



APPETIZERS

CHICKEN TOM KHA GAI^{GF}

Vermicelli Rice Noodles, Corn, Makrut Lime, Cilantro, Thai Basil

14

AHI TUNA TATAKI^{GF}

Sesame Crust, Yum Yum Sauce, Pickled Ginger, Charred Scallion Oil

23

IKA PALAI

Coconut Calamari, Cajun Shrimp, Fennel, Mango Chutney

18

SALADS

HIRABARA WEDGE^{GF}

Char Grilled Baby Romaine, Blue Cheese, Soft Cooked Egg, Heirloom Tomato, Crispy Prosciutto, House-Made Ranch

21

HONEY ROASTED KABOCHA & BURRATA^{GF}

Dukkah, Crispy Quinoa, Arugula

21

SUPER GREENS^{GF}

Kale, Beets, Arugula, Radish, Shaved Apple, Blueberries, Candied Macadamia Nuts, Red Wine Vinaigrette

24

ENTRÉES

MISOYAKI SALMON 44

Daikon Purée, Ikura, Spinach

POLYNESIAN LAKSA^{GF} 36

Seasonal Vegetables, Garden Herbs, Jasmine Rice
+ Add Tofu, Chicken, Shrimp 8

MARKET CATCH^{GF} 45

Steamed Seasonal Vegetables, Pickled Ogo, Yuzu Butter

MONGOLIAN BEEF 45

Grass Fed Beef, Onion, Kimchi Romesco, Charred Scallion Oil, Jasmine Rice

CAPPELLETTI FUNGI 39

Hāmākua Mushroom Marsala, Porcini Crema, Truffle, Parmigiano Reggiano

I’O FARMS SHORT RIB GNOCCHI 45

Shiso Gremolata, Parmigiano Reggiano

BACON WRAPPED CHICKEN ROULADE^{GF} 42

Kalamata Olive & Mushroom Duxelles, Broccolini, Parmesan Potatoes, Garlic Jus

CUTS

Choice of Red Wine Demi-Glace, Horseradish Cream, Shiso Chimichurri, Black Truffle Bearnaise

PRIME NY STRIP 14 OZ.

58

RIBEYE 14 OZ.

75

GRASS FED TENDERLOIN 8 OZ.

62

SIDES 10

MASHED POTATOES

Asian Pesto

HĀMĀKUA MUSHROOMS

Black Garlic Truffle Butter

MISO CORN

Basil, Crispy Quinoa

GRILLED ASPARAGUS

Garlic, Plugrá Butter

BLACK BEAN BRUSSELS

Lap Cheong, Onions, Scallion

SPINACH & CHARD

Fennel Cream, Crispy Garlic

CHEF DE CUISINE

Catherine Chew

^{GF} = Dish is prepared gluten free. Please alert your server of any allergies or dietary restrictions.

*Consuming raw or undercooked meat, poultry, shellfish or eggs may increase risk of foodborne illness.



FLATBREAD & PIZZA

Made with Rustic Inspired Dough or Cauliflower Crust

8 OZ. / 12 OZ.

SOUTHWESTERN CHICKEN

Cilantro Pesto, Mozzarella, Red Onions, Puna Goat Cheese, BBQ Sauce

19/28

ALI'I MUSHROOM & ARTICHOKE

Rosemary Gorgonzola Sauce, Fontina, Spinach

18/25

WARM RICOTTA

EVOO, Sea Salt, Zested Lemon, Tomato Basil, Mozzarella

17/24

PEPPERONI

Homestyle Marinara, Fontina, Mozzarella, Fennel Pollen

17/24

MARGHERITA

Homestyle Marinara, Fresh Sliced Mozzarella, Garden Basil

16/23

TRIPLE FUNGI

Roasted Hāmākua Mushrooms, Porcini Crema,
Parmesan, Mozzarella, Scallion, Truffle Oil

21/29

BADA BING

Pepperoni, Copa, Italian Sausage, Pancetta, Red Sauce, Mozzarella

21/28

