

11:00AM - 1:30PM
MONDAY - SATURDAY

STARTERS

ACAI BOWL 
acai, seasonal fresh fruits,
anahola granola, candied cacao nibs,
big island honey
15

MIXED GREEN SALAD
farm vegetables from five local farms,
hibiscus sherry vinaigrette,
heart of palm
15

FARM VEGETABLE
CRUDITE
hummus, grilled sourdough bread,
sumac, zaatar
15

HURRICANE TOTS
sriracha mayo, kabayaki sauce,
furikake, kaki mochi, green onions
15

SMOKED AHI RILLETTE add 7

PRINCE CLAM CHOWDER
bacon, garlic, basil
15

ORIENTAL CHICKEN SALAD
brassicas, farm vegetables,
chicken karaage,
creamy roasted sesame vinaigrette
18

ENTREES

MAITAKE MUSHROOMS
calamansi vinaigrette, chickpea panisse, fresno pepper persillade,
beef fat glazed
18

HAPA 'POKE' BOWL
kampachi, king salmon, spicy ahi, tsukudani, ikura, yuzu kosho,
smoked takuan
21

BEEF FAT RICE 
grilled soy garlic marinated sliced prime rib, sous vide egg,
mushroom fricassee, pickled farm vegetables, sumida watercress,
chili almond crunch, koshihikari rice
21

DUCK CONFIT RAMEN
soy, sesame, togarashi, sous vide egg, pickled farm vegetables
21

FISH & CHIPS
crispy ahi belly tossed in soy garlic sauce, ginger scallion, tartar sauce
21

CRAB & LOBSTER ROLL
red crab, lobster, bacon, tarragon aioli, miso mustard, french fries
21

AMERICAN WAGYU BURGER
bacon jam, pepper jack, tomato, romaine, brioche bun
25

HANAIEI TARO VEGETARIAN BURGER
artichoke tartar sauce, pepper jack, tomato, romaine, brioche bun
25

TEISHOKU
miso butterfish, chicken karaage, local green salad, kimchee potato salad, miso soup,
pickled farm vegetables, yuzu kosho, koshihikari rice
25

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.

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. 040124