

Starters and Salads

◆ Ahi Poke \$12.95

North Shore Limu, Onion, Inamona, Kahuku Sea Asparagus, Sesame Soy Sauce

◆ Roasted Garlic Edamame \$6.95 / \$4.95 Half Order

Soy Beans, Hawaiian Alae Salt, Roasted Garlic

◆ Fruit and Cheese Platter \$14.95 / \$8.95 Half Order

Assortment of Imported and Domestic Cheese with Fresh Strawberries, Grapes, Dried Apricots, Cranberries and Crackers

Chef's Wine Pairing Suggestion: Sofia Blanc de Blanc \$9.00/glass

◆ Thai Chicken Lettuce Cups \$8.95

Grilled Diced Chicken Breast, Bell Peppers, Red Onions, Julienne Carrots, Fresh Mint, Iceberg and Butter Lettuce

◆ Kalua Pork & Goat Cheese "Nachos" \$12.95

Maui Onion Sour Cream, Asian Guacamole, Ginger Plum Sauce

◆ Seared Beef Poke \$14.95

Strip Loin Seared Medium Rare, Kahuku Sea Asparagus, Grape Tomatoes, Watercress, Onions,

Sesame Soy Sauce, Chili Pepper Gelee

◆ Appetizer Sampler \$20.95

Ahi Poke, Thai Chicken Lettuce Cups and Kalua Pork & Goat Cheese "Nachos"

◆ Soup of the Day \$5.95

*Please inquire with your server for today's selection.

◆ Lomi Salmon Salad \$8.95

Roasted New Zealand King Salmon, Watercress, Cucumbers, Bean Sprouts, Big Island Hearts of Palm, Pupukea Field Greens,

Grape Tomatoes, Miso Sesame Dressing, topped with Green Onions and Crisp Won Ton Strips

◆ Pupukea Field Greens \$6.95

Pupukea Field Greens, Julienne Carrots & Beets, Grape Tomatoes, Mandarin Oranges, Liliko'i Champagne Vinaigrette

◆ Spinach Salad \$7.95

Pancetta, Red Onions, Red Grape Tomatoes, Goat Cheese, Balsamic Vinaigrette

Entree Selections

◆ Hamakua Mushroom ORZO VEGAN SELECTION \$18.95

Sautéed Ali'i Hamakua, Crimini, and Shiitake Mushrooms, Watercress, Kahuku Sea Asparagus, Hau'ula Tomato Concasse,

ORZO PASTA, Porcini Mushroom Vegetable Stock, Topped with Hamakua Enoki Mushrooms and Truffle Oil

Add Grilled Fresh Island Fish or 3 pieces of Shrimp \$24.95

Chef's Wine Pairing Suggestion: Esser Pinot Noir \$8.50/glass

◆ Roasted Chicken "Long Rice" \$18.95

Boneless Half Chicken with Rice Noodles, Julienne Vegetables, Citrus Herb Oil, Sage Jus

Chef's Wine Pairing Suggestion: Toasted Head "Reserve" Pinot Noir \$10.00/glass

◆ Five-Spiced, Braised Beef Short Ribs \$26.95

Roasted Fingerling potatoes, Kahuku Corn Relish, Natural Jus, Asparagus, Roasted Vegetables

Chef's Wine Pairing Suggestion: Red Guitar Tempranillo Garnacha \$7.50/glass

◆ 12 oz. Grilled New York Steak \$34.95

Hawaiian Salt Rub, Hamakua Mushrooms, Crumbled Bleu Cheese, Roasted Fingerling Potatoes, Seasonal Vegetables

Chef's Wine Pairing Suggestion: Clos du Bois Merlot \$9.00/glass OR McManis Cabernet Sauvignon \$8.75/glass

MAHALO. A HUI HOU.

Seafood Selections

◆ Chef's Signature Togarashi Salmon \$28.95

Caramelized Cane Sugar, Okinawan Sweet Potato, **Kahuku Corn**, Edamame, Mixed Peppers and **Kahuku Sea Asparagus** Medley

Chef's Wine Pairing Suggestion: Toasted Head "Reserve" Pinot Noir \$10.00/glass

◆ Misoyaki Butterfish \$27.95

Sautéed **Hamakua Ali'i Mushrooms**, **Wilted Baby Bok Choy**, Kabayaki Butter, Jasmine Rice

Chef's Wine Pairing Suggestion: Pacific Rim Dry Riesling \$7.75/glass

◆ Grilled Lobster Tail \$38.95

Half-Pound Caribbean Spiny Lobster, Roasted Fingerling Potatoes, **Seasonal Vegetables**

Chef's Wine Pairing Suggestion: Cono Sur "Sustainable Farming" Chardonnay \$7.50/glass

◆ Shrimp "Sakanoi" \$29.95

Grilled U-12 Prawns, **Roasted Garlic Alae Aioli**, **Hamakua Mushroom**, Orechette Pasta

Chef's Wine Pairing Suggestion: Estancia Pinot Grigio \$9.00/glass

◆ Grilled Fresh Island Fish \$26.95

• Please ask your Server for Today's Selection

Hawaiian Salt Roasted Fingerling and Okinawan Sweet Potatoes, **Roasted Vegetables**, Spinach Crab Luau Cream

Chef's Wine Pairing Suggestion: Robert Mondavi Carneros Chardonnay \$12.00/glass

◆ Steamed Alaskan King Crab Legs \$39.95

Hawaiian Salt Roasted Fingerling Potatoes, **Seasonal Vegetables**

Chef's Wine Pairing Suggestion: Veramonte Sauvignon Blanc \$7.00/glass

◆ Citrus Pepper Seared Ahi \$27.95

Gingered Roasted Red Bell Pepper Puree, **Okinawan Sweet Potato**, **Roasted Vegetables**

Chef's Wine Pairing Suggestion: Pacific Rim Dry Riesling \$7.75/glass

◆ Seared U-10 Diver Scallops \$27.95

Cranberry Fig Relish, Crisp Pancetta, Orechette Pasta, **Kahuku Sea Asparagus**, Grape Tomatoes, Asparagus Tips

Chef's Wine Pairing Suggestion: Monkey Bay Sauvignon Blanc \$8.25/glass

Combination Entrees

◆ 9 oz New York Steak and Shrimp Sakanoi \$49.95

Served with Roasted Fingerling Potatoes, **Seasonal Vegetables**

◆ 9 oz New York Steak and Grilled Alaskan King Crab Legs \$55.95

Served with Roasted Fingerling Potatoes, **Seasonal Vegetables**

◆ 9 oz New York Steak and Grilled Lobster Tail \$59.95

Served with Roasted Fingerling Potatoes, **Seasonal Vegetables**

◆ Grilled Combination Seafood Platter for Two MARKET PRICE

Grilled Lobster Tail, Scallops, Shrimp, Fresh Fish of the Day & Alaskan King Crab Legs

Served on a bed of Fingerling Potatoes and **Seasonal Vegetables**

- A \$5.00 plate charge will be added for all split entrees.
- 18% gratuity will be added to all parties with 6 or more Guests.
- Not all ingredients are listed on this menu, please inform your Server if you have a food allergy.