

DINNER

starters + bites

french onion soup 10

warm bread du jour

whole 8 | half 6

balsamic + olive oil 🌿

chilled edamame 6

+ shrimp 13

sesame-garlic 🌿🌿

onion rings 15

salt, vinegar, garlic 🌿

classic hand-cut fries 8

truffle mayo, ketchup 🌿

peppered beef carpaccio 15

olive oil, fried capers, shallots, alae salt, horseradish crema, micro greens 🌿🌿

crispy brussels + bacon 16

brussels sprouts, hāmākua mushrooms, grilled scallion crema, pickled heart of palm, bacon, rayu, microgreens

hawaiian ahi poke 20

(choice of style: mild or spicy)

hawaiian chili oil, onion, shoyu, purple sweet potato chips or sushi rice 🌿🌿

liliko`i tiradito 18

assorted sashimi, liliko`i vinaigrette, cucumber, olive oil, pickled fresno peppers, crispy garlic, red onion, alae salt 🌿🌿

parmesan custard 15

roasted eggplant + red peppers, marinara, basil-macadamia pesto, toasted rosemary bread 🌿

salads

maple-roasted kabocha 16

+ chicken 22 | + shrimp 23

kale, feta, heart of palm, pepitas, roasted macadamia nuts, dried cranberries, flax vinaigrette 🌿🌿

crab cake 24

mixed greens, heart of palm, grape tomatoes, house-made wonton chips, sweet chili mayo, honey-sesame vinaigrette

misoyaki butterfish 23

romaine, edamame, furikake croutons, red cabbage, misoyaki butterfish, creamy miso dressing 🌿

tataki 27

mixed greens, cucumber, heart of palm, grape tomatoes, shichimi tōgarashi, sliced + seared ahi, creamy ponzu sauce, radish microgreens, yuzu-wasabi dressing 🌿

mains

garlic shrimp yakisoba 26

yakisoba noodles, ginger-garlic shrimp, market vegetables, pickled mushrooms, green onion

duck duck demi 38

roasted duck breast + confit leg, carrot-ginger purée, pickled fresno peppers, sautéed snap peas, grand marnier + orange duck demi-glace 🌿🌿

hāmākua mushroom pot pie 17

+ chicken 18

yellow curry vegetable filling, pastry crust, side salad 🌿

french onion short ribs 36

braised beef short ribs, caramelized onions, swiss + mozzarella, kai cuisine campanelle pasta, kale, hāmākua mushrooms, pickled mustard seeds, short rib jus

buttermilk fried chicken 26

fried chicken thighs, cast-iron jalapeño cornbread, honey butter, sambal honey mustard, sweet heat pickles

bone-in pork chop 32

12 oz pan-roasted pork chop, curry kabocha sauce, market vegetables, cilantro, lime, pickled fresno peppers 🌿

grilled ribeye 42

12 oz ