



## APPETIZERS

### AHI SASHIMI

HAWAIIAN HEARTS OF PALM, BEETS, SHISO, WHITE SOY-YUZU- HABANERO SAUCE

\$15

### JUMBO LUMP CRAB CAKES

THAI BASIL AIOLI, TOMATO-GINGER RELISH, AVOCADO MOUSSE

\$12

### SMOKED DUCK & SHRIMP SUMMER ROLLS

MANGO, HAWAIIAN CHILI PEPPER DIPPING SAUCE

\$12

### POKE, POKE, POKE

AHI, SPICY TAKO (OCTOPUS), LOBSTER with ORANGE

\$12

### GRILLED VEGETABLE SAMOSAS

MANGO CHUTNEY, SPICY GARLIC SAUCE

\$8

## SOUP AND SALAD

### SWEET CORN AND HAWAIIAN VANILLA BEAN SOUP

DUNGENESS CRAB, CHIVES

\$9

### GARDEN ISLE SALAD

BABY LETTUCE, HAWAIIAN HEARTS OF PALM, TROPICAL SESAME DRESSING,  
TOASTED MACADAMIA NUTS & PEPPERED BIG ISLAND GOAT CHEESE

\$9

### KAUAI FARMS ORGANIC TOMATO SALAD

SHAVED MAUI ONIONS, KIAWE SMOKED BACON, MAYTAG BLUE CHEESE, BALSAMIC  
SYRUP, MICRO ARUGULA

\$8

### MANOA LETTUCE

CREAMY MAUI ONION AND GARLIC DRESSING, SUNDRIED TOMATOES,  
SHAVED MANCHEGO CHEESE, SWEET BREAD CROUTONS, AND HAWAIIAN  
CHILIPEPPER OIL

\$7

### Missing Yum Cha?

Try some of our Yum Cha Specialties

#### Appetizer

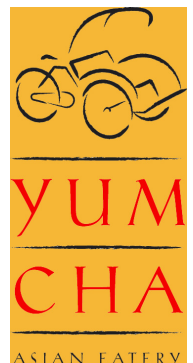
Crispy Kalua Pork Spring Rolls with house made sweet chili sauce

\$10

#### Entrée

Steamed Seasonal Hawaiian Fish with asian vegetables,  
Lup Cheong sausage, tofu and sesame soy

\$32



## **ENTREES**

### **MACADAMIA NUT MAHIMAH**

COCONUT JASMINE RICE, HAWAIIAN HEARTS OF PALM, SUMIDA FARMS WATERCRESS, AND TROPICAL RUM BUERRE BLANC

\$32

### **GRILLED PEPPERCORN AHI**

WITH SESAME NOODLES, SHITAKE MUSHROOMS, BABY BOK CHOY, TRUFFLED MISO-EGGPLANT SAUCE, & CUCUMBER-RADISH NAMASU

\$34

### **GINGER SOY GLAZED HAWAIIAN SEA BASS**

TOPPED WITH WASABI, LOBSTER, AND HEARTS OF PALM, VEGETABLE FRIED JASMINE & BHUTANESE RED RICE, AND PAPAYA-COCONUT-LIME SAUCE

\$34

### **HAWAIIAN OPAH**

GRILLED WITH AVOCADO-CRAB STUFFED SHRIMP, POTATO CROQUETTE, AND TANGERINE-YUZU SAUCE

\$32

### **BRANDT FARMS ORGANIC "PRIME" NEW YORK STRIP STEAK**

POMMES FRITES, HOMEMADE STEAK SAUCE, AND ROASTED GARLIC HOLLANDAISE

\$48

### **SURF AND TURF**

7OZ. FILET OF BEEF, JUMBO SHRIMP & SCALLOP, HOMEMADE STEAK SAUCE, AND ROASTED GARLIC HOLLANDAISE

\$56

Substitute LOBSTER TAIL

\$68

### **HAWAIIAN SALT & GARLIC RUBBED PRIME RIB**

YUKON MASHED POTATOES, SAUTEED MUSHROOMS, BROCCOLINI, CABERNET JUS, & HORSERADISH CREAM

\$34

### **PAN FRIED CHICKEN BREAST**

WITH WARM POTATO-BACON & SPINACH SALAD, BRANDY-MAITAKE MUSHROOM SAUCE

\$24

### **TOFU**

MARINATED & GRILLED WITH TERIYAKI SAUCE, BAMBOO RICE, BABY BOK CHOY, SHITAKE MUSHROOMS, AND SWEET SOY DRIZZLE

\$18

*If you are interested in our delicious Molten Chocolate Cake for dessert, please inform your server upon ordering your dinner as this tasty happy ending will take 25 minutes to prepare! \$10*