

Mother's Day

May 12th

PER ADULT - 95

Shellfish

order individually or for the table

ICE COLD

PETITE | 130 GRAND | 245

Serves 1-2

Serves 3-4

served with classic sauces & garnishes

1/2 Lobster 54

Ginger-Poached Shrimp 30

*Pacific Oysters 30

King Crab 44

CHAR-BROILED

PETITE | 130 GRAND | 245

Serves 1-2

Serves 3-4

brushed with miso butter, garlic & yuzukoshō

1/2 Lobster 54

Shrimp 30

*Pacific Oysters 30

King Crab 44

Appetizers

PLEASE SELECT ONE

*Hawaiian Aloha Poke

Fresh Market Fish, Wakame Gohan, Wonton Chips

*Japanese Hamachi Crudo

Local Papaya, Tobiko, Fresno Pepper, Yuzu-Kalmansi Vinaigrette

Broiled Spanish Octopus

Tomato Chutney, Cilantro Chermoula, Toasted Pine Nuts

*Ono Tataki

Marinated Pearl Onions, Truffled Ponzu, Crispy Rice Puff

Waipoli Farms Island Greens

Shaved Local Vegetables, Ginger-Miso Vinaigrette, Furikake

Spicy Seafood Tom Kha

Poached Shrimp & Lobster, Maitake Mushroom, Blistered Long Beans

Entrées

PLEASE SELECT ONE

*Michael Mina's Lobster Pot Pie | 55 Supplement

Black Truffled Lobster Cream, Market Vegetables

Ginger & Scallion Seared Ono

Market Ono, Chinese Long Beans

Sesame Roasted Half Chicken

Snap Peas, Rice Cakes, Singaporean Tamarind Deglaze

Corn Miso Mahi Mahi

Corn Miso Puree, Charred Nori, Forbidden Rice Pilaf

*8oz Filet Mignon

Crispy Maui Onions, Lilikoi Steak Sauce

Accompaniment

Char-Broiled Shellfish

Brushed with Miso Butter Garlic & Yuzu Koshō

Half Lobster 54 6 Shrimp 33 1/4 King Crab 44

Supplement for Two 85

40oz Tomahawk Ribeye for Two

Crispy Maui Onions

Market Whole Fish

Ginger-Scallion Broiled, Long Beans

Garlic & Duck Fat Fries 15

Volcano Onion Ketchup

Dijonnaise, Tartare Sauce

Lobster Whipped Potato Purée

30

Maine Lobster, Chives

Charred Broccolini 15

Gome-Dare Sauce, Pickled

Fresno, Garlic Honey Peanuts

Spam Fried Rice 18

Tamari, Sunny Side Up

Hen Egg

Dessert Course Optional 18

PLEASE SELECT ONE

Ube Coconut Panna Cotta

Yuzu Sable, Coconut Tuile, Ube Cream

Dark Chocolate Mousse

Chocolate Streusel, Hazelnuts, Vanilla Ice Cream

Warm Malasadas

Caramel Sauce, Strawberry Guava

BOTTLES OF CHAMPAGNE & SPARKLING

Louis Roederer 'Cristal'

Reims, France 2014 830

Dom Pérignon 'Brut'

Épernay, France 2013 425

Henriot 'Brut Rose'

Champagne, France NV 222

Laurent Perrier 'Grand Siecle' Cuvee

Épernay, France NV 385

Taittinger 'Brut La Francaise'

Reims, France NV 181

Schramsberg 'Blanc de Blancs'

North Coast, California 2019 144

BOTTLES OF WHITE

Chardonnay, Brewer Clifton 3D

Sta. Rita Hills, California 2018 220

Chardonnay, Bruno Colin

Burgundy, France 2020 110

Chardonnay, Cakebread

Napa, California 2021 160

Chenin Blanc, David Finlayson 'Camino Africana'

Santa Barbara, California 2020 124

Sauvignon Blanc, Asatsuyu Kenzo Estate

Napa, California 2021 280

Sauvignon Blanc, Capture

North Coast, California 2021 150

BOTTLES OF RED

Cabernet Sauvignon, Caymus

Napa, California 2016 206

Cabernet Sauvignon, Patrimony

Paso Robles, California 2018 650

Pinot Noir, Archery Summit

Dundee, Oregon 2020 195

Pinot Noir, Bruno Colin

Burgundy France 2020 110

Pinot Noir, Nicolas Rossingol 1er Cru 'Premiers'

Burgundy, France 2011 470

Barolo, Damilano Cannubi

Piedmont, Italy 2020 270

Sangiovese, Banfi Brunello di Montalcino 'Poggio alle Mura'

Piedmont, Italy 2015 272

Merlot, Verite 'La Muse'

Sonoma, California 2018 780

*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. All menu items are subject to change according to seasonality and availability.

Please alert your server/bartender of any dietary restrictions or allergies, not all ingredients are listed