



## Appetizers

Calamari 26

Panko Crusted Calamari Steak, Tomato Poke, Housemade Sweet Chili Aioli, Unagi

Sweet Corn Ribs 22

Gochujang, Kale Furikake, Yuzu Kewpie Mayo

Ahi Tartare 27

Ikura, Cucumber Ponzu, Cured Egg, Fried Nori

'Nduja Toast 24

Spiced Kaunamano Farm Pork Spread, Local Charcoal Sourdough, Beer Mustard, House Pickled Vegetables

Clam & Pork Belly Miso 30

Manila Clams, Shiro Miso Broth, Kaunamano Farm Pork Belly, Cilantro

## Salad

Caesar 17

Baby Romaine Lettuce, Crispy Wonton Chips, Parmesan Crisp

Ahupua'a 19

Local Greens, Local Tomatoes, Strawberries, Big Island Goat Cheese, Waimeli Honey Garlic Dressing

## Entree

The Local Catch 48

Truffle Kale, Crispy Goat Cheese Polenta, Ali'i Mushroom Ragu, Sun Dried Tomato Pesto, Hawaiian Chili Pepper Romesco \*v/v

Ahi Tataki 49

Herb Crusted Ahi, Ulu Tostones, Arugula, Charred Pipinola Relish, Watercress Salsa Verde \*v/v

BBQ Pork Ribs 46

Housemade Guava BBQ Sauce, Green Papaya Salad, Jasmine Rice

Rib Eye 59

Tempura Enoki Mushrooms, Roasted Carrots, Charred Scallion & Ginger Compound Butter, Garlic Confit Mashed Potatoes. Add Grilled Shrimp for a Surf & Turf option

Rack of Lamb 55

Lemon Thyme Marinated Lamb, Seasonal Vegetables, Garlic Confit Mashed Potatoes, Garden Chermoula

Sharable Sides 10

Green Papaya Salad, Seasonal Vegetables, Garlic Confit Mashed Potatoes, or Herb Garlic Rice

\*V/V these items can be made Vegan or Vegetarian. Please ask your server

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