

Dinner

Hirabara Romaine , Herb-Avocado Dressing, Goat Milk Gouda, Macadamia Nuts	20
Tomatoes , Bocconcino Burrata, Onion, Mint, Li Hing Mui Vinaigrette	29
Hamachi Sashimi , Lilikoi Ponzu, Jalapeno	32
Smoked Ahi Poke , Seaweeds, Avocado, Sweet Potato Chips	29
Maui Nui Venison Tartare , Bonito Aioli, Pickled Shallots, Crispy Potatoes	28
Foie Gras Terrine , Onion Jam, Umeshu Jelly, Epi-ya Pillow Toast	41
Blistered Shishitos , Yogurt Aioli, Nuts, Seeds	16
Roasted Cabbage , Ahi Mayo, Tempura Flakes, Marinated Trout Roe	17
Fries , Spicy Mayo (Mentaiko Smoked Trout Roe Dip Add +13)	10
Kauai Prawn Toast , Epi-ya Pillow Toast, Prawn Mayo, Finger Lime	23
Lamb Lollipops , Cilantro Pistou, Shiso, Cucumber Pickles	36
Charcoal Grilled Ahi , Peppercorn, Sumida Farm Watercress, Hollandaise	MP
Steamed Kona Kampachi , Tobiko Beurre Blanc	39
Prime USDA 16oz Ribeye , Charred Onions, Rosemary Vinaigrette	70
Local Grass Fed Beef , Umeboshi, Wasabi, Veg-Demi	MP
Braised Oxtail , Local Udon, Herbs, Peanuts, Chili Pepper Vinegar	41
Eggplant Rice , Tare Sauce, Rice Factory Brown Rice, Sesame, Nori, Daikon Pickles	24
Mushroom Rice , Brown Butter, Rice Factory Shiitake Dashi Rice, Garlic	29
Roasted Brussels Sprouts , Chili Pineapple Sauce, Spam	10
Seared Kahumana Zucchini , Lehua Honey, Panko, Thai Basil	10
Roasted Hirabara Carrots , Black Sesame, Sweetland Farm Chevre	12

all items are limited . sharing is caring

09.07.24

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

To show appreciation to our back of house employees, a 1% kitchen fee will be added to each check. 100% of that fee goes to the employees.

House Cocktails

FOOLS GOLD Brown Butter Bourbon, Burnt Lehua Honey, Old Fashioned Bitters	18	SHI SO DAKINE Fid St. Gin, Shiso, Absinthe, Aperitivo Bianco, Lemon	16
IN A HIGH FASHION WORLD Angostura Amaro, Rye, Toasted Coconut Yuzu, Egg Whites	18	NEXT STOP... Clarified Milk Punch with Appleton Estate 12 Rare Cask Rum, Orange Liqueur, Orange Juice, Sweet Cream	20
ANCHO TOMILLO Tequila Reposado <u>OR</u> Mezcal, Ancho Reyes Verde, Thyme, Citrus	18	BEACH BUM Tequila Blanco, Lillet Blanc, Guava, Pineapple, Orgeat	18
CAMPFIRE SONG SONG High West Campfire, Cacao Rum, Demerara, Peychaud's & Chocolate Bitters, Coconut "Graham Cracker" Dust	18	VIETNAMESE ESPRESSO Pau Vodka, Spiced Condensed Milk, Fresh Espresso	16

Wine

BUBBLY Prosecco, Villa Sandi	11 / 40
Champagne, Lanson, Brut	23 / 110
WHITE & ROSÉ Grenache Blanc, Bodegas Care, Carinena, Zaragosa	10 / 40
Sauvignon Blanc, Craggy Range, Te Muna, Martinborough	13 / 50
Chardonnay, Henri Perrusset, Macon-Village	15 / 60
Chardonnay, Far Niente, Napa	22 / 100
Rosé, Copain, Mendocino County	10 / 40
RED Nero d' Avola, Unico Zelo	14 / 55
Pinot Noir, Flowers, Sonoma Coast	20 / 95
Grenache, Clefs des Murailles, Vacqueyras, Rhône	17 / 70
Cabernet Franc, Alexander Valley Vineyards, Alexander Valley	16 / 67
Cabernet Sauvignon, Iron & Sand, Paso Robles	15 / 60
Cabernet Sauvignon, Bella Union, Rutherford	22 / 100

Beer

Echigo Koshihikar	9
Big Island Brewhaus Graham's Pilsner	8
Big Island Brewhaus Golden Sabbath	10
Deschuttes Black Butte Porter	8
Heaven Sake "Baby" Junmai Ginjo 300ml	45

Mocktails

ISLAND NECTAR Lime, Guava, Lychee, Sparkling Grapefruit	8
LAVENDER SPRTZ Orgeat, Lemon, Ginger, Lavender, Edlerflower Tonic	8
COCONUT GIRL Toasted Coconut, Lime, Club Soda	8
G & T Guava & Tonic	8