAN STEAMED NORTH SHORE OPAKAPAKA, SHORT TAIL PINK SNAPPER

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



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

Gingered Shrimp, Kochu Jang Sauce

SHRIMP LINGUINE

Chili Garlic Lemongrass Black Bean Sauce, Small Kine Farms Keiki Portabello Mushrooms

BEEF TENDERLOIN

Bacon, Long Bean Mushroom Salad, Port Wine Reduction

“BEEF WATERCRESS”

Ribeye Steak, Sumida Farm Watercress Chimichurri,

Naked Cow Pink Peppercorn Cheese, Ho Farm Tomatoes, Mushroom Soy, Negi Oil

PAUL MATSUMOTO
CHEF DE CUISINE