



Restaurant Week 3-Course Dinner  
Sunday-Thursday  
select one item from each category

## pupus

---

coconut shrimp ginger lime dipping sauce

beef skewer pickled banh mi salad

hawaiian tuna poke avocado, seaweed salad, masago, wonton

local green salad goat cheese, macadamia nuts, seasonal berries, li hing mui vinaigrette

GF

## entrees

---

\$35 per person

mushroom chicken pan seared airline chicken breast, mushroom medley, bell peppers, onion, scallions, mo gu sauce DF

tocino pork stir fry marinated pork, onions, scallion, garlic fried rice

grilled gochujang zucchini smoked edamame succotash, corn broth VG GF DF

\$45 per person

honey cashew shrimp red and green bell peppers, candied cashews, onion, honey sauce

market fish stir fried curry vegetables, cilantro garlic yogurt GF

surf & turf 6oz flat iron, jonah claw, black bean hollandaise GF

## desserts

---

chocolate caramel trifle OR strawberry shortcake trifle

Gluten Free Menu Choices = GF

Vegetarian Menu Choices = VG

Dairy Free Menu Choices = DF

A 5% surcharge is added to each guest check, due to increase in costs. Mahalo!

\* 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.