

Starters and Salads

◆ **Oysters on a Half Shell** \$7.95/3 pieces \$14.95 1/2 Dozen

Liliko'i Mignonette, Wasabi Cocktail, Cucumber Mignonette

Chef's Wine Pairing Suggestion: Lunetta Prosecco \$11.00/glass

◆ **Ahi Poke** \$12.95

North Shore Limu, Onion, **Inamona,** **Kahuku Sea Asparagus,** Sesame Soy

◆ **Steamed Manila Clams** \$12.95

North Shore Cattle Co. Andouille Sausage, **Kahuku Sea Asparagus,** Red Grape Tomatoes, **Watercress,** Spinach, Roasted Garlic Broth

◆ **Roasted Garlic Edamame** \$6.95 / \$4.95 Half Order

Soy Beans, **Hawaiian Alae Salt,** Roasted Garlic

◆ **Fruit and Cheese Platter** \$14.95 / \$8.95 Half Order

Assortment of Imported and Domestic Cheese with Fresh Strawberries, Grapes, Dried Apricots, Cranberries and Crackers

Chef's Wine Pairing Suggestion: Sofia Blanc de Blanc \$9.00/glass

◆ **Thai Chicken Lettuce Cups** \$8.95

Diced, Grilled Chicken Breast, Bell Peppers, Red Onions, Julienne Carrots, Fresh Mint, Iceberg and Butter Lettuce

◆ **Kalua Pork & Goat Cheese "Nachos"** \$12.95

Maui Onion Sour Cream, **Asian Guacamole,** Ginger Plum Sauce

◆ **Appetizer Sampler** \$20.95

Oysters on a Half Shell, Ahi Poke and Kalua Pork & Goat Cheese "Nachos"

◆ **Soup of the Day** \$5.95

*Please inquire with your Server for today's selection.

◆ **Lomi Salmon Salad** \$8.95

Roasted New Zealand King Salmon, **Watercress,** **Cucumbers,** **Bean Sprouts,** **Big Island Hearts of Palm,** **Pupukea Field Greens,** Grape Tomatoes, Miso Sesame Dressing, topped with **Green Onions** and Crisp Won Ton Strips

◆ **Pupukea Field Greens** \$6.95

Pupukea Field Greens, Julienne Carrots & Beets, Grape Tomatoes, Mandarin Oranges, **Liliko'i Champagne Vinaigrette**

◆ **Spinach Salad** \$7.95

Pancetta, Red Onions, Red Grape Tomatoes, Goat Cheese, Balsamic Vinaigrette

Entree Selections

◆ **Hamakua Mushroom ORZO** VEGAN SELECTION \$18.95

Sautéed Ali'i Hamakua, Crimini, and Shiitake Mushrooms, Watercress, **Kahuku Sea Asparagus,** **Hau'ula Tomato Concasse,** ORZO PASTA, Porcini Mushroom Vegetable Stock, Topped with **Hamakua Enoki Mushrooms** and Truffle Oil

Add Grilled Fresh Island Fish or 3 pieces of Shrimp \$24.95

Chef's Wine Pairing Suggestion: Esser Pinot Noir \$8.50/glass

◆ **Roasted Chicken "Long Rice"** \$18.95

Boneless Half Chicken with Long Rice, Julienne Vegetables, Citrus Herb Oil, Sage Jus

Chef's Wine Pairing Suggestion: Toasted Head "Reserve" Pinot Noir \$10.00/glass

◆ **Five-Spiced, Braised Beef Short Ribs** \$26.95

Kahuku Corn Relish, Natural Jus

Chef's Wine Pairing Suggestion: Red Guitar Tempranillo Garnacha \$7.50/glass

◆ **12 oz. Grilled New York Steak** \$34.95

Hawaiian Salt Rub, **Hamakua Mushrooms,** **Crumbled Bleu Cheese,** Roasted Fingerling Potatoes, **Seasonal Vegetables**

Chef's Wine Pairing Suggestion: Clos du Bois Merlot \$9.00/glass OR McManis Cabernet Sauvignon \$8.75/glass

A \$5.00 plate charge will be added for all split entrees. 18% gratuity will be added to all parties with 6 or more Guests.

