

raw bar

oysters (1/2 dozen) \$18

choice of:

kumamoto fat bastard

kushi shigoku

served with ponzu, mignonette and cocktail sauce

chilled

alaskan king crab legs (1/2 pound) \$24

jumbo pacific shrimp (3 pieces) \$16

maine lobster (1 1/4 pound) \$34

served with ponzu, mignonette and cocktail sauce

kai (ocean) small plates

ahi poke

ahi, onion sesame, soy, scallion oil \$16

poisson cru

ahi, coconut milk, lemon, red onion,
cucumber, carrot, tomato \$16

fire seared shiromi (whitefish)

namasu, jalapeno, ponzu \$18

aguachile

choice of:

marinated shrimp, tako (octopus) or scallop
avocado, red onion, cucumber \$15

'ānuenuē' (rainbow) ceviche

citrus cured catch of the day
red, white & green onion, jalapeno, cilantro,
cucumber, carrot, bell pepper \$16

seared cajun ahi

onion, shaved garlic, spicy aioli, ponzu \$18

soup & salad

mixed green salad \$10

caesar salad \$10

new england clam chowder \$12

served in a sourdough bowl

kai (ocean) hot dishes

sautéed garlic pacific shrimp

garlic bread, white wine butter sauce \$20

seafood dynamite

pacific shrimp, calamari, bay scallop, zucchini,
hamakua mushroom, caramelized onion \$20

miso butterfish

nishime \$28

seafood bouillabaisse for 2 \$100

roasted tomato & lemongrass broth
whole maine lobster, king crab leg, langoustine,
pacific shrimp, black/green mussels,
manila clams, scallops, calamari

day boat catch

mp

ask your server for chef's choice of preparation

'āina (land) hot dishes

n.y strip loin

port wine demi glace, sautéed vegetables
6oz - \$24 / 8oz - \$32 / 12oz - \$48 / 24oz - \$96

'chermoula' marinated lamb chops (2 pieces)

balsamic vinegar, cilantro, garlic, ginger, lemon,
red wine sauce \$24

chicken breast

hamakua & porcini mushroom cream sauce \$18

arabiki sausage whole grain mustard, ketchup \$12

fresh catch entrées

moi – pacific threadfin \$28

steamed

chinese style with cilantro, ginger, green onion, soy

deep fried ponzu, lemon

grilled kosher salt

penn cove black mussels or manila clams

starting at 1/2 pound \$8

steamed

japanese style, sakamushi

mediterranean

white wine, garlic, butter, shallots

fricasee garlic, butter, cream, tomato, parsley

kona abalone or goose point oysters

abalone starting at 1/2 pound

oysters starting at 3 pieces \$12

pan seared

garlic shoyu butter sauce

grilled

shoyu, sake

kilpatrick bacon, lemon, panko

alaskan king crab legs

starting at 1/2 pound \$24

steamed

drawn butter

grilled

vierge sauce

stir fried

black bean or oyster sauce

whole maine lobster

1.25 pound \$34

steamed

drawn butter

grilled

vierge sauce

stir fried

black bean or oyster sauce

taste of hawai'i

ekolu (everything)

mini lau lau, oxtail soup, kalua pig \$20

mini loco moco beef & rice croquette,

quail egg, demi \$15

sides

steamed rice \$3

fingerling potato \$5

truffle fries \$12/\$20

garlic bread \$5

comfort food

nachos

tortilla chips, cheese, guacamole, sour cream \$15

thai chicken wings

red curry sweet chili sauce, yogurt sauce \$15

pasta vongole or marinara \$14

healthy choices

lemongrass heart of palm salad \$22

pacific shrimp, maunawili greens,
watermelon radish, lime cilantro dressing

seared cajun ahi niçoise salad \$24

romaine, haricot vert, fingerling potato, egg,
french olives, tarragon vinaigrette

house favorites

nasi goreng

indonesian / malaysian seafood fried rice \$12 / \$20

truffle risotto \$12

onigiri (1 piece) salmon, ume, tuna mayo \$4