



SOUP AND SALADS

MUSHROOM SOUP

Small Kine Farm Keiki Bello Mushrooms, Truffle Essence / 10.00

WHOLE TOMATO SALAD

Cucumber, Li Hing Mui Ume Vinaigrette / 14.00

WAIPOLI BABY ROMAINE, KALUA PIG CAESAR SALAD / 16.00

ENTRÉES

PATAGONIA, VERLASSO SALMON OCHAZUKE RISOTTO

Ikura Tsukemono Relish, Bubu Arare, Green Tea / 38.00

SEARED BIGEYE BLACK PEPPERED AHI TUNA

Crispy Asian Slaw, Soy Vinaigrette, Cilantro, Peanuts / 42.00

PAN STEAMED NORTH SHORE TILAPIA

Shrimp Pork Hash, Truffle Nage, Gingered Vegetables, Tapioca Pearls / 47.00

GINGER CRUSTED ONAGA, LONG TAIL RED SNAPPER

Miso Sesame Vinaigrette, Mushroom, Kahuku Corn / 46.00

SHRIMP AND CLAMS

Chili, Garlic, Lemongrass, Black Bean Sauce, Penne Pasta / 41.00

SEAFOOD BOWL

Shrimp, Scallop, North Shore Tilapia, Littleneck Clams, Miso Kochu Jang Broth / 59.00

SEARED DAY BOAT SCALLOPS RISOTTO

Truffle Dried Scallop, Ham, Shrimp Risotto, Hamakua Mushroom / 46.00

TWICE COOKED SHORT RIB, SOY BRAISED AND GRILLED "KALBI" STYLE

Gingered Shrimp, Kochu Jang Sauce / 47.00

PAUL MATSUMOTO
CHEF DE CUISINE