

Restaurant Week Dinner Sunday, March 3rd - Sunday, March 10th \$50 per person

Please select one item from each category

pupus

coconut shrimp ginger lime dipping sauce beef skewer pickled banh mi salad

korean salad mixed greens, fried fish cake, cucumber, scallion, napa cabbage, carrots, gochujang vinaigrette

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

entrees

korean fried chicken onion, scallion, sesame seeds, sweet sesame-soy sauce salt n' pepper pork chop garlic fried, garlic-serrano crisp, maple-soy reduction short rib stew pearl onion, pee wee potato, carrot, thai basil black pepper beef onion, bell pepper, oyster mushroom, scallion, pepper sauce seared salmon chili-pineapple glaze, lemon-basil risotto, strawberry relish

desserts

strawberry shortcake choice of vanilla or chocolate shortcake

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.