



Starters

Hamachi Sashimi, Lilikoi Ponzu, Jalapeno

Smoked Ahi Poke, Seaweeds, Avocado, Sweet Potato Chips

Venison Tartare, Bonito Aioli, Pickled Shallots, Crispy Potatoes

Sides

Brussels Sprouts, Chili Pineapple Sauce, Crispy Spam

Zucchini, Lehua Honey, Garlic, Panko, Thai Basil

Roasted Carrots, Black Sesame, Chèvre

Mahalo to Our Community Partners

We proudly support local farmers and purveyors, sourcing the freshest island ingredients to bring the rich flavors and sustainable practices to every dish.

Bocconcino Hawaii	Mari's Garden
Crown Noodles	MA'O Farms
Epi-ya Boulangerie	Maui Nui Venison
Hirabara Farms	Mauka Meats
Kahumana Farms	Sweet Land Farm
Kauai Shrimp	the rice factory
Kōloa Rum Company	‘Ulu Mana
Laie Vanilla Company	

*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.

Shareables

Portioned and served for two to share

Romaine Salad, Herb-Avocado Dressing, Goat Gouda, Macadamia Nuts

Tomatoes, Stracciatella, Onion, Mint, Li Hing Mui Vinaigrette

Shishitos, Yogurt Aioli, Nuts, Seeds

Cabbage, Ahi Mayo, Tempura Flakes, Marinated Trout Roe

Fries, Spicy Mayo
+\$13 Mentaiko Smoked Trout Roe

Foie Gras Terrine, Onion Jam, Umeshu Jelly, Pillow Toast

Lamb Lollipops (3 pieces), Cilantro Pistou, Shiso, Cucumber Pickles

Charcoal Grilled Peppercorn Ahi, Watercress, Hollandaise
pair with: Thibault Liger-Belair Bourgogne Rouge

Steamed Kona Kanpachi, Tobiko Beurre Blanc
pair with: Henri Perrusset Macon-Village Chardonnay

Prime USDA 16oz Ribeye, Charred Miso Onions, Rosemary Vinaigrette
pair with: Fonterutoli Chianti Classico

Butchers Cut, Local Grass Fed Beef, Umeboshi Butter, Kizami Wasabi, Veg-Demi

Braised Oxtail, Udon, Peanuts, Cilantro, Chili Pepper Vinegar
pair with: Vacqueyras Southern Rhone blend

Eggplant Brown Rice, Tare Sauce, Sesame, Nori, Daikon Pickles

Mushroom Rice, Brown Butter, Bamboo, Garlic



Wine

BUBBLY

Prosecco, Villa Sandi

Champagne, Lanson, Brut

WHITE & ROSÉ

Grenache Blanc, Bodegas Care, Carinena, Zaragoza, 2022

Sauvignon Blanc, Craggy Range, Te Muna, Martinborough, 2022

Chardonnay, Henri Perrusset, Macon-Village, 2022

Chardonnay Far Niente, Napa, 2022

Rosé, Copain, Mendocino County, 2022

RED

Pinot Noir, Erath, Resplendent, Oregon, 2022

Bourgogne Rouge, Thibault Liger-Belair, Le Deux Terre, Burgundy, 2019

Grenache, Clefs des Murailles, Vacqueyras, Rhone

Sangiovese, Chianti Classico, Fonterutoli, 2017

Cabernet Sauvignon, Iron & Sand, Paso Robles, 2021

Cabernet Sauvignon, Lion Tamer, Lions Head by Hess Person Estates, 2019

Cocktails

FOOLS GOLD

Brown Butter Bourbon, Burnt Lehua Honey, Old Fashioned Bitters

IN A HIGH FASHIONED WORLD

Angostura Amaro, Rye, Toasted Coconut Yuzu, Egg Whites

ANCHO TOMILLO

Tequila Reposado OR Mezcal, Ancho Reyes Verde, Thyme, Citrus

CAMPFIRE SONG SONG

High West Campfire, Cacao Rum, Demerara, Peychaud's & Chocolate Bitters, Coconut "Graham Cracker" Dust

SHI SO DAKINE

Fid St. Gin, Shiso, Absinthe, Aperitivo Bianco, Lemon

NEXT STOP...

Clarified Milk Punch with Appleton Estate 12 Rare Cask Rum, Orange Liqueur, Orange Juice, Sweet Cream

BEACH BUM

Tequila Blanco, Lillet Blanc, Guava, Pienapple, Orgeat

VIETNAMESE ESPRESSO

Pau Vodka, Spiced Condensed Milk, Fresh Espresso

Beer

Mocktails

ECHIGO KOSHIHIKARI

HITACHINO NEST WHITE ALE

BIG ISLAND BREWHAUS GOLDEN SABBATH

DESCHUTES BLACK BUTTER PORTER

COCONUT GIRL

Toasted Coconut, Lime, Club Soda

G&T

Guava & Tonic

ISLAND NECTAR

Lime, Guava, Lychee, Sparkling Grapefruit

LAVENDAR SPRITZ

Orgeat, Lemon, Ginger, Lavender, Elderflower Tonic