

**LARGE PARTY MENU**

FOR PARTIES OF 12 OR MORE, PLEASE PREORDER 72 HOURS  
IN ADVANCE TO RESERVATION.

*choice of one:*

PRINCE CLAM CHOWDER  
bacon, garlic, basil

MIXED GREEN SALAD  
farm vegetables,  
hibiscus sherry vinaigrette  
SMOKED AHI RILLETTE add 7

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

**ENTREE**

*choice of one:*

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

**CRAB & LOBSTER ROLL**

red crab, lobster, bacon, tarragon aioli, miso mustard, french fries

**BEEF FAT RICE** 

grilled soy marinated sliced prime rib, sous vide egg, mushroom fricassee,  
pickled farm vegetables, sumida watercress, chili almond crunch, koshihikari rice

**AMERICAN WAGYU BURGER**

bacon jam, pepper jack, tomato, romaine, brioche bun

*choice of one:*

SOFT DRINK

ICED TEA

COFFEE

TAKEAWAY

cookies from the bakeshop  
(subject to change)

35



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. For parties of six (6) or more, we place an automatic 18% service charge on your final bill. 100% of the service charge is distributed to non-management service employees who provided your service today.