



GOLDEN
hour



SAVORY

OYSTER SHOOTER

ponzu, ikura, lilikoi

7

CRAB & LOBSTER

CROQUETTES

shallots, tarragon,
miso mustard

17

JAPANESE STYLE

CHICKEN WINGS

sake marinated, sansho pepper,
shiso, cabbage

15

CHICKEN KARAAGE

soy garlic sauce, yuzu

7

SHISHITO PEPPERS

furikake, parmesan, kewpie

8

HURRICANE TATER TOTS

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

7

GARLIC PARMESAN FRIES

5

BIG GLORY BAY

SALMON TARTARE

avocado mousse, wasabi,
scallion, sesame

15

SMOKED AHI DIP

yuzu kosho, kewpie, maui chips

15

CHICKPEA PANCAKE

roasted duck leg, ginger scallion,
pickled farm vegetables

9

BEEF SKEWERS

shiso bernaise

7

POTATO SALAD

kimchee, nori, bubu arare

5

KULA CAESAR SALAD

ho farms tomato, anchovy,
seeded croutons, parmesan

10

TRUFFLE POPCORN

furikake, beef fat

5

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.



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BEVERAGES

COCKTAILS

CACAO-STRAWBERRY

koloa cacao rum, lime, mint, soda

CITRUS

junmai sake, orange preserve,
marugoto shibori yuzu

10

PINEAPPLE

PRINCE BARREL SELECT DOBEL
REPOSADO TEQUILA

ginger, lemongrass,
mana up hawaiian chili kona sea salt

14

BEER

ALOHA x PRINCE WAIKIKI

“baby froot lupes”, ipa

8

FEATURED WINES

RED or WHITE

please ask your server

10

“FIRST POUR”

TITO’S VODKA

TANQUERAY GIN

HERRADURA TEQUILA

KOLOA WHITE RUM

MAKER’S MARK BOURBON

BULLEIT RYE

7

MOCKTAILS

GINGER-LEMONGRASS

lemongrass, soda

CALAMANSI-MANGO

hamakua coast premium calamansi,
mango, soda

7

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MIXOLOGIST
DEON TOGAMI