

DINNER

DAILY | 5PM - 9PM

SALADS

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

RAW BAR

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

APPETIZERS

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

SIDES

15 each

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

ICE COLD served with classic sauces & garnishes			
PETITE Serves 1-2	125	1/2 Maine Lobster	43
		Shrimp	33
GRAND Serves 3-4	230	Pacific Oysters*	27
		1/4 lb King Crab	44
CHAR-BROILED brushed with miso butter, garlic & yuzukoshō			
PETITE Serves 1-2	125	1/2 Maine Lobster	43
		Shrimp	33
GRAND Serves 3-4	230	Pacific Oysters*	27
		1/4 lb King Crab	44
		Dom Pérignon 'Brut', Épernay, France 2012	425
		Michel Gonet 'Brut Mina Grand Cuvée', Champagne, France	46/228

ENTRÉES

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

SURF & TURF

Char-Broiled Certified Angus Beef* Crispy Maui Onions Lilikoi Steak Sauce	8oz Filet Mignon	68
	14oz NY Strip	71
	40oz Tomahawk Ribeye for 2	220
ADD Char-Broiled Shellfish* Miso Butter, Garlic Yuzukoshō	6 Shrimp	33
	1/4 lb King Crab	44
	1/2 Lobster	43
Barolo, Fontanafredda 'La Rosa', Piedmont, Italy		325
Cabernet Sauvignon, Forman, Napa, California		256



*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.