

MARKET FISH MENU

OSETRA CAVIAR SERVICE . 175

*Shallot, Chives, Crème Fraîche
Egg Mimosa, Japanese Milk Bread*

RAW

SCALLOP · 36*

Truffle Ponzu, Truffle Aioli, Shimeji, Radish, Burgundy Truffle

HAMACHI · 25*

Hibiscus Jus, Scallion Oil, Pickled Radish

KAMPACHI · 30*

Meyer Lemon, Blood Orange, Stripsteak Chili Crunch

APPETIZERS

KAUA'I SHRIMP TEMPURA · 21

Bang Bang Butter, Lemon, Fire Ponzu

UNAGI & FOIE GRAS · 39

Congee Rice, Nori Emulsion, Kabayaki

AHI SSAMBAP · 45*

Fatty Ahi, Jalapeño, Tobiko, Toasted Nori, Caviar

TAKO · 25

Coriander Whipped Potatoes, Chorizo Aioli, Smoked Chili Oil

MARKET FISH

HAWAIIAN CALAMANSI

GLAZED LOCAL CATCH · 53

*Sweet Peas, Carrots, Baby Bok Choy
Aromatic Coconut Coriander Butter*

20OZ AHI STEAK FOR TWO · 115

Spice Crusted, Ginger, Garlic, Black Bean, Petite Herbs

• WHOLE AND HALF FISH •

BROILED SELECTION . MP

*Ho Farms Heirloom Tomato Salad, Red Onion, Cucumber, Cilantro,
Chinese Black Bean, Chili Lime Vinaigrette*

FISH FRY . MP

Spice Crusted Fish, Vermicelli, Petite Herbs, Fire Ponzu

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