



## ENTRÉES

### **PATAGONIA, VERLASSO SALMON**

Black Rice “Shrimp Risotto”, Ikura Relish, Tsukemono

### **SEARED AHI, BIG EYE TUNA**

Noodles, Ikura, Ho Farm Cucumbers, Kaiware, Soy Vinaigrette

### **GINGER CRUSTED ONAGA, LONG TAIL RED SNAPPER**

Miso Sesame Vinaigrette, Mushroom, Kahuku Corn

### **PAN STEAMED OPAKAPAKA, SHORT TAIL PINK SNAPPER**

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

### **SHRIMP AND CLAMS**

Chili Garlic Lemongrass Black Bean Sauce, Penne Pasta

### **SEARED DAY BOAT SCALLOPS RISOTTO**

Hamakua Mushroom, Truffle Dried Scallop Ham Shrimp Risotto

### **SEAFOOD BOWL**

Kona Cold 1/2 Lobster Tail, Shrimp, Island Fish, Scallop, Little Neck Clams  
Chili Bacon Broth, Chili Aioli

### **KEAHOLE LOBSTER SHRIMP LASAGNA**

Roasted Half Tail with Red Onion Butter, Lobster Tomato Sauce

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

Gingered Shrimp, Kochu Jang Sauce

### **TWO LADIES GRILLED PORK CHOP**

Boiled Peanut Salsa, Stir Fry Vegetables, Mango BBQ Sauce

### **“BEEF WATERCRESS”**

Ribeye Steak, Sumida Farm Watercress Chimichurri,  
Sweetland Farms Feta Cheese, Ho Farm Tomatoes, Mushroom Soy, Negi Oil

### **“WAFU” RIBEYE**

Truffle Sweet Soy, Cremini Mushrooms, Onions, Daikon Oroshi, Spicy Ponzu

### **48 OUNCE HARRIS RANCH TOMAHAWK STEAK**

Roasted Hamakua Mushrooms, Kualoa Farms Green Beans and Okra,  
Roasted Ho Farms Tomatoes and Pearl Onions

PAUL MATSUMOTO  
CHEF DE CUISINE