



DINNER

FIRST COURSE

Watermelon Salad
*goat cheese feta
li hing mui
candied walnuts*

Grilled Baby Romaine
*calamansi
bonito furikake
midnight moon*

Grilled Octopus
*big island chevre
watercress
asparagus*

SECOND COURSE

Black Sesame Noodles
*peanut
garlic
maitake mushroom*

Ahi Tataki
*zuhair tomatoes
fresh burrata
'ono farm's liliko'i*

Wagyu Hanger
*nuoc cham
green papaya
peanut*

THIRD COURSE

Fried Chicken
*broccolini
savory mochi
HI spice jalapeno-lime*

Ali'i Mushroom Risotto
*62° egg
saikyo miso
watercress*

Wagyu Striploin
*ulu tater tots
ginger hiyashi
pok choi*

DESSERT

Coconut Sundae
*chocolate sauce
coconut cake
macadamia*

Chocolate Tres Leches
*kona coffee ice cream
espresso
rum infused banana*

Calamansi Lime Tart
*citrus marmalade
almond crunch
honey whipped cream*

Ka'ana means to share, and here we share from our heart. Using techniques from around the culinary world and through partnerships with local farmers, ranchers, and fishermen, we provide safe and local harvest while honoring the traditions of Hawaii's diverse culture.

Welcome to Ka'ana Kitchen