



RESTAURANT WEEK DINNER SUMMER 2026

September 13 - 20 | \$55 per person

FIRST

Organic Sweet Potato and Beet Salad V
pistachios, heirloom cherry tomatoes, field greens, grapefruit supreme, avocado, miso vinaigrette

Vessel Soup of the Day
chef curated seasonal soup

SECOND

Cedar Planked Salmon* GF
heirloom corn cream, wild mushrooms, haricots verts, roasted new potatoes, crispy leeks, lemongrass emulsion

Pork Chop*
mustard-parsley spätzle, upland cress, caramelized cipollini onions, sour cherry glaze

Curry Cauliflower Steak GF, V, N
blistered grapes, grilled shishitos, heirloom carrots, marcona almonds, madras curry oil, vadouvan coconut cream

THIRD

Brown Butter Bread Pudding
white chocolate, pumpkin gelato, scotch caramel

Crème Brûlée VG
citrus, cinnamon cookie

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.