

RESTAURANT WEEK

APRIL 11 - 18

DINNER - 3 COURSES \$40

CHOICE OF FIRST COURSE

COCONUT SHRIMP

lilikoi chili water

CRAB CAKES

lump crab, old bay seasoning, preserved lemon, meyer lemon remoulade

KOREAN STICKY RIBS

compart family farms crispy duroc pork, spicy gochujang glaze, fresh herbs, lime

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

RIBS & CHICKEN PLATE

a local favorite from the streets of waikiki.

compart family farms pork, mango bbq sauce, grilled huli chicken, jasmine rice, macaroni salad, bok choy macadamia nut slaw

USDA PRIME SIRLOIN*

double r signature ranch, mushroom gravy, mashed yukon gold potatoes, roasted broccolini

FURIKAKE AHI STEAK*

fire grilled sashimi grade ahi, chili oil, truffle unagi glaze, shiitake 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

WINE SELECTIONS

	GLASS	13 OZ. CARAFE
ZARDETTO PRIVATE CUVÉE prosecco veneto, italy	10	20
MOHUA sauvignon blanc marlborough, new zealand	11	22
ST. SUPERY sauvignon blanc napa valley	13	26
RICKSHAW chardonnay california	11	22
BANSHEE pinot noir sonoma county	13	26
HAHN red rhône blend central coast	12	24
SANTA JULIA malbec mendoza, argentina	10	20
BROADSIDE cabernet sauvignon paso robles	11	22

 GF - Item is prepared with gluten free ingredients; however, our kitchen is not gluten free. Please inform your server of any allergies.
*Consuming raw or undercooked foods may increase your risk of food borne illness.