



## Appetizers

### Calamari 24

Panko crusted calamari steak, tomato poke, housemade poha sweet chili aioli, unagi

### Cauliflower 21

Cauliflower florets, yuzu chili aioli, cilantro emulsion, queso fresco

### Crudo 27

Market catch, truffle dashi, pickled radish, chili oil

### 'Nduja Toast 22

Spiced Kaunamano Farm pork spread, local charcoal sourdough, beer mustard, house pickled vegetables

### Mussels <sup>GF</sup> 30

Mussels, Kaunamano Farm black garlic sausage, green curry, coconut milk, black garlic

## Salads

### Caesar 16

Romaine lettuce, crispy wonton chips, parmesan crisp

### Ahupua'a <sup>GF</sup> 19

Local greens, WOW Farms tomatoes, strawberries, Big Island goat cheese, Waimeli honey garlic dressing

## Entrée

### The Local Catch 47

Fresh local catch, Hawaiïan chili pepper miso dashi, crispy cake noodle, local farm greens, fried garlic

### Ahi & Kaunamano Farm Pork Belly 49

Blackened ahi, Kaunamano Farm pork belly, herb roasted fingerling potatoes, haricot verts, olive tapenade, roasted tomato and mustard vinaigrette

### BBQ Pork Ribs <sup>GF</sup> 46

Guava BBQ Pork ribs, curry slaw, jasmine rice

### Rib Eye <sup>GF</sup> 57

14oz \*Boneless Rib eye steak, roasted broccolini, garlic mashed potatoes, rosemary black pepper beurre rouge, unagi marinated mushrooms

Add Grilled Shrimp for a Surf & Turf option

### Chicken Confit 45

Confit leg quarter, broccolini, Chinese plum beurre fondue, garlic mashed potatoes, banchan (rotating seasonal vegetable sides)

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