

## LUNCH MENU



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

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

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

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

**ADD PROTEIN**  
chicken +9  
shrimp +15

**LOCAL FEATURES:**  
HO FARMS, NALO FARMS, HANALEI TARO, 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

**AHI POKE BOWL** 21  
spicy ahi poke, shoyu ahi poke, edamame, kimchee, takuan, pickled red ginger, garlic chips, furikake, pea tendrils, kizami nori, japanese rice  
*NF contains sesame*

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

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

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

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

## ENTREES

### LOBSTER ROLL 36

lobster, yuzu mayo, lemon wedge, fresh dill, new england style hoagie roll, choice of fries or salad  
*NF*

### BIG MO'S SPICY CHICKEN SANDWICH 26

fried jidori chicken breast, marinated in buttermilk, house made buns, spicy mayo, dill pickles, raw red onion, choice of fries or salad  
*NF*

### PRINCE BURGER 24

certified angus beef patty, choice of cheese, lettuce, kamuela tomato, fried onion rings, house made burger bun, awesome sauce, choice of fries or salad  
*NF*

### TARO BURGER 24

hanalei taro patty, pepperjack, kamuela tomato, romaine, artichoke tartar sauce, choice of fries or salad  
*V*

### MARGHERITA PINSA FLATBREAD 24

san marzano tomato sauce, kamuela tomatoes, sweet basil, parmesan, italian flatbread  
*NF EF*

### CHICKEN ALFREDO PINSA FLATBREAD 24

garlic herb chicken, alfredo sauce, parmesan, broccoli, mozzarella cheese, arugula, italian flatbread  
*NF*

### COFFEE RUBBED RIB EYE 38

12 oz. beef rib eye, coffee rub, potatoes, arugula salad with tarragon dressing, coffee demi glace  
*NF DF GF*

### KONA KANPACHI 35

kanpachi skin on fillet, hijiki edamame japanese rice, dashi ponzu  
*NF EF*

### PAPPARDELLE BURRATA PASTA 32

fresh burrata, margherita sauce, charred ho farm tomatoes, evoo, parmesan, hand torn basil, sourdough bread, house made pasta  
*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. 0116.26