



SAN DIEGO RESTAURANT WEEK
\$55 per person

FIRST

select one

Young Lettuces GF, VG N
toasted almonds, shaved manchego, sherry vinaigrette

Vessel Soup of the Day GF, V
chef-curated seasonal soup

SECOND

select one

Organic Vegetable Gratin VG
japanese eggplant, squash, fresh mozzarella,
basil pesto, san marzano sauce

Miso Marinated Sablefish GF
trumpet mushrooms, parsnip purée

Pork Chop
mustard-parsley spaetzle, upland cress,
caramelized cipollini onions, sour cherry glacé

THIRD

select one

Warm Seasonal Fruit Crumble GF, V
streusel topping, vanilla ice cream

Strawberry Tres Leches VG

GF | Gluten-Free VG | Vegetarian V | Vegan N | Contains Nuts DF | Dairy Free

Please alert your server, prior to ordering, of any allergies or intolerances you may have, so we may ensure your safety and peace of mind in ordering. Kona Kai San Diego is a cashless property. We gladly accept all major debit and credit cards.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol.

A 6% surcharge will be added to all guest checks to help cover increasing labor costs and in our support of the increases in wages and benefits for our dedicated team members. Parties of six (6) or more will have a 19% Service Charge added to the check.