



## Restaurant Week

Please select one item from each category

### pupus

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#### papaya salad

shredded papaya, tomatoes, red onion,  
peanuts, dried shrimp, tangy garlic  
dressing

#### hawaiian tuna poke

avocado, seaweed salad, masago,  
wonton

#### local greens GF & VG

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

#### flash fried shishito peppers

garlic ponzu, local sea salt

#### spinach cream cheese lumpia

passion orange guava sweet and sour

#### coconut shrimp

pickled onion and bean sprout, ginger  
lime dipping sauce

### entrees

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#### kalbi steak

island potato salad, zucchini kim chee

braised chicken leg quarter, peas,  
potatoes, carrot, bell pepper,  
onion, steamed rice

#### katsudon

breaded pork cutlet, fried egg, tentsuyu  
sauce, steam rice

#### thai peanut beef

bell pepper, carrots, bamboo shoots,  
onion, spicy peanut sauce, fried noodle

#### ny steak

house mushroom cream sauce, huli huli  
potatoes

ho'oiloo mushroom stir-fry VG  
portobello mushroom, snap peas,  
green beans, edamame

#### wok fried bass

corvina seabass, ponzu,  
szechuan style vegetables

pan seared market fish  
cabbage, cilantro, scallion, ginger,  
serrano,  
adobo jus

#### moa and peas

### sweets

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tbd

\$30 per person

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

GF= Gluten Free Menu Choices • VG= Vegetarian Menu Choices

A 3% surcharge is added to each guest check, due to increase in costs.

One check and an added 18% service charge for parties of 8 or more persons.

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