

*choice of one:*

ACAI BOWL  
acai, seasonal fresh fruits,  
anahola granola, candied cacao nibs,  
big island honey

MIXED GREEN SALAD  
farm vegetables from five local farms,  
hibiscus sherry vinaigrette,  
heart of palm

SMOKED AHI RILLETTE add 7

PRINCE CLAM CHOWDER  
bacon, garlic, basil

### ENTREE

*choice of one:*

SAVORY WAFFLE  
cheddar, chives, kaarage chicken, black pepper maple syrup, kewpie

CRAB & LOBSTER ROLL  
red crab, lobster, bacon, tarragon aioli, miso mustard, french fries

FISH & CHIPS  
crispy ahi belly tossed in soy garlic sauce, ginger scallion, tartar sauce

CHICKPEA-SCALLION PANCAKE  
roasted duck leg, ginger, ponzu vinaigrette, kupu place microgreens

LOCO MOCO  
snake river farms american wagyu, brown gravy,  
topped with a fried egg on a bed of rice

BEEF FAT RICE   
braised short rib, 'onsen egg', mushroom fricassee, pickled farm vegetables,  
chili chickpea crunch

*choice of one:*

SOFT DRINK

ICED TEA

COFFEE

TAKEAWAY  
from the bakeshop

35

CHEF DE CUISINE  
AARON FURUTO

EXECUTIVE CHEF  
JEREMY SHIGEKANE

RESTAURANT MANAGER  
SHARELLE MARTIN



**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 inform us of any food allergies or special dietary needs at least 72 hours in advance. 021023