

LOCAL FEATURES:

HO FARMS, KUALOA RANCH, METRO GROW, GAVA GROW, FANTASTIC GARDEN, KANEKOA FARMS, ULU COOP, SUMIDA WATERCRESS, ALOHA TOFU, KUPU PLACE, KULA COUNTRY FARM, J. LUDOVICO, KONA KAMPACHI, LOCAL EGGS, RAINBOW BEE'S HONEY, LAIE VANILLA CO., MAUI KUIA CHOCOLATE

SHAREABLES

HAPA 'POKE' BOWL

kampachi, king salmon,
spicy ahi, tsukudani, ikura,
yuzu kosho, smoked takuan
21

BEEF FAT RICE

grilled soy garlic marinated sliced prime rib,
sous vide egg, mushroom fricassee,
pickled farm vegetables, sumida watercress,
chili almond crunch, koshihikari rice
21

DUCK CONFIT RAMEN

soy, sesame, togarashi, sous vide egg,
pickled farm vegetables
21

GARDEN VEGETABLE MELANGE

farm vegetables from five local farms,
pomegranate and lilikoi vinaigrette
15

MAITAKE MUSHROOM

calamansi vinaigrette, chickpea panisse,
fresno pepper persillade, beef fat glazed
12

MISO EGGPLANT

yuzu parsley vinaigrette, farm vegetables
15

BROCCOLINI

truffle foam, parmesan
12

GRILLED ROMAINE

kanekoa farm, waimanalo heart of palm,
yuzu kosho vinaigrette
18

KULA CAESAR SALAD

ho farms tomato, anchovy, seeded croutons,
parmesan
15

FARM VEGETABLE CRUDITE

hummus, grilled sourdough bread,
sumac, zaatar
15

SMOKED AHI DIP

yuzu kosho, kewpie, maui chips
15

WASHUGYU TARTARE

american wagyu, kewpie, sriracha,
tamari, cured egg yolk
25

OYSTER SHOOTER

ponzu, brandy, ikura,
radish, lilikoi
8

BROILED ABALONE

wasabi tare, furikake, parmesan,
kewpie
15

SCALLOP CRUDO

cucumber, jalapeno,
sudachi vinaigrette
18

CHICKEN KARAAGE

soy garlic sauce, yuzu
12

SOY BRAISED PORK BELLY

fennel pollen, chicharron
12

BEEF SKEWERS

wasabi tare, shiso bernaise
12

MAINE SCALLOPS

seared u-10 scallops, lomi tomato, ogo,
miso butter emulsion
21

AHI TARTARE

chickpea panisse, ginger scallion,
wasabi tare
18

SMOKED AUSTRALIAN LAMB BACON

apricot cranberry chutney, lemongrass,
sesame rice cracker, red wine jus
15

FOIE GRAS SANDO

seared, apricot cranberry chutney, lemongrass,
pistachio butter, soy sherry reduction, brioche
20

ROASTED FARM VEGETABLES

duck fat vinaigrette, crispy onion, sesame
12

HURRICANE TATER TOTS

sriracha mayo, kabayaki sauce,
furikake, kaki mochi, green onions
12

GARLIC FRIES

parmesan, parsley
10

KAUAI HEAD-ON SHRIMP

togarashi, citrus, brown butter
15

LOBSTER TAIL

yuzu shiso bernaise
24

SNOW CRAB LEGS

seaweed butter
35

ENTREES

AMERICAN WAGYU CHUCK EYE

20 oz steak, yukon gold potato puree,
truffle bordelaise
125

CATCH OF THE DAY

norri, chickpea tomato preserve,
thai basil pistou, island olive oil
38

ROASTED DUCK BREAST

apple cider glaze,
miso orange marmalade, burnt carrot jus
42

BRAISED SHORT RIB

farm vegetables, yukon gold potato
50

SEARED AHI

shiso potato wrapped, pickled kanekoa vegetables,
salted radish greens, soy sherry jus, scallion oil
42

BIG GLORY BAY SALMON

beet & fennel compote, pea puree, sake sabayon
38

J. LUDOVICO FARMS CHICKEN

moringa mousse, charred onion,
caramelized big island honey, calamansi tare
36

PRIME BONE-IN SHORT RIB

truffle bordelaise, charred miso eggplant puree,
fresno pepper persillade
55

EXECUTIVE CHEF

JEREMY SHIGEKANE

RESTAURANT MANAGER

TERRENCE KIM



Vegan

Price & menu are subject to change without notice 032824



Contains Nuts

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. We provide the freshest ingredients in the preparation of our cuisine. In the event a certain product is not available, we will use a similar product to ensure quality and/or freshness.

Please let your server know if there are any allergies to products of which we should know.

For parties of six (6) or more, we place an automatic 18% service charge on your final bill. 100% of the service charge is distributed to non-management service employees who provided your service today.