Spirits of the Season

Designed exclusively for the season, savor in these expertly crafted cocktails and pair it with our seasonal delights designed by Executive Sous Chef Lenny Ushidate.

Meet the makers behind our holiday drinks!



SAVORY

CHILLED SOBA NOODLES

truffle dashi, onsen egg, turnip, cucumber, carrot, kimchee, scallion, nori

Regular 15 | Happy Hour 12

FRIED CALAMARI

red curry powder, thai basil emulsion, charred brussel sprouts, shishito pepper

Regular 17 | Happy Hour 13

CHOCOLATE PROFITEROLE

grilled mochi, matcha ice cream, strawberry-fig jam

Regular 10 | Happy Hour 8

HAPPY HOUR

4:30 PM - 6:00 PM

MISO EGGPLANT

yuzu parsley vinaigrette, farm vegetables

10

CHICKEN KARAAGE

soy garlic sauce, yuzu

SMOKED AHI DIP

yuzu kosho, kewpie, sweet potato & maui chip

10

BEEF SKEWERS

wasabi tare, yuzu aioli

8

GARLIC PARMESAN FRIES

BLUE CHRISTMAS

kuleana huihui, lime juice, sugarcane dane mac nut orgeat, blue curacao, black salt rim

mixologist | Art Deakins

SPICED SLEIGH RIDE

re'al guava, koloa cane fire cinnamon rum, fresh lime juice, hendricks grand cabaret gin

mixologist | Jen Len

OLD MAN WINTER OLD FASHIONED

old fitzgerald 7 yr. bourbon, sugarcane dane maui falernum, fee bros black walnut bitters, angostura bitters

mixologist | Alicia Yamachika

PEPPERMINT EXPRESS

tito's handmade vodka, koloa coffee rum, cold-brew coffee, touch of peppermint

mixologist | Jen Len

PRICKLY PEAR NOEL-RITA

flecha azul reposado, lime juice, triple sec

mixologist / Teves Freitas

NAUGHTY OR NICE WHISKEY MULE

elijah craig small batch bourbon, st. elizabeth allspice dram, sugarcane dane maui falernum, fresh-pressed lime juice, 100% cranberry juice, bene ginger beer

mixologist / $Alicia\ Yamachika$

WORLD SAKE FLIGHT

kitashizuku junmai daiginjo by islander sake, shiro by masumi sake, karakuchi by sohomare sake

Regular 18 | Happy Hour 12

HAPPY HOUR

4:30 PM - 6:00 PM

FEATURED WINES

RED, WHITE, or SPARKLING

please ask your server

BEER

ALOHA x PRINCE WAIKIKI

"jibiru", lager

10