

HIGH TIDE HOUR

4:00pm - 6:00pm bar exclusive

SPICY AHI TUNA TACO 7EA

Avocado Purée, Sriracha Aioli

3 PC PACIFIC OYSTERS* 14

Lilikoi Mignonette

3 PC JUMBO TIGER SHRIMP COCKTAIL 12

Wasabi Cocktail Sauce

TAKO 23

Coriander Whipped Potatoes, Chorizo Aioli, Smoked Chili Oil

CHOP CHOP WEDGE 12

Bacon, Tomato, Egg, Red Onion, Blue Cheese, Buttermilk Ranch

HAND-CUT PRIME BEEF TARTARE BITES 14

Pani Puri, Bearnaise, Tarragon

'KUNG PAO' EDAMAME 8

Spicy Chili-Garlic Sauce, Bell Pepper, Cashews

FISH & CHIPS 27

Market Fish, Hurricane Fries, Pink Peppercorn Tartar

PORK BELLY BAO BUN 8EA

Sunomono Cucumber, Miso Aioli

'HOLO HOLO' BURGER & FRIES 27

Aged White Cheddar, Bacon, Boursin, Volcano Onions

Add Seared Foie Gras* + 22

7OZ PRIME NEW YORK STRIP 49

Substitute 8oz Center-Cut Filet Mignon: Additional 38*

Gomae Broccolini, Red Wine Reduction

ADULT HAPPY MEAL . 32

served 'teishoku' style & paired with 3 oz of premium sake

Pork Belly Bao Bun, Tempura Market Fish, Steak Tartare Bites

HAPPY HOUR

4:00pm - 6:00pm bar exclusive

COCKTAILS

LYCHEE MULE . 10
vodka, lime, gingerbeer

LILIKOI MAI TAI . 10
rum blend, lilikoi, lime

ISLAND OLD FASHIONED . 13
whiskey, falernum, tiki bitters

DAILY SPECIAL . 11
ask your bartender

BEER & WINE

COORS LIGHT . 6

MILLER HIGH LIFE . 6

FOUNDERS ALL DAY IPA . 6

WINE . 9

somm's choice: red, white & sparkling

SAKE . 9

masumi sake matinee

BOTTLE WINE FEATURES

SHAW & SMITH SAUVIGNON BLANC . 55
adelaide, australia 2020

MONIKER CHARDONNAY LA RIBERA VINEYARD . 58
mendocino county, california 2021

DOMAINE DE BEAURENARD . 76

CHÂTEAUNEUF-DU-PAPE, FRANCE 2020

MERRYVALE PINOT NOIR . 72
carneros, california 2019

PAU HANA TASTING

4:00pm - 6:00pm

\$79 per person, No substitutions

FIRST COURSE

(choice of)

AHI CRUDO 'ROLLS'

Crispy Onion, Jalapeño, Roasted Garlic, Ponzu

WAIPOLI MIXED GREENS SALAD

Shaved Radish, Cucumber, Yuzu Vinaigrette

TRUFFLE-MISO SOUP

Silken Tofu, Honshimeji, Local Scallion

SECOND COURSE

(choice of)

7 OZ PRIME NEW YORK

Whipped Potato, Charred Broccolini, Red Wine-Shallot Butter

8 OZ CENTER-CUT FILET ADD + 20

20 OZ BONE-IN RIBEYE + 40

ORA KING SALMON

Baby Bok Choy, Honshimeji Mushroom, Scallion-Butter Sauce

HERB-ROASTED JIDORI CHICKEN

Asparagus, Snow Peas, English Peas, Potato Puree, Maui Onion-Chicken Jus

THIRD COURSE

(choice of)

BASQUE STYLE CHEESECAKE

Seasonal Berries

SORBET

Strawberry-Guava, Mango or Haupia