

STARTERS



LOCAL FEATURES:

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

GAVA GROW
 MIXED GREEN SALAD
 farm vegetables from five local farms,
 hibiscus sherry vinaigrette
 15

SMOKED AHI RILLETTE *add 7*

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

MAITAKE MUSHROOMS
 beef fat glazed, chili oil,
 calamansi vinaigrette,
 chickpea panisse, persillade
 18

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

PRINCE CLAM CHOWDER
 bacon, garlic, basil
 bowl 15 cup 10

ENTREES

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

NICOISE SALAD
 smoked ahi, waialua eggs, long beans, kanekoa radish, blue cheese crumble
 25

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

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

AHI BELLY FISH & CHIPS
 crispy ahi belly tossed in soy garlic sauce, cilantro pesto, artichoke tartar sauce
 21

'THE EVERYTHING' FOCACCIA
 pepperoni, sausage, kamuela tomatoes, olives, peppers, mushrooms, mozzarella cheese & basil,
 french fries
 25

MORTADELLA-SALAMI PANINI
 kamuela tomato, basil pesto aioli, pepper jack, mixed local greens
 21

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

AMERICAN WAGYU BURGER
 red onion-black pepper jam, pepper jack, kamuela tomato, romaine, brioche bun, french fries
 25
 sub HANAIEI TARO VEGETARIAN BURGER with artichoke tartar sauce

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

MISO BUTTERFISH ONLY *add 5*

EXECUTIVE CHEF
 JEREMY SHIGEKANE

RESTAURANT MANAGER
 SHARELLE MARTIN

