

# DINNER

DAILY | 5PM - 9PM

## SALADS & SOUP

<b>King Crab &amp; Endive Caesar</b> Parmesan, Fried Capers, Lemon, Roasted Garlic Streusel	26
<b>Waipoli Farms Island Greens</b> Shaved Local Vegetables, Ginger-Miso Vinaigrette, Furikake	15
<b>Golden Beets &amp; Citrus Salad</b> Macadamia Nuts, Mascarpone, Kona Cocoa Nibs, Blood Orange Vinaigrette	16
<b>Lobster &amp; Coconut Bisque</b> Jicama, Toasted Peanuts, Maitake, Chlii	21

## 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, Trio of Peppers, Habañero Sesame Oil	30
<b>Japanese Hamachi Crudo*</b> Local Papaya, Tobiko, Fresno Pepper, Yuzu-Kalmansi Vinaigrette	30
<b>Madai Ceviche*</b> Cilantro, Heirloom Cherry Tomato, Lime & Jalapeño Emulsion	28
<b>Ono Tataki*</b> Marinated Pearl Onions, Black Pepper, Truffled Ponzu, Crispy Rice	32

## 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>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

## SHELLFISH order individually or for the table

<b>ICE COLD</b> served with classic sauces & garnishes <i>ahi poké complimentary on Petite &amp; Grande</i>	
<b>PETITE</b> 125 Serves 1-2	<b>1/2 Maine Lobster</b> 43 <b>Shrimp</b> 33
<b>GRAND</b> 230 Serves 3-4	<b>Pacific Oysters*</b> 27 <b>1/4 lb King Crab</b> 44
<b>CHAR-BROILED</b> brushed with miso butter, garlic & yuzu koshō	
<b>PETITE</b> 125 Serves 1-2	<b>1/2 Maine Lobster</b> 43 <b>Shrimp</b> 33
<b>GRAND</b> 230 Serves 3-4	<b>Pacific Oysters*</b> 27 <b>1/4 lb King Crab</b> 44

<b>Dom Pérignon 'Brut',</b> Épernay, France 2012	425
<b>Michel Gonet 'Brut Mina Grand Cuvée',</b> Champagne, France	46/228

## ENTRÉES

<b>Seared Yellowfin Tuna &amp; Foie Gras*</b> Pineapple, Broccoli, Cippolini Onions, Young Coconut Vinaigrette	66
<b>Hawaiian Butterfish Puolo</b> Togarashi, Ginger Rice, Baby Bok Choy, Tomato-Ginger Broth	55
<b>Michael Mina's Lobster Pot Pie</b> Market Vegetables, Brandied Lobster Cream, Black Truffle	115
<b>Lemon &amp; Garlic Broiled Half Chicken</b> Farro, Radish, Arugula Salad, Grilled Lemon	45
<b>Grilled Double-Cut Kurobuta Pork Chop</b> Local Yam, 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 Yuzu Koshō	<b>6 Shrimp</b> 33 <b>1/4 lb King Crab</b> 44 <b>1/2 Lobster</b> 43
<b>Barolo, Fontanafredda 'La Rosa',</b> Piedmont, Italy	325
<b>Cabernet Sauvignon, Forman,</b> Napa, California	256

<b>SIDES</b>	<b>Garlic Duck Fat Fries 15</b> Volcano Onion Ketchup Dijonnaise, Tartar Sauce	<b>Spam Fried Rice 15</b> Tamari Sunny Side Hen Egg	<b>Okinawan Potato Purée 15</b> Local Purple Potato Coconut Cream	<b>Chinese Long Beans 15</b> Rayu Chili Crisp
	<b>Wild Mushrooms 21</b> Soy-Mirin Glazed Toasted Sesame	<b>Roasted Broccoli 17</b> Macadamia Nut Pistou Pickled Shallots, Chili Oil		

\*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.