

DINNER

DAILY | 4PM - 9PM

SALADS & SOUP

King Crab & Endive Caesar Parmesan, Fried Capers, Lemon, Roasted Garlic Streusel	26
Waipoli Farms Island Greens Shaved Local Vegetables, Ginger-Miso Vinaigrette, Furikake	18
Heirloom Tomato ‘Som Tam’ Green Papaya, Macadamia Nut, Nuoc Cham	23
Spicy Seafood Tom Kha Soup Poached Shrimp and Lobster, Maitake Mushroom, Blistered Long Beans	21

RAW BAR

Michael Mina’s Ahi Tuna Tartare* Mint, Pine Nuts, Asian Pear, Trio of Peppers, Habañero Sesame Oil	32
Japanese Hamachi Crudo* Local Papaya, Tobiko, Fresno Pepper, Yuzu-Kalmansi Vinaigrette	30
Madai Ceviche* Cilantro, Heirloom Cherry Tomato, Lime & Jalapeño Emulsion	28
Ono Tataki* Marinated Pearl Onions, Black Pepper, Truffled Ponzu, Crispy Rice	32

APPETIZERS

Blistered Shishito & Sweet Mini Peppers Jalapeño Yogurt, Roasted Garlic Streusel	20
Smoked Marlin & Maui Onion Dip Taro Chips, Red Onion, Caper, Ogo, Furikake	20
Lomi Lomi Octopus Cherry Tomato, Maui Onion, Ogo, Lomi Dressing	22
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

SHELLFISH order individually or for the table

ICE COLD served with classic sauces & garnishes <i>ahi poké complimentary on Petite & Grand</i>	
PETITE 130 Serves 1-2	1/2 Maine Lobster 50 Shrimp 33
GRAND 245 Serves 3-4	Pacific Oysters* 27 1/4 lb King Crab 44
CHAR-BROILED brushed with miso butter, garlic & yuzu koshō	
PETITE 130 Serves 1-2	1/2 Maine Lobster 50 Shrimp 33
GRAND 245 Serves 3-4	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, Broccoli, Cippolini Onions, Young Coconut Vinaigrette	66
Hawaiian Butterfish Puolo Togarashi, Ginger Rice, Baby Bok Choy, Tomato-Ginger Broth	62
Michael Mina’s Lobster Pot Pie Market Vegetables, Truffled Brandy Lobster Cream	115
Sesame Roasted Half Chicken Snap Peas, Rice Cakes, Singaporean Tamarind Deglaze	45
Grilled Double-Cut Kurobuta Pork Chop Local Yam, Roasted Peanuts, Pinot Noir Jus	57

SURF & TURF

Char-Broiled Certified Angus Beef* Crispy Maui Onions Lilikoi Steak Sauce	8oz Filet Mignon 74 14oz NY Strip 80 40oz Tomahawk Ribeye for 2 220
ADD Char-Broiled Shellfish* Miso Butter, Garlic Yuzu Koshō	6 Shrimp 33 1/4 lb King Crab 44 1/2 Lobster 50
ADD Seared Foie Gras	26
Pinot Noir, Pierre Guillemot ‘Le Rognet et Corton’, Burgundy, France	330
Cabernet Sauvignon, Trefethen ‘Eschol’, Napa, California 2019	124

SIDES for the table	Garlic Duck Fat Fries 15 Volcano Onion Ketchup Dijonnaise, Tartar Sauce	Spam Fried Rice 18 Tamari Sunny Side Hen Egg	Lobster Whipped Potato Purée 30 Maine Lobster, Chives	Chinese Long Beans 15 Rayu Chili Crisp
		Charred Broccolini 15 Goma-Dare Sauce, Pickled Fresno Garlic Honey Peanuts	Wild Mushrooms 18 Soy-Mirin Glazed Toasted Sesame	

*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.