

# DINNER

DAILY | 5PM - 9PM

## SALADS

<b>King Crab &amp; Endive Caesar</b> Parmesan, Fried Capers, Lemon, Herbed-Bread Crumbs	26
<b>Island Greens</b> Shaved Local Vegetables, Ginger-Miso Vinaigrette, Furikake	15
<b>Ho Farms Tomato &amp; Maui Onion</b> Macadamia Pesto, Aged Balsamic, Crispy Shallots	15

## RAW BAR

<b>Kona Kanpachi Crudo*</b> Avocado, Golden Satsuma, Fennel	28
<b>Michael Mina's Ahi Tuna Tartare*</b> Mint, Pine Nuts, Asian Pear, Habañero-Infused Sesame Oil	30
<b>Japanese Hamachi Crudo*</b> Local Papaya, Tobiko, Fresno Pepper, Yuzu-Kalmansi Vinaigrette	30
<b>Madai Ceviche*</b> Cilantro, Heirloom Tomato, Lime, Jalapeño Emulsion	28

## APPETIZERS

<b>Blistered Shishito &amp; Sweet Mini Peppers</b> Jalapeño Yogurt, Roasted Garlic Streusel	20
<b>Lomi Lomi Octopus</b> Cherry Tomato, Maui Onion, Ogo, Lomi Dressing	20
<b>Lobster &amp; Coconut Bisque</b> Jicama, Toasted Peanuts, Maitake, Chili	21
<b>Prime Beef Lettuce Cups</b> Holy Basil Buds, Crispy Rice, Chili Peppers, Little Gem Lettuce	21
<b>Soy-Glazed Pork Belly</b> Dark Rum, Local Pineapple, Pickled Daikon Radish	24

## SIDES

15 each

<b>Garlic &amp; Duck Fat French Fries</b> Volcano Onion Ketchup Dijonnaise, Tartar Sauce	<b>Spam Fried Rice</b> Classically Prepared Hen Egg	<b>Okinawan Potato Purée</b> Local Purple Potato Coconut Cream	<b>Chinese Long Beans</b> XO Sauce
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## SHELLFISH order individually or for the table

<b>ICE COLD</b> served with classic sauces & garnishes			
<b>PETITE</b> Serves 1-2	125	<b>1/2 Maine Lobster</b>	43
		<b>Shrimp</b>	33
<b>GRAND</b> Serves 3-4	230	<b>Pacific Oysters*</b>	27
		<b>1/4 lb King Crab</b>	44
<b>CHAR-BROILED</b> brushed with miso butter, garlic & yuzukoshō			
<b>PETITE</b> Serves 1-2	125	<b>1/2 Maine Lobster</b>	43
		<b>Shrimp</b>	33
<b>GRAND</b> Serves 3-4	230	<b>Pacific Oysters*</b>	27
		<b>1/4 lb King Crab</b>	44
<b>Dom Pérignon 'Brut',</b> Épernay, France 2012			425
<b>Taittinger 'Brut La Francaise',</b> Reims, France NV			181

## ENTRÉES

<b>Seared Yellowfin Tuna &amp; Foie Gras*</b> Pineapple, Chinese Broccoli, Cipolini Onions, Young Coconut	66
<b>Hawaiian Butterfish Puolo</b> Ti Leaf, Ginger Rice, Baby Bok Choy, Ginger & Tomato Broth	55
<b>Michael Mina's Lobster Pot Pie</b> Black Truffles, Market Vegetables, Brandied Lobster Cream	115
<b>Honey-Glazed Broiled Half Chicken</b> Kabocha Squash, Tamarind, Petit Frisée Salad	45
<b>Char-Grilled Double Cut Kurobuta Pork Chop</b> Local Yam Soubise, Roasted Peanuts, Pinot Noir Jus	57

## SURF & TURF

<b>Char-Broiled Certified Angus Beef*</b> Crispy Maui Onions Lilikoi Steak Sauce	<b>8oz Filet Mignon</b>	68
	<b>14oz NY Strip</b>	71
	<b>40oz Tomahawk Ribeye for 2</b>	220
<b>ADD Char-Broiled Shellfish*</b> Miso Butter, Garlic Yuzukoshō	<b>6 Shrimp</b>	33
	<b>1/4 lb King Crab</b>	44
	<b>1/2 Lobster</b>	43
<b>Cabernet Sauvignon,</b> Silver Oak, Alexander Valley		210
<b>Cabernet Sauvignon,</b> Canvasback, Red Mountain		18/90



\*Food Warning: These items are or may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please alert your server/bartender of any dietary restrictions or allergies, not all ingredients are listed.