



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

\$15

POKE, POKE, POKE

AHI, SPICY TAKO (OCTOPUS), SHRIMP W/ ORANGE

\$12

SMOKED DUCK SUMMER ROLLS

MANGO, HAWAIIAN CHILI PEPPER SAUCE

\$12

GRILLED VEGETABLE SAMOSAS

MANGO CHUTNEY, SPICY GARLIC DIPPING SAUCE

\$10

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,
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

\$10

ASIAN CHOPPED SALAD

POACHED SHRIMP, WONTONS, SPICY ASIAN DRESSING

\$12

Entrees

MACADAMIA NUT CRUSTED MAHIMAH

STUFFED WITH CRABMEAT, YUKON MASHED POTATOES, BROCCOLINI,
ROASTED BANANA BUTTER SAUCE

\$38

WASABI CRUSTED AHI

COCONUT JASMINE RICE, SHIITAKE MUSHROOMS, ASPARAGUS,
ASIAN PEAR-PLUM WINE SAUCE

\$35

HAWAIIAN SHUTOME

BIG ISLAND HEARTS OF PALM, KIAWE SMOKED BACON,
SUMIDA FARMS WATERCRESS, RED PEPPER COULIS, AND
SPICY TOMATO MARMALADE

\$32

OPAH & SHRIMP

BOK CHOY, JASMINE RICE, TOMATO BASIL & MINT RELISH

\$38

SURF AND TURF

FILET OF BEEF, JUMBO SHRIMP & SCALLOP, LILIKOI STEAK SAUCE, GINGER BUTTER

\$56

Substitute LOBSTER \$78

FILET OF BEEF

HEIRLOOM PEE WEE POTATOES, BABY BOK CHOY, LILIKOI STEAK SAUCE, & TRUFFLED
MISO HOLLANDAISE

\$40

PRIME RIB

YUKON MASHED POTATOES, HAMAKUA MUSHROOM JUS, BROCCOLINI, HORSERADISH
CREAM

\$38

CHICKEN BREAST

OKINAWAN SWEET POTATO PUREE, SHIITAKE MUSHROOMS & ASPARAGUS, PINEAPPLE
RELISH, HULI-HULI SAUCE

\$25

TOFU

STEAMED WITH GINGER, SCALLIONS, & CILANTRO, SIZZLED WITH SESAME OIL,
SHIITAKE MUSHROOMS, BABY BOK CHOY, GARLIC SOBA NOODLES AND YUZU PONZU

\$22

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 mins to prepare!