



## 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 TILAPIA

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



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

Gingered Shrimp, Kochu Jang Sauce

### “BEEF WATERCRESS”

Ribeye Steak, Sumida Farm Watercress Chimichurri,  
Cambozola Cheese, Ho Farm Tomatoes, Mushroom Soy, Negi Oil

### SHRIMP LINGUINE

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

### KEAHOLE LOBSTER SHRIMP LASAGNA

Roasted Half Tail with Lemon Garlic Butter, Lobster Tomato Sauce

PAUL MATSUMOTO  
CHEF DE CUISINE