

## SAVORY MENU

**KULA CAESAR SALAD** 15

kula romaine lettuce, parmesan cheese, seeded 'croutons', ho farms cherry tomatoes, anchovy

**AHI POKE w/ NORI RICE CHIPS**  23

maui onion, kamuela cucumbers, green onions, ogo, kahuku sea asparagus, kukui nuts, hawaiian chili, bubu arare, masago

**BIG GLORY SALMON TARTARE** 21

avocado mousse, wasabi, scallion, sesame

**KAMPACHI CRUDO** 21

dashi marinated, spicy ponzu, blood orange

**COCONUT CRUSTED SHRIMP** 17

kaffir lime, lemongrass, thai chile

**JAPANESE STYLE CHICKEN WINGS** 17

sake marinated, sansho pepper, shiso, cabbage, shishito peppers

**HURRICANE TATER TOTS** 14

sriracha mayo, kabayaki sauce, furikake, kaki mochi, green onions

**WAGYU SLIDERS** 25

snake river farms wagyu, bacon jam, brie, tomato, romaine, brioche bun

CHEF DE CUISINE  
AARON FURUTO



*Contains Nuts*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. We provide the freshest ingredients in the preparation of our cuisine. In the event a certain product is not available, we will use a similar product to ensure quality and/or freshness. Please let your server know if there are any allergies to products of which we should know. 090922