# Starters

**Lobster Bisque Soup**
*Shot 3, Bowl 6*

**Cheese Platter**
*Small 15, Large 19*

**Charcuterie Platter**
*Small 15, Large 19*

Assorted selection of domestic and imported cheeses, charcuterie, candied nuts, Big Island honey, house bread

**Dungeness Crabcakes**
*Meyer lemon, tobiko tartar, namasu*
*18*

**Torchon of Hudson Valley Foie Gras**
*Brioche points, mango-chili jam, pangasinan sea salt*
*19*

**Summer Rolls**
*Local pork belly, prawns, daikon, carrots, cilantro, mint, romaine, dipping sauces*
*14*

**Duck Confit**
*Steamed buns, scallions, plum sauce, hoisin, salt & pepper*
*15*

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# Salads

**Heirloom Mixed Lettuce Greens**
*Local mixed greens, Ho Farms tomatoes, baby carrots, cucumbers. Choice of dressing: soy-shallot vinaigrette, green goddess, Hawaiian isles, coconut balsamic, or lemon-anchovy*
*10*

**Grilled Kula Farms Baby Romaine & Treviso**
*Asparagus, Parma prosciutto, manchego*
*14*

**Lacquered Quail**
*Soba, hearts of palm, watercress, and soy-shallot vinaigrette dressing*
*15*

**Red and Yellow Beets**
*Spanish sherry, local goat cheese, arugula, shallots*
*14*

**Local Heirloom Tomatoes**
*Gioia burrata, basil, sea salt, aged balsamic vinegar, extra virgin olive oil*
*14*
FROM THE RAW BAR

TUNA SASHIMI
WATERMELON GELÉE, MICRO SHISO, WAKAME, SOY-JALAPENO SAUCE, AND PICKLED RADISH
17

TUNA TATAKI
TOBIKO, SANSHO PEPPER, SMOKED PONZU SAUCE, AND HIJIKI ON RICE CRACKERS
18

BIG ISLAND KAMPACHI TIRADITO
YELLOWTAIL, GARLIC CHIPS, PATIS (FISH SAUCE), SRIRACHA, LOCAL MICRO CILANTRO, AND AJI AMARILLO-PINEAPPLE SAUCE
18

CHARRED TAKO
OCTOPUS, TOMATO WATER, BASIL, ARUGULA, AND FRIED SHALLOTS
18

OYSTERS - DAILY SELECTION
HALF-DOZEN (6 OYSTERS)
22
DOZEN (12 OYSTERS)
44
SERVED ON HALF SHELL WITH THREE SAUCES: MIGNONETTE, COCKTAIL, AND HORSE RADISH.
• PACIFIC SALTWATER OYSTERS FROM KUALOA FARMS (KANEHO)
• KUMAMOTO OYSTERS FROM TAYLOR FARMS (PACIFIC NORTHWEST)

WAIKIKI SEAFOOD TRAY
POACHED PRAWNS, OYSTERS, AND POKE
50

DIAMOND HEAD TOWER
HALF KONA LOBSTER, HALF DUNGENESS CRAB, POACHED PRAWNS, OYSTERS, AND POKE
100

POKE: CLASSICS & NOW

TUNA ____________________________12
TWO TYPES: CLASSIC OR NOW

SALMON __________________________12

TAKO (OCTOPUS) ______________________12

YELLOWTAIL ______________________12

PRAWNS __________________________12

TRIO - 3 CHOICES ____________________18

SEAFOOD COCKTAILS

KUALOA PRAWNS _____________________16
CRAB ______________________________12
LOBSTER __________________________20

PRAWNS __________________________12

YELLOWTAIL ______________________12

TRIO - 3 CHOICES ____________________18
ROTISSERIE & GRILL

MAKAWELI RANCH RIB-EYE STEAK
12 oz guava wood smoked rib-eye steak
wilted greens, and cream of corn

A-5 WAGYU NEW YORK STRIP LOIN
5 oz wagyu new york strip loin served
with sweet onions and wild local
mushrooms

LUDOVICO FARM ROASTED HALF CHICKEN
roasted half chicken, lemon, rosemary,
garlic, and braised local greens

LAMB CHOPS
grilled local herb scented lamb, baba
ganoush, and mint oil

PORCHETTA
local pork, sweet filipino sausage, arroz
caldo, watercress, and pickled green papaya

SEAFOOD

UNI WITH HOUSEMADE PASTA
with black truffles
sea urchin, charcoal linguine, fresh
cracked black pepper, caviar, and a zest
of meyer lemon

KONA COLD LOBSTER
butter poached half lobster, tomato confit,
mascarpone risotto

KASU MARINATED ALASKAN BLACK COD
onigiri (rice ball), savoy spinach, and
soy-mirin glaze

SALT-N-PEPPER KUALOA FARM PRAWNS
third of a pound of prawns served with
garlic, sea salt, szechwan peppercorns,
cilantro, and negi

WHOLE THAI SNAPPER
market price
aromatics, cilantro, green onions, sesame
oil, and baby bok choy
Sides

Big Island Baby Carrots .......................... 6
With local honey, ginger, and vadovahn

Mohala Farms Swiss Chard ....................... 6
With lemon and sweet onions

Beverages

Iced Tea
Plantation, strawberry, guava, or passion fruit .......................... 5

Lemonade
Regular, guava, or passion fruit ...................... 4

Fresh Squeezed Juice
Orange, grapefruit, pineapple .......................... 4

Hawaiian Soda
Ono pops 100% Hawaiian 4 kine lime
Or ono pops 100% Hawaiian Kula strawberry .......................... 5

Fountain Drinks
Non-alcoholic ‘mocktails’ are available upon request ..................... 4

Local Tea & Custom Roast Coffee

Tea Hawaii Black Tea .............................. 5

Tea Chest .............................. 4
Green tea, lemon mamaki, or Maui Earl Grey

100% Kona Coffee ...................... 4.50

French Press Coffee
12oz 6 .............................. 32oz 9 .............................. 51oz 15

Espresso
Single-shot 3.50 .............................. Double-shot 4

Cappuccino ...................... 4.50

Latte ...................... 4.75

Macchiato ...................... 3.75