

LOCAL FEATURES:

HO FARMS, KUALOA RANCH, METRO GROW, GAVA GROW, FANTASTIC GARDEN, KANEKOA FARMS, ULU COOP, SUMIDA WATERCRESS, ALOHA TOFU, KUPU PLACE, KULA COUNTRY FARM, J. LUDOVICO, KONA KAMPACHI, LOCAL EGGS, RAINBOW BEE'S HONEY, LAIE VANILLA CO., MAUI KUIA CHOCOLATE

SHAREABLES

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

GARDEN VEGETABLE MELANGE

farm vegetables from five local farms,  
lilikoi, hibiscus sherry vinaigrette  
15

MAITAKE MUSHROOM

calamansi vinaigrette, chickpea panisse,  
fresno pepper persillade, beef fat glazed  
12

MISO EGGPLANT

yuzu parsley vinaigrette, farm vegetables  
15

BROCCOLINI

truffle foam, parmesan  
12

GRILLED ROMAINE

kanekoa farm, waimanalo heart of palm,  
yuzu kosho vinaigrette  
18

KULA CAESAR SALAD

ho farms tomato, anchovy, seeded croutons,  
parmesan  
15

FARM VEGETABLE CRUDITE

hummus, grilled sourdough bread,  
sumac, zaatar  
15

SMOKED AHI DIP

yuzu kosho, kewpie, maui chips  
15

WASHUGYU TARTARE

american wagyu, kewpie, sriracha,  
tamari, cured egg yolk  
25

BROILED ABALONE

wasabi tare, furikake, parmesan,  
kewpie  
15

SCALLOP CRUDO

cucumber, jalapeno,  
sudachi vinaigrette  
18

CHICKEN KARAAGE

soy garlic sauce, yuzu  
12

SOY BRAISED PORK BELLY

fennel pollen, chicharron  
12

BEEF SKEWERS

wasabi tare, yuzu aioli  
12

MAINE SCALLOPS

seared u-10 scallops, lomi tomato, ogo,  
miso butter emulsion  
21

AHI TARTARE

chickpea panisse, ginger scallion,  
wasabi tare  
18

SMOKED AUSTRALIAN LAMB BACON

apricot cranberry chutney, lemongrass,  
sesame rice cracker, red wine jus  
15

FOIE GRAS SANDO

seared, apricot cranberry chutney, lemongrass,  
pistachio butter, soy sherry reduction, brioche  
20

ROASTED FARM VEGETABLES

duck fat vinaigrette, crispy onion, sesame  
12

HURRICANE TATER TOTS

sriracha mayo, kabayaki sauce,  
furikake, kaki mochi, green onions  
12

GARLIC FRIES

parmesan, parsley  
10

KAUAI HEAD-ON SHRIMP

togarashi, citrus, brown butter  
15

LOBSTER TAIL

yuzu aioli  
24

SNOW CRAB LEGS

seaweed butter  
35

ENTREES

AMERICAN WAGYU CHUCK EYE

20 oz steak, yukon gold potato puree,  
truffle bordelaise  
125

CATCH OF THE DAY

norri, chickpea tomato preserve,  
thai basil pistou, island olive oil  
38

ROASTED DUCK BREAST

apple cider glaze,  
miso orange marmalade, burnt carrot jus  
42

BRAISED SHORT RIB

farm vegetables, yukon gold potato  
50

SEARED AHI

shiso potato wrapped, pickled kanekoa vegetables,  
salted radish greens, soy sherry jus, scallion oil  
42

BIG GLORY BAY SALMON

beet & fennel compote, pea puree, sake sabayon  
38

J. LUDOVICO FARMS CHICKEN

moringa mousse, charred onion,  
caramelized big island honey, calamansi tare  
36

PRIME BONE-IN SHORT RIB

truffle bordelaise, charred miso eggplant puree,  
fresno pepper persillade  
55

EXECUTIVE CHEF

JEREMY SHIGEKANE

RESTAURANT MANAGER

TERRENCE KIM



Vegan

Price & menu are subject to change without notice 042524



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 let your server know if there are any allergies to products of which we should know.

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.