

LUNCH MENU



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

LOCAL FEATURES:

HO FARMS, NALO FARMS, KONA KANPACHI, RAINBOW
BEE'S HONEY, MAUI KU'IA CHOCOLATE, SUMIDA
WATERCRESS, MARI'S GARDEN, ALOHA TOFU, WAIPOLI
MAUI GREENS, KAMUELA TOMATOES, HAMAKUA
MUSHROOMS, WAIALUA EGGS, KUPU PLACE

FARMERS MARKET SALAD 14
lettuce, cucumbers, roasted beets,
oki sweet potato, ho farm tomatoes,
radish, pea tendrils, tarragon dressing
VG V GF NF DF

BABY ROMAINE CAESAR 14
romaine, shaved parmesan, ho farm
tomatoes, crostini, calamansi black
pepper dressing
V NF

SEARED AHI SALAD 25
greens, cucumber, edamame, ho farm
tomatoes, radish, pickled red ginger,
seared ahi, pickled red onion, pea
tendrils, shoyu wasabi dressing
EF NF DF contains sesame

AHI POKE BOWL 21
Japanese rice, spicy ahi poke, shoyu ahi poke,
edamame, kimchee, tukan, pickled red
ginger, garlic chips, furikake, pea tendrils,
kizami nori
NF contains seasame

AVOCADO TOAST 17
sourdough bread, avocado mash, onsen
egg, ho farm tomatoes, cucumber, radish,
pickled red onion, pea tendrils, arugula,
watercress, tarragon dressing, everything
seasoning
NF DF

AHI POKE NACHOS 23
shoyu ahi, won ton, sweet potato, taro,
and shrimp chip,
avocado, spicy mayo, yuzu crema,
green onion, pickled red onion,
pea tendrils, kizami nori, edamame
NF contains sesame

GRILLED CHEESE AND 18
TOMATO SOUP
sourdough bread, cheddar, swiss,
gouda, provolone cheese, butter,
tomato basil soup EF NF

CHICKEN WINGS 16
choice of buffalo sauce, bbq sauce, or
Korean garlic sauce
EF DF NF contains sesame

ENTREES

LOBSTER ROLL 36
New England style hoagie roll, lobster, yuzu mayo, lemon wedge, fresh dill, choice of fries or salad NF

BIG MO SPICY CHICKEN SANDWICH 26
fried jidori chicken breast, marinated in buttermilk, house made buns, spicy mayo, dill pickles, raw maui onion, choice of fries or
salad NF

PRINCE BURGER 24
Certified angus beef patty, choice of cheese, lettuce, tomato, onion, fried onion rings, house made burger bun, awesome sauce,
choice of fries or salad NF

TARO BURGER 24
taro patty, pepperjack, kamuela tomato, romaine, artichoke tartar sauce, choice of fries or salad V

SHOYU RAMEN 18
sun noodle ramen, shoyu dashi, menma (spicy bamboo shoots), onsen egg, pork belly slices, nori sheets, Japanese dashi egg,
kamaboko, kimchee NF DF contains seafood

MARGHARITA PINSA FLATBREAD 24
Italian flatbread, san marzano tomato sauce, kamuela tomatoes, sweet basil, parmesan
NF EF

CHICKEN ALFREDO PINSA FLATBREAD 24
Italian flatread, alfredo sauce, parmesan, garlic herb chicken, broccoli, mozzarella cheese
NF

COFFEE RUBBED RIB EYE 38
12 oz. beef rib eye, coffee rub, potatoes, arugula salad with tarragon dressing, coffee demi glace sauce NF DF GF

KONA KANPACHI 35
kanpachi skin on fillet, hijiki edamame Japanese rice, dashi ponzu NF EF GF

PAPARDELLE BURRATA PASTA 32
house made pasta, margharita sauce, charred ho farm tomatoes, fresh burrata, evoo, parmesan, hand torn basil, sourdough
bread NF
RESTAURANT MANAGER
SHARELLE MARTIN

VG - VEGAN V - VEGETARIAN NF - NUT FREE GF - GLUTEN FREE EG - EGG FREE DF - DAIRY FREE

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. 01.06.26