

STEVENSON'S

Sushi & Spirits

TEMAKI

spicy tuna + gf sambal garlic chili oil green onion cucumber kaiware	12	california gf avocado cucumber fresh crab mayo	10
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MAKI

tuna + gf ahi wasabi seaweed outside	12	stevenson + seared blackened ahi lump crab avocado cucumber green onion dynamite sauce tobiko	22
veggie gf v garden greens cucumber avocado kaiware carrot onion soy paper seaweed	16	black rock + shrimp tempura seared blackened ahi tobiko white onion tobanjan sauce avocado finely shaved bonito flakes	24
california gf real crab cucumber avocado roasted sesame seed	18	ke kai + spicy tuna cucumber kaiware tobiko hamachi avocado jalapeno ponzu	24
spicy tuna + gf sambal garlic chili oil green onion cucumber kaiware furikake	20	shipwreck ahi avocado cucumber salmon ponzu green onion garlic chip	24
cucumber gf v japanese cucumber sesame seed seaweed outside	9		
crunchy shrimp tempura avocado eel sauce green onion dynamite sauce tempura crunchies	22		

DESSERT

japanese cheesecake yuzu powdered sugar raspberry	12	tiramisushi gf chocolate ganache chocolate cake kauai coffee mousse creme anglaise caramel sauce raspberry coulis	12
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KEIKI MENU

12 years old and under
bento box dinner
select | entree, 2 sides and a dessert + children's beverage
18

entree:

4pc california roll
6pc cucumber roll
6pc tuna roll

sides:

naan bread
sushi rice
salad with vinaigrette edamame

dessert:

chocolate chip cookie
ice cream sandwich

Look for the **GRAND HYATT KAUAI Garden Greens** logo on our menus to enjoy the freshest of greens, grown right here in our hydroponic farm, adjacent to the tennis courts.

Grand Hyatt Kauai cares about our oceans
We are committed to using only sustainable seafood.

COLD

sunomono + japanese cucumber tosa zu ebi seaweed tomato sesame seed	8	hamachi carpaccio yellowtail ponzu sesame oil tobiko micro mix jalapeno	18
GRAND HYATT KAUAI Garden Greens v burdock cucumber micro herbs carrot ichiban vinaigrette	10	spinach gomae v blanched spinach sesame seed sesame gomae dressing	7

HOT

miso soup gf red miso white miso green onion tofu wakame konbu and bonito broth	8	misoyaki salmon gf cucumber sunomono broiled salmon tomato miso marinade	12
edamame gf v hawaiian alaea salt	8	lobster dynamite lobster tail scallop crab mushroom white onion tobiko dynamite sauce eel sauce	28
sushi pizza + naan bread blackened ahi salmon white onion tobiko mushroom micro mix dynamite sauce eel sauce	10		

SASHIMI (5 piece)

ahi + bigeye tuna gf	20	salmon + king salmon gf	20
hamachi + yellowtail jack gf	22	moriawase + chef choice gf (15 piece)	46

NIGIRI (2 piece)

maguro + bigeye tuna gf	11	uni + sea urchin gf	18
hamachi + yellowtail jack gf	10	tamago sweet egg gf	8
sake + king salmon gf	11	ikura zuke+ salmon roe	11
ebi cooked shrimp gf	10	madai + seared snapper gf	12
		saba + mackerel gf	9

| gf | can be prepared gluten free upon request | v | vegan

+ • Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

For parties of 6 or more a service charge of 18% will automatically be included. One check only please.

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CHAPTER 1 Signature Cocktails

Grape Gatsby	13
woodford reserve bourbon fonseca bin 27 lemon sour aromatic bitters fresh grated nutmeg	
You had me at Othello	14
tito's handmade vodka cointreau giffard elderflower giffard lichi-li ginger syrup lemon juice	
Gin Eyre	14
the botanist gin tuaca galliano l'autentico lemon sour pineapple juice peychaud's bitters	
A Cocktail of 2 Cities	14
choya yuzu sake hendrick's gin giffard orgeat regan's orange bitters	
War & Peach	16
templeton rye 6 yr giffard crème de peche giffard orgeat lemon juice	
The Old Fashioned & The Sea	16
buffalo trace bourbon solerno blood orange bitters	
The Smoker & The Rye	20
whistlepig rye candied cherry carpano antica vermouth served smoking	

CHAPTER 2 Draft Beer by the Pint

Kauai Brewing Company - Lilikoi Ale	7
Kauai Brewing Company - Westside Wheat	7
Maui Brewing Company - Big Swell IPA	7
Kirin Brewing Company - Kirin Ichiban	7

CHAPTER 3

Wine by the Glass

*Wine vintages subject to change

SPARKLING

	5 oz.	10
Cavit Lunetta, Trentino, IT		10
Canvas, Blanc de Blanc, Spumante, IT		
11Domaine Chandon, Rosé, CA, NV		13
Moët Chandon, “Impérial”, Champagne, Epernay, FR, NV		24

WHITE WINE

6 oz 8 oz

CHARDONNAY

Mer Soleil, “Unoaked”, Monterey, CA, 2016	12	17
Stuhlmuller, Alexander Valley, CA, 2016	14	19
Nickel & Nickel Truchard, Napa Valley, CA, 2017	20	27

OTHER WHITES

Corvo, Moscato, Sicily, IT, 2017	11	15
Beringer, White Zinfandel, CA, NV	11	15
Livon, Pinot Grigio, Friuli, IT, 2017	12	17
Ravenna, Riesling, Columbia Valley, WA, 2017	12	17
Robert Weil, Riesling, Rheingau, GER, 2013	20	27
Rombauer, Sauvignon Blanc, Napa Valley, CA, 2017	13	18
Cade, Sauvignon Blanc, Napa Valley, CA, 2018	14	19
Grgich Hills, Rosé, Napa Valley, CA, 2018	16	21

RED WINE

6 oz 8 oz

PINOT NOIR

Poppy, Monterey, CA, 2016	13	18
Sea Slopes, Sonoma Coast, CA, 2014	15	20
Soter Vineyards North “Valley”	16	21
Willamette Valley, OR, 2017		
Goldeneye, Anderson Valley, CA, 2016	20	26

MERLOT

Decoy, Sonoma County, CA, 2017	12	17
Whitehall Lane, Napa Valley, CA 2015	18	24
Emmolo, Napa Valley, CA, 2016	20	27

CABERNET SAUVIGNON

L'Ecole 41, Columbia Valley, WA, 2016	13	18
Quilt, Napa Valley, CA 2016	15	20
Frank Family, Napa Valley, CA, 2015	21	28

OTHER REDS

Catena, Malbec, Vista Flores, AR, 2016	12	17
Shatter, Grenache, Maury, FR, 2017	13	18
Bedrock, Zinfandel, Sonoma Coast, CA, 2016	14	19
Le P'tit Payson, Red Blend, Napa Valley, CA, 2016	15	20
Leviathan, Red Blend, CA, 2017	21	28

CHAPTER 4 Premium Sake

	3oz.	8oz.	24oz.
<p>Kubota Hekjiyu (Daiginjo) "Super Premium". Fresh, bright, and impactful taste with hints of nutmeg, pear and grape. A little sweet smelling and fragrant with a smooth finish.</p>	11	30	89
<p>Kubota Koujyu (Tokubetsu Junmai) A rich fragrant and robust nose with a pronounced ricey palate.</p>	9	24	71
<p>Rihaku Dreamy Clouds (Nigori) Milky white unstrained sake. Sweet and fruity tart finish.</p>	11	30	89
<p>Matsuno Midori (Junmai Daiginjo) Elegant fruity aroma with plenty of "umami" creates a well balanced taste.</p>	13	36	107
<p>Kubota Manjyu (Daiginjo) This is one of the most sought after Daiginjo in Japan. The nose is a clever balance of honeysuckle and tuberose. The first sip spells the strength in clarity of this sake. Subtle flavors of fuji apple and tart pear dance through the cleanest mouth in the world.</p>			150
<p>Wakaebisu Ninja (Junmai) Light and smooth. Very dry. Traditional style of sake with dry grain and creamy aroma. Nicely balanced sake with expensive savory flavor.</p>		23	68
<p>Sawanoi Fountain of Tokyo (Ginjo) Flavorful, light and smooth. A dry sake. Well balanced, fruity and floral aroma with a savory taste. Clean and delicate on the palate.</p>		24	73
<p>Wakatake Onikoroshi Demon Slayer (Daiginjo) A beautifully round and alluring sake with a silky deep taste, superb acidity and slight sweetness stemming from the elegant fruity aroma.</p>		33	98
<p>Hana Hou Shu Sparkling Light and refreshing. Infused with rose petal and hibiscus.</p>	8	20	60
<p>Hakushika Tanuki Sake (Junmai) Served hot, this sake is dry with a refreshingly crisp finish. Tanuki is brewed with select domestically produced rice and "miyamizu", Nishinomiya's famous water, known as one of the best waters in Japan for creating delicious sake.</p>		10	