

CHEF'S TASTING MENU

\$65 / PERSON
BEVERAGE PAIRING +\$35
Exclusive of tax and gratuity

AMUSE-BOUCHE

Chef created daily

PAIRING *Sparkling Chardonnay* | Toso, Argentina NV

TOMATO, BEET, AVOCADO

Lilikoi gastrique

PAIRING *Müller-Thurgau* | Kettmeir, Alto Adige Italy 2014

KAUAI PRAWN CHAWANMUSHI

Shiitake, truffle, soy

PAIRING *Sake Honjozo* | Eiko Fuji 'Ban Ryu', Yamagata Japan

KASU COD

Grains, pickled cabbage, mushroom dashi

PAIRING *Riesling* | Dr. H Thanisch, Mosel Germany 2015

BEEF TENDERLOIN

Ochazuke arancini, tsukudani, miso demi glace

PAIRING *Merlot* | Duckhorn, Napa Valley, California

LILIKOI CRÈME BRÛLÉE

Berries

PAIRING *Moscato Bianco* | Bera, Moscato d'Asti Italy NV

STARTERS

LOBSTER BISQUE SHOT 3 BOWL 6
Caramelized fennel, crème fraîche

B ▶ **SALT-N-PEPPER LOCAL PRAWNS** 15
4 quick fried local prawns, garlic confit,
Szechuan salt-n-pepper, cilantro, negi

CHARRED TAKO 16
Slow cooked octopus, eggplant, pico de gallo, arugula,
and fried shallots

AHI POKE 13
Shoyu, green onion, furikake, togarashi, lemon zest

BASALT TIRADITO 15
Charred corn, micro lettuce, nori tuile, aji amarillo sauce

SPICY KAMPACHI POKE 13
House-made sambal, avocado mash, ice lettuce,
shrimp chips, sweet soy sauce

OYSTERS ON THE HALF SHELL
HALF-DOZEN (6) 24
DOZEN (12) 44
Choice of sauce: Calamansi Cocktail Sauce or
Hawaiian Chili Pepper Mignonette

CHEESE PLATTER 13
Assortment of domestic and imported cheeses, candied
nuts, fresh fruit, local honey, baguette

CHARCUTERIE PLATTER 14
Duck liver pâté, salumi, cured meat, pickles, mustard,
sliced baguette

B ▶ **ADOBO CHICKEN WINGS & CRACKERS** 13
Soy-vinegar glaze, garlic chili dipping sauce,
chicken skin crackling

PORK BELLY BUNS 12
Charcoal bao buns, pickled vegetables, hoisin sriracha sauce

SWEET POTATO PIELE 11
Coconut milk, corn, heart of palm, Thai basil, kale,
shiitake mushrooms

ROTISSERIE DUCK EMPANADAS 10
Aged goat cheese, brandied cherry, pickled jalapeño,
avocado lime crema

SALADS

MIXED GREENS 9
Waipoli lettuce, tomato, heart of palm, watermelon radish,
soy-shallot vinaigrette dressing

B ▶ **HERB ROASTED BEETS SALAD** 13
Local goat cheese, arugula, crispy shallot,
Sherry vinaigrette dressing

HEIRLOOM TOMATOES 14
Fresh Mozzarella, basil, sea salt, aged balsamic vinegar,
extra virgin olive oil, balsamic caviar

B ▶ = SIGNATURE DISH

MAIN COURSE

PRIME RIB

12oz salt-herb crusted prime rib, Yukon Gold mashed potatoes, vegetable medley

COULOTTE STEAK

Sweet potato-mushroom piele, pineapple chimichurri

BEEF TENDERLOIN

Two 4oz medallions, creamed corn, potato puree, roasted garlic butter

ROASTED HALF CHICKEN

Peruvian marinade, roasted fingerling potatoes, charred corn, cilantro sauce

BRAISED TWO LADY FARMS

PORK SHOULDER

Herb roasted potatoes, asparagus, I.P.A. mustard jus, sauce verte

BASALT BURGER

8oz wagyu beef burger, Hawaiian Island dressing, lettuce, tomato, and onion on a brioche bun.

Served with French fries

ADD AVOCADO OR BACON

ADD GRILLED LOCAL MUSHROOMS

ADD BLEU CHEESE

ONION RINGS OR TOGA FRIES

29

26

45

29

25

19

+3

+3

+3

+3

PAPPARDELLE & PORK RAGU

Hand cut fresh pasta, mushroom, braised pork shoulder, tomato-herb sauce, parmesan cheese

23

VEGETABLE RISOTTO

Edamame, bok choy, baby carrots, parmesan crisp, fennel pollen

21

LOCAL PRAWNS WITH HOUSE-MADE PASTA

B

local prawns, charcoal linguine, mushrooms, baby bok choy, lemon-chile cream

28

SEARED HOKKAIDO SCALLOPS

Ikura, edamame, wasabi, and potato purée

27

FRESH CATCH OF THE DAY

Macadamia nut panko crust, olena rice, nori tuile, calamansi caper butter

29

KASU MARINATED ALASKAN BLACK COD

B

Onigiri (rice ball), sautéed local greens, chili oil, and soy-mirin glaze

37

LOBSTER & STEAK DUO

Butter poached cold water lobster tail, beef tenderloin, black pepper-charred scallion sauce

39

SIDES

BRAISED LOCAL GREENS _____	7
with lemon and sweet onions	
SAUTÉED MUSHROOMS _____	8
CREAM OF CORN _____	6

WHITE / BROWN RICE _____	4
GARLIC RICE _____	5
YUKON GOLD MASHERS _____	5

BEVERAGES

PLANTATION ICED TEA _____	4
ICED TEA _____	5
Strawberry, Guava, or Passion Fruit	
LEMONADE _____	4
Regular, Guava, or Passion Fruit	

JUICE _____	4
Orange, Pineapple, Cranberry, POG	

FOUNTAIN DRINKS _____	4
Coke, Sprite, Diet Coke, Seagram's Ginger Ale, or Barq's Root Beer	

LOCAL TEA & CUSTOM ROAST COFFEE

HAWAIIAN PARADISE TEA _____	4
Black Tea, Sencha, Jasmine, Chamomile, or Earl Grey	
FRENCH PRESS CUSTOM HAWAIIAN BLEND COFFEE	
Hawaiian Paradise Coffee, Hawaii	
12oz _____ 5 32oz _____ 9 51oz _____ 15	
CUSTOM HAWAIIAN BLEND COFFEE _____	3.50
Hawaiian Paradise Coffee, Hawaii	

ESPRESSO		
Single-Shot _____	3.50	Double-Shot _____ 4
CAPPUCCINO _____		4.50
LATTE _____		4.75
MACCHIATO _____		3.75