



Appetizers

Calamari 17

Tender calamari steak dredged in panko and furikake, topped with Kamuela tomato poke, finished with wasabi aioli and sweet soy drizzle

Poke 18

Fresh locally caught ahi*, crisp Waimea greens, avocado and a few secret Hawaiian ingredients

Octopus Luau 20

Chef Keoni's version of a local dish called Squid Luau. Squid Luau is a traditional Hawaiian dish made up of tender cooked squid or octopus that is stewed in Taro leaves and coconut milk

Edamame Hummus 15

Edamame Hummus, Furikake pita chips, with garlic chili oil

Salads

Add chicken 7, Fish 8, and /or Shrimp 9 to any salad

Ahupua'a 12

Fresh big island produce, local strawberries, WOW Farms tomatoes and Big Island goat cheese served with Waimeli honey garlic dressing and balsamic reduction

Caesar 12

Romaine lettuce, white belly anchovies, crispy won ton chips and a parmesan crisp

From Our Farm to Your Table

Royal Herd Rillettes 17

Slow confit tender pork with roasted garlic and Hawaiian sea salt, served with house pickled vegetables and grilled focaccia bread

XO Oysters 20

A quartet of Washington Oysters served with Kaunamano Farms XO compound butter

Kaunamano Farms Pork Loin 42

Brined for 2 weeks, our 6oz Kaunamano farms *Pork Loin is sous vide then seared, served with roasted winter vegetables and silky carrot butter

Entrée

The Local Catch 41

Fresh local catch served with twice cooked sweet potatoes, crispy Brussel sprouts tossed with parmesan cheese and garlic oil, served with rooftop lemon caper beurre blanc and topped with ogo namasu

Ahi 40

Pistachio wasabi pea crusted *Ahi seared and served with a watercress and tomato salad, garlic chili ulu and citrus ponzu

Duck Confit 42

Five spice infused Duck confit, served crispy over mashed potatoes and asparagus, finished with a hoisin black garlic demi

BBQ Pork Ribs 38

Smoked, braised, and grilled guava BBQ Pork ribs, served with Jasmine rice and Asian coleslaw

Rib Eye 46

14oz *Rib eye steak grilled with our Napua house dry rub, mashed potatoes and broccolini, topped with house made black garlic compound butter and balsamic braised red onions

Add Grilled Shrimp for a Surf & Turf Option 9

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness