



Restaurant Week

Please select one item from each category

pupus

soup du jour

chef selected seasonal soup
- ask your server for today's
selection

crispy sweet potato balls

sweet and tangy plum dipping
sauce

kalua pork poutine

fries, mushroom gravy,
feta cheese, 1-hour egg

thai caesar salad *

romaine hearts, parmesan,
heirloom tomatoes, anchovies,
housemade croutons

local greens *

goat cheese, macadamia nuts,
berries, li hing mui vinaigrette

salmon cakes

crispy fried salmon cakes,
yuzu-sambal aioli

entrees

6oz skirt steak *

wasabi mashed potatoes, thai-
style chimichurri, crispy onions

huli huli chicken*

spice-rubbed grilled chicken leg,
pineapple rice, hibiscus syrup

short rib yakisoba

cabbage, bell pepper, bean
sprouts,
onion, buckwheat noodle, 1 hour
egg

'oma salmon *

cilantro macadamia nut pesto,
roasted tomatoes and onions,
crispy taro

crispy seared albacore *

cucumber and bell pepper ceviche,
togarashi water

local whitefish green curry

wok-braised fish, bell pepper,
onion, carrots and baby corn in
green curry coconut broth

szechuan vegetable stir fry *

onions, bell peppers, snap peas,
bok choy, szechuan sauce, brown
rice

pan seared local market fish

sesame-ginger eggplant puree,
black garlic paint, bok choy

sweets

taste of the islands trio

*consuming raw or undercooked food increases the chance of food borne illnesses

chocolate and kalua layered cake, caramelized pineapple and dark rum mousse,
mochi cake with kalamansi curd

\$30 per person

Gluten Free Menu Choices marked with *

A 3% surcharge is added to all checks to help pay for the added costs of minimum wage,
healthcare and paid sick leave. Mahalo!

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