



B I T E S

Kampachi Crudo*

jalapeno | inamona | calamansi scallion oil
12

'Ahi Chips*

'ahi tuna | avocado | ulu chips
12

Seared Scallops*

kabocha puree | bubu arare
12

Shrimp Summer Roll*

green tea soba | organic greens | thai sweet chili
12

Coconut Risotto

Hāmākua mushrooms | house-made sausage
8

Pork Belly Tinono

tomato | onion | ginger
8

S O U P + S A L A D

WOW Farms Tomato Crab Bisque

Asiago crostini
10

Maui Onion Soup

guyère + parmesan cheese French bread toast
10

J.A. Farms Seed To Table

organic greens | 'ōhi'a honey yuzu vinaigrette
12

Caesar

...say no more.
13

Okay, say it... **Kauai Tiger Prawns*** or **Fresh Catch***

+12

Chicken*

+10

Iceberg Wedge

crispy bacon | tomato | cucumber blue cheese crumble
12

Ugly Tomato

Big Island goat cheese | balsamic gastric | basil oil
12

Roots Salad

slow roasted beets carrots | pickled radish | arugula
12

ENTRÉES

Won Ton Furikake 'Ahi*

'ahi tuna | wasabi butter | soy sake | bok choy | shiitake
38

Fresh Catch*

Chef's nightly inspiration
35

Mahi Mahi*

macadamia nut crusted | liliko'i beurre blanc
32

Sous Vide Chicken*

lemongrass marinated | shoyu glaze | scallion e.v.o.o.
cilantro ginger fried rice
29

12 oz. Rib Eye*

cognac demi glaze | Hāmākua mushrooms
roasted fingerlings
40

Baby Back Ribs*

Kīlauea BBQ sauce | roasted Waimea corn
31

10 oz. Prime Rib of Beef*

'ālaea sea salt crusted | au jus | horseradish
33

Off The Bone Braised Short Ribs

cabernet veal reduction
33

Shrimp Linguine*

roasted garlic | chunk tomato | lemongrass scented
35

6 Pack Stack

portabella | eggplant | Maui onion | tomato | spinach | corn
24

Grilled Tofu

kabocha | brussel sprouts | quinoa
24

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

If you have concerns regarding food allergies, please alert your server prior to ordering. *Gluten Free options are available upon request.*

A 19% service charge will be added to parties of 6 or more.