



SALADS

ISLAND GREENS AND VEGETABLES

Sherry Vinegar Soy Dressing



WHOLE TOMATO SALAD

Cucumber, Li Hing Mui Ume Vinaigrette

FARMER'S MARKET VEGETABLE "CHOPPED SALAD"

Romaine Lettuce, Hawaii Hearts of Palm, Sumida Farm Watercress,
Naked Cow Dairy Pink Hawaii Cheese, Bagna Cauda Dressing

SWEET LAND FARM GOAT CHEESE, ROASTED BEET SALAD

Walnuts, Orange, Hanaoka Farms Lilikoi Dressing

ENTRÉES

NEW ZEALAND KING SALMON

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

NORTH SHORE TILAPIA, "SHIITAKE BACON"

Ho Farms Broccolini, Long Beans Waterchestnut Salad, Negi Coulis, Mushroom Soy

GINGER CRUSTED ONAGA, LONG-TAIL RED SNAPPER

Miso Sesame Vinaigrette, Mushroom, Nozawa Corn



SHRIMP AND CLAMS

Chili Garlic Lemongrass Black Bean Sauce, Penne Pasta



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