



APPETIZERS

PRAWN TOAST	24
Milk bread, green curry prawn butter, Thai chili jam, fresh herbs	
AHI TARTARE	27
Bubu arare, yuzu tobiko, Hawaiian chili pepper kewpie, shrimp chip	
GRILLED TAKO	29
Mojo rojo, watercress persillade, pickled onions, charred lemon	
ROASTED WINTER SQUASH	23
Whipped goat cheese, chili crunch, local honey	
CALAMARI	26
Panko crusted calamari steak, tomato poke, mango sambal aioli, unagi sauce	

SALAD

LEMONGRASS CAESAR	17
Romaine lettuce, crispy won ton chips, parmesan crisp, lemongrass caesar dressing	
AHUPUA'A	19
Local greens, tomatoes, and strawberries, Big Island goat cheese, Waimeli honey garlic dressing, balsamic reduction	

ENTREE

BBQ PORK RIBS	46
Housemade Guava BBQ sauce, seasonal vegetables, jasmine rice	
FRESH CATCH W/ OLENA CAVETELLI	50
Eggplant caponata, parmesan , truffle butter	
*V/V	
CRISPY CHICKEN	47
Duckfat confit, roasted cauliflower, local sauce vierge	
SEARED AHI	49
Inamona crusted Ahi, tempura kabocha squash, radicchio, frisée, asian pear, pickled local citrus, burnt miso citronette	
*V/V	
RIBEYE	56
14oz boneless ribeye, grilled broccolini, soy glazed shallots	
served alongside yuzu kosho butter, salsa macha, housemade steak sauce	
Add grilled Shrimp +14	

SIDES

HOUSE FRIES	11	KALO PURPLE POTATO	12
Kale Furikake & parmesan		SALAD	
FRIED BABY POTATOES	12	Dill, lemon yogurt	
Garlic herb butter, Hawaiian sea salt		GARLIC CONFIT MASHED	11
SMASHED CUCUMBER	10	POTATOES	
SALAD		SEASONAL VEGETABLES	12
Ponzu, house garlic chili oil			

A split charge of \$4 will be applied to all split dishes

*V/V items can be made Vegan or Vegetarian