



GOLDEN  
*hour*

5PM-6:30PM



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## SAVORY

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### OYSTER SHOOTER

ponzu, ikura, lilikoi

5

### CHICKEN KARAAGE

soy garlic sauce, yuzu

7

### HURRICANE TATER TOTS

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

7

### GARLIC PARMESAN FRIES

5

### SMOKED AHI DIP

yuzu kosho, kewpie, maui chips

10

### BEEF SKEWERS

shiso bernaïse

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



Vegan

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.

REV011924



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## BEVERAGES

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### COCKTAILS

#### CACAO-STRAWBERRY

koloa cacao rum, lime, mint, soda

#### CITRUS

junmai sake, orange preserve,  
marugoto shibori yuzu

10

#### RIPTIDE

PRINCE BARREL SELECT DOBEL  
REPOSADO TEQUILA

blue cuarcao, lime, marigold

12

### 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**