

DINNER

DAILY | 4PM - 9PM

SALADS & SOUP

King Crab & Gem Lettuce Caesar GF (A) Parmesan, Fried Capers, Lemon, Roasted Garlic Streusel	29
Waipoli Farms Island Greens GF SU Candied Pecans, Roasted Kabocha Squash, Asian Pear, Dijon Vinaigrette	21
Butternut Squash Bisque GF (A) Smoked Honey Mac Nuts, Rosemary Streusel, Brown Butter Cinnamon Emulsion	24

RAW BAR

Chirashi Sashimi* GF SU Fresh Market Catch, Smoked Trout Roe, Tamago, Lilikoi Ponzu	38
Michael’s Ahi Tuna Tartare* GF (A) SU Mint, Pine Nuts, Asian Pear, Trio of Peppers, Habañero-Sesame Oil	36
Japanese Hamachi Crudo* GF SU Avocado Green Goddess Dressing, Pickled Garden Vegetables	32
Fresh Market Poke* GF (A) SU Wakame Gohan, Crispy Wonton Chips	32
Local Ono Tataki* GF (A) SU Marinated Pearl Onions, Truffle Ponzu, Puffed Rice	34

SHAREABLES

Blistered Shishito & Sweet Mini Peppers GF (A) Jalapeño Yogurt, Sumac, Garlic Streusel	21
Smoked Marlin & Maui Onion Dip GF (A) SU Taro Chips, Red Onion, Caper, Furikake	24
Togarashi Spiced Calamari GF (A) Black Bean Relish, Garlic Calamansi Aioli, Arugula	28
Crispy Pork Belly GF (A) SU Long Bean Stir Fry, Tomato & Cucumber Relish, Sweet & Spicy Glaze	24

THANKSGIVING FEAST

135 per guest - optional \$25 *My Egypt* cookbook purchase
Full Table Participation Required

Shareable

SERVED FAMILY STYLE FOR THE TABLE

Butternut Bisque Smoked Honey Mac Nuts Rosemary Streusel Brown Butter Emulsion	Waipoli Greens Candied Pecans, Roasted Squash Asian Pear, Dijon Vinaigrette	Smoked Marlin & Onion Dip Taro Chips, Onion Caper, Furikake
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Mid - Course

SERVED FAMILY STYLE FOR THE TABLE

Blistered Peppers Shishito, Jalapeno Yogurt Roasted Garlic Streusel	Togarashi Spiced Calamari Black Bean Relish Garlic Calamansi Aioli, Arugula
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Entrée Course

CHOICE OF | INDIVIDUALLY PLATED

Angus Filet Guava Steak Sauce Crispy Brussel Sprouts	Roasted Turkey Roulade Savory Stuffing, Green beans Sweet Potato, Cranberry Mostarda	Chef’s Daily Special Listed on Daily Fish List
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Michael Mina’s Lobster Pot Pie additional 85

Dessert Course

CHOICE OF ONE

Warm Malasadas or Okinawan Sweet Potato Tart

FRESH SHELLFISH

ORDER INDIVIDUALLY OR ORDER FOR THE TABLE GF			
ICE COLD		CHAR-BROILED	
ASSORTMENT		ASSORTMENT	
PETITE 150 Serves 1-2 served with classic sauces & garnishes	TOWER 270 Serves 3-4	PETITE 145 Serves 1-2 brushed with miso butter, garlic, yuzu koshō	GRAND 265 Serves 3-4
À LA CARTE 1/2 Lobster 54 6 Ginger-Poached Shrimp 33 6 *Pacific Oysters 35 1/4 lb King Crab 50		À LA CARTE 1/2 Lobster 54 6 Shrimp 33 6 *Pacific Oysters 35 1/4 lb King Crab 50	

Veuve Clicquot ‘La Grande Dame’, Reims, France 2015	glass 85 475
Michel Gonet ‘Brut Mina Grand Cuvée’, Champagne, France	glass 46 228

ENTRÉES

Ahi Katsu Curry SU Crispy Veggie Cakes, Japanese Curry, Cucumber Namasu	66
Chef’s Daily Special Listed on Daily Fish List	70
Michael Mina’s Lobster Pot Pie Market Vegetables, Truffled Brandy Lobster Cream	128
Roasted Turkey Roulade GF (A) Savory Stuffing, Braised Green Beans, Roasted Sweet Potato, Cranberry Mostarda	55
Grilled Double-Cut Kurobuta Pork Chop GF Local Yam, Roasted Peanuts, Pinot Noir Jus	62

SURF & TURF

Char-Broiled Certified Angus Beef* GF (A) SU Guava Steak Sauce Crispy Brussel Sprouts	8oz Filet Mignon 14oz NY Strip Tomahawk Ribeye for 2	74 80 220
ADD Char-Broiled Shellfish* GF Miso Butter, Garlic Yuzu Koshō	6 Shrimp 1/4 lb King Crab 1/2 Lobster	33 50 54
ADD Seared Foie Gras	29	

SIDES for the table

Wild Mushrooms GF 18 Soy-Mirin Glaze, Toasted Sesame	Truffle Mac & Cheese 18 Caramelized Onions, Parsley Truffle Béchamel, Parmesan
Charred Broccolini GF 15 Goma-Dare Sauce, Pickled Fresno Garlic Honey Peanuts	Garlic Duck Fat Fries 17 Volcano-Onion Ketchup, Dijonnaise Tartar Sauce
Lobster Whipped Potato Purée GF 36 Maine Lobster, Chives	Spam Fried Rice GF 18 Tamari, Sunny Side Hen Egg

Parties of 6 or more will automatically be charged an 18% service fee to be divided between the service team.

*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.

GF Gluten Free | GF (A) Gluten Free Adjustable | SU Sustainably Sourced