

RESTAURANT WEEK

JANUARY 20-27

DINNER - 3 COURSES \$40

CHOICE OF FIRST COURSE

COCONUT SHRIMP

lilikoi chili water

MAUI ONION SOUP

gruyère, parmesan & garlic croutons

KOREAN STICKY RIBS

compart family farms crispy duroc pork, spicy gochujang glaze, chicharrones, lemongrass

ROCKET SALAD

arugula, maui onion, bacon, roasted beets, goat cheese, white balsamic vinaigrette

CHOICE OF SECOND COURSE

SAUTÉED MACNUT & HERB CRUSTED

parmesan & panko dusted fresh fish, tomato lemon caper butter, herbed jasmine farro rice, broccolini

ROASTED HULI CHICKEN

all natural half chicken, garlic, ginger shoyu marinade, herbed mashed yukon gold potatoes, snap peas & squash

USDA PRIME SIRLOIN*

double r signature ranch, miso brown butter, mashed yukon gold potatoes, roasted broccolini

FURIKAKE AHI STEAK*

fire grilled sashimi grade ahi, chili oil, truffle unagi glaze, shitake black bean bok choy, coconut bamboo rice

CHOICE OF DESSERT

KEY LIME PIE

graham cracker crust, fresh coconut whipped cream

KIMO'S ORIGINAL HULA PIE®


chocolate cookie crust, mac nut ice cream, hot fudge, toasted mac nuts, whipped cream

FLOURLESS CHOCOLATE CAKE

caramelized chocolate sauce, praline crackling, white chocolate passion cream

WINE SELECTIONS

	GLASS	13 OZ. CARAFE
TABLAS CREEK 'PATELIN DE TABLAS' rosé paso robles	13	26
SKYLARK pinot blanc mendocino	11	22
SEA PEARL sauvignon blanc marlborough, new zealand	10	20
RICKSHAW chardonnay california	11	22
BANSHEE pinot noir sonoma county	13	26
HAHN gsm central coast	12	24
SANTA JULIA malbec mendoza, argentina	10	20
BROADSIDE cabernet sauvignon paso robles	11	22

 GF - item is prepared gluten conscious, for your safety please inform your server of any allergies

*Consuming raw or undercooked foods may increase your risk of food borne illness.