Seafood Selections

◆ Chef's Signature Togarashi Salmon \$28.95

Caramelized Cane Sugar, Okinawan Sweet Potato, **Kahuku Corn**, Edamame, Mixed Peppers and **Kahuku Sea Asparagus** Medley

Chef's Wine Pairing Suggestion: Toasted Head "Reserve" Pinot Noir \$10.00/glass

◆ Misoyaki Butterfish \$27.95

Sautéed **Hamakua Ali'i Mushrooms**, **Wilted Baby Bok Choy**, Kabayaki Butter, Jasmine Rice

Chef's Wine Pairing Suggestion: Pacific Rim Dry Riesling \$7.75/glass

◆ Grilled Lobster Tail \$38.95

Half-Pound Caribbean Spiny Lobster, Roasted Fingerling Potatoes, **Seasonal Vegetables**

Chef's Wine Pairing Suggestion: Cono Sur "Sustainable Farming" Chardonnay \$7.50/glass

◆ Shrimp "Sakanoi" \$29.95

Grilled U-12 Prawns, **Roasted Garlic Alae Aioli**, **Hamakua Mushroom**, Orechette Pasta

Chef's Wine Pairing Suggestion: Estancia Pinot Grigio \$9.00/glass

◆ Grilled Fresh Island Fish \$26.95

Hawaiian Salt Roasted Fingerling and Okinawan Sweet Potatoes, **Maui Onions**,

Poamoho Green and Yellow Beans, Spinach Crab Luau Cream

• Please ask your Server for Today's Selection

Chef's Wine Pairing Suggestion: Natura "Organic" Chardonnay \$9.00/glass

◆ Grilled Alaskan King Crab Legs \$39.95

Hawaiian Salt Roasted Fingerling Potatoes, **Seasonal Vegetables**

Chef's Wine Pairing Suggestion: Veramonte Sauvignon Blanc \$7.00/glass

◆ Citrus Pepper Seared Ahi \$27.95

Gingered Roasted Red Bell Pepper Puree, **Okinawan Potato**

Chef's Wine Pairing Suggestion: Pacific Rim Dry Riesling \$7.75/glass

◆ Lawai'a Stew \$34.95

U-12 Shrimp, King Crab, Scallops, Clams, Mussels, Fish of the Day, **Okinawan Sweet Potatoes**, **Hau'ula Tomato** Broth

Chef's Wine Pairing Suggestion: Sin Zin Zinfandel \$11.00/glass

◆ Rosemary-Skewered, Herb Marinated Grilled Scallops \$27.95

Cranberry Fig Relish, Crisp Pancetta, Orechette Pasta, **Kahuku Sea Asparagus**, Grape Tomatoes, Asparagus Tips

Chef's Wine Pairing Suggestion: Monkey Bay Sauvignon Blanc \$8.25/glass

Combination Entrees

◆ 9 oz New York Steak and Shrimp Sakanoi \$49.95

Served with Roasted Fingerling Potatoes, **Seasonal Vegetables**

◆ 9 oz New York Steak and Grilled Alaskan King Crab Legs \$55.95

Served with Roasted Fingerling Potatoes, **Seasonal Vegetables**

◆ 9 oz New York Steak and Grilled Lobster Tail \$59.95

Served with Roasted Fingerling Potatoes, **Seasonal Vegetables**

◆ Grilled Combination Seafood Platter for Two MARKET PRICE

Grilled Lobster Tail, Scallops, Shrimp, Fresh Fish of the Day, Alaskan King Crab Legs & Mussels

Served on a bed of Fingerling Potatoes and **Seasonal Vegetables**

Not all ingredients are listed on this menu, please inform your Server if you have a food allergy.

MAHALO. A HUI HOU.