



## Starters

### **Ahi Sashimi "Wafu Style"**

furikake crusted | radish oroshi | kauai farms cucumber  
habanero-yuzu ponzu

16

### **Jumbo Lump Crab Cakes**

basil aioli | tomato-ginger relish | avocado mousse

18

### **Pacific Prawn Summer Rolls** |gf|

mango | macadamia nut sauce | napa cabbage chow chow

13

### **Hamachi & Compressed Watermelon**

white soy vinaigrette | jalapeno | shiso

16

### **Romeo's Ahi Poke** |gf|

surfing goat chevre | wasabi-edamame puree | tobiko  
lomi salsa | molokai sweet potato

16

### **Wasabi Crusted Calamari**

piri piri kaffir lime aioli

13

## Soup & Salad

### **Coconut Crustacean Chowder**

apple smoked bacon | heirloom potatoes

10

### **Kula Baby Greens** |gf|v|

lilikoï-coconut-papaya seed vinaigrette | big island hearts of palm

10

### **Local Baby Romaine Salad** |v|

maui onion-garlic dressing | fennel | manchego cheese  
sweet bread croutons | hawaiian chili pepper oil

10

### **Baby Arugula & Grilled Radicchio Salad** |gf|

smoked duck breast | asian pear vinaigrette | surfing goat "mo betta feta"  
spiced cashews

12

## Entrees

### **Mahi Mahi** |gf|

macadamia nut crusted | molokai sweet potato  
coconut-kaffir lime beurre blanc | papaya-avocado relish

36

### **Volcano Spiced Opah** |gf|

sautéed local corn | edamame | bacon | lump crab  
yukon gold potato | smoked tomato sauce

36

### **Hawaiian Catch**

soy-ginger glazed | pacific prawns | "kona cold" lobster  
coconut-jasmine rice | lemongrass beurre blanc

40

### **Ahi**

foie gras infused forbidden rice | pea shoots  
truffle-miso-eggplant sauce | roasted garlic hollandaise

38

### **Certified Angus Filet of Beef** |gf|

8oz filet of beef | yukon gold potato | maui onion marmalade  
pinot noir demi-glace

40

### **Certified Angus New York Strip** |gf|

10 oz new york strip | pommes frites | maui onion marmalade  
black garlic steak sauce | roasted garlic hollandaise

42

### **Certified Angus Slow Roasted Prime Rib** |gf|

12 oz hawaiian salt and herb rub | yukon gold potatoes  
truffle jus | horseradish cream

38

### **Create your own Surf & Turf, add**

three pacific prawns

12

"kona cold" lobster tail

30

### **Tofu Hiryoza** |v|

stir-fried local vegetables | sesame somen noodles | sweet soy

25

### **Huli Jidori Chicken** |gf|

molokai sweet potato croquette | shiitake mushroom sauce

30

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.

For parties of 8 or more a service charge of 18% will automatically be included. One check only please.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
Special dietary restrictions accommodated upon request.

## Sweet

### **Molten Chocolate Cake** |v|

raspberry coulis | vanilla bean ice cream  
(please allow 25 minutes)

12

### **Bananas Foster Bread Pudding** |v|

koloa rum sauce | bananas | macadamia nut ice cream

10

### **Hawaiian Vanilla and Coconut Crème Brulee** |gf|v|

presented in a fresh coconut | seasonal berries

10

### **Lilikoi Cheesecake** |v|

guava coulis

10

### **Ice Cream** |gf|v|

vanilla, chocolate, macadamia nut

6

### **Tropical Sorbet** |gf|v|

guava, mango, lychee

6