

# RESTAURANT WEEK

SEPTEMBER 26<sup>TH</sup> - OCTOBER 3<sup>RD</sup>

DINNER - 3 COURSES \$40

## CHOICE OF FIRST COURSE

### COCONUT SHRIMP

lilikoi chili water

### MACADAMIA NUT HUMMUS

hawaii grown mac nuts, seasonal vegetables, lemon evoo, herb flatbread, sumac

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

 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.