



VALENTINE'S DAY 2026

\$139 PER PERSON

NOT INCLUSIVE OF TAX AND GRATUITY



SHELLFISH PLATTER FOR TWO • 129

4EA OYSTERS*, 4EA GULF SHRIMP
AHI POKE, 1/2 KONA LOBSTER

Wasabi-Cocktail Sauce, Lilikoi Mignonette
Yum Yum Sauce, Fire Water

FIRST COURSE

PLEASE MAKE ONE SELECTION

CHOP CHOP WEDGE

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

TRUFFLE CAESAR

Maui Onion Crema, Garlic Streusel
Tempura White Anchovy

DASHI POACHED SHRIMP COCKTAIL

Wasabi Cocktail, Lemon

'INSTANT' BACON

Kurobuta Pork Belly, Tempura Oyster, Soy Glaze

SHARING IS CARING

ADDITIONAL OPTION FOR THE TABLE + 29

SCALLOP SPAGHETTI

Arugula Pesto, Yuzu, Parmesan

SECOND COURSE

PLEASE MAKE ONE SELECTION

TRIPLE-SEARED A5 JAPANESE WAGYU STRIPSTEAK *

Yuzu Kosho, Sunomono Cucumber, Wasabi, Ponzu

4oz SUPPLEMENT + 75 / 8oz SUPPLEMENT + 125

8 oz. BLACK ANGUS FILET

12 oz. PRIME NEW YORK STRIP

32 oz. PRIME TOMAHAWK RIBEYE

SERVED FOR TWO + 59

ALL STEAKS SERVED WITH:

TOMATO GRATIN, GRILLED ONIONS

ROASTED JIDORI CHICKEN

WHIPPED POTATO, ONION JUS

BIG GLORY BAY KING SALMON

MISO CAULIFLOWERR

ROASTED JIDORI CHICKEN

WHIPPED POTATO, ONION JUS

ACCOMPANIMENTS

TRIO OF SAUCES 12

Steak Sauce, Béarnaise, Chimichurri

MISO BROILED SHELLFISH

Half Kona Lobster 55

Jumbo Shrimp 32

Scallops 38

TOPPINGS

Smoked Blue Cheese Crumble 8

Black Truffle Butter 12

Seared Hudson Valley Foie Gras* 30

Side Dishes

BUTTER WHIPPED POTATOES • 18

+5 Loaded

BLACK TRUFFLE MAC N CHEESE • 23

Parmesan, Chives

GARLIC FRIED RICE • 16

Shoyu Glaze

BLISTERED GREEN BEANS • 17

SOS Sauce, Peanuts, Togarashi

DESSERT COURSE

PLEASE MAKE ONE SELECTION

BASQUE STYLE CHEESECAKE

Sesame Tulie, Macadamia Nut
Toasted Coconut, Strawberry Jus

DEVIL'S FOOD CAKE

Khalúa-Chocolate Fudge, Smoked Alaea Salt
Rum Soaked Banana