

H Ö ' O N O ' O N O ' A I

Appetizers

Tidepools Pupu Platter (for two)

Lobster and Mango Rice Cake
Sake and Peppered Beef Carpaccio
Togarashi Seared Ahi and Watermelon Salad
\$14 per person

Seared Yuzu Scallops in Filo

served with asparagus and shiitake salad, kabocha pumpkin curry and pickled cherries
\$15

Grilled Ahi Tataki and Snapper Sashimi

citrus-cured snapper and marinated grilled ahi cut sashimi style
and served with a crisp mushroom salad, thickened soy and ponzu-ginger vinaigrette
\$15

Mango, Lobster and Crab Rice Cake

cilantro oil, li-hing butter, frizzled potato strings
\$15

Sake and Peppered Beef Carpaccio

blue ribbon goat cheese terrine with roasted figs and duck butter
\$13

Grilled Tofu "Poke"

served in a martini glass with ocean greens, fresh papaya and kim chee tomatoes
\$12

K U P A Ä L A U ' A I

Soup and Salad

Coconut Lobster Cappuccino

with Tahitian vanilla foam
\$8

Big Island Baby Romaine

teardrop tomato, creamy garlic dressing
\$9

Togarashi Seared Ahi and Watermelon Salad

with edamame and ogo garnish, sweet soy-garlic oil
\$14

Grape Tomato Salad

with a bouquet of hand-picked greens and Gorgonzola balsamic vinaigrette
\$9

Asian Lobster Chop Salad

finely cut Chinese cabbage, crisp romaine, red onions and carrots
with won ton croutons and kim chee vinaigrette
\$14

V E G E T A R I A N

Baked Teriyaki Tofu

baby bok choy, asparagus, and shiitake rice, ginger-carrot puree
\$23

Tidepools' Vegetable Medley

eggplant, mushroom and summer squash with garlic and herbs, served with roasted potato, asparagus and pumpkin, fire roasted red pepper rice cream and balsamic reduction
\$23

M E A ' A I P O ' O K E L A O K A H A L E ' A I N A

Contemporary Hawaiian Fusion

Oven Roasted Hapu'upu'u

island sea bass marinated with Chinese black bean sauce
with shiitake-adzuki bean rice, Kauai corn sauce
\$32

Sautéed Opakapaka

with young spinach, roasted potato and kabocha pumpkin, roasted tomato broth
\$34

Grilled Shrimp and Fresh Kona Lobster

grilled shrimp and sautéed lobster with roasted garlic and tomatoes
in browned lobster jus, baby spinach and smashed Yukon potatoes
\$46

Grilled Peppered Ahi

served with shiitake-adzuki bean rice, stir-fried vegetables,
akamiso-mustard sauce
\$34

Grilled Mahi Mahi

smashed Yukon potatoes, lomi tomato salsa, coconut butter sauce, luau oil
\$31

Pineapple and Macadamia Nut Crusted Chicken Breast

skin on chicken breast with asparagus
and mango-scallion rice, mountain apple-juniper cream
\$29

Grilled Beef Tenderloin

smashed Yukon potatoes, miso-Gorgonzola butter, taro-yaki demi glace
\$38

Seared Opah

Hawaiian moonfish topped with blue crab and avocado
mango-scallion rice, Tahitian vanilla hollandaise
\$35

Grilled Swordfish Hawaiian Style

marinated in Hawaiian salt and fresh herbs with stir-fried vegetables
habanero-papaya butter sauce
\$32

Garlic Peppercorn Rubbed Prime Rib

buttered hamakua mushroom jus, roasted pumpkin and potatoes
\$34

Surf and Turf

Grilled Beef Tenderloin, Broiled Scallop and Half a Brazilian Rock Lobster Tail
oyster mushroom, smashed Yukon potatoes,
with taro-yaki demi and ginger butter sauce
\$48

Hawaii Tax will be added

An 18% gratuity will be added to parties of 8 or more

