

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 chickpea crunch, koshihikari rice  
21

AHI BELLY FISH & CHIPS  
crispy ahi belly tossed in soy garlic sauce, ginger scallion, 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



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. 063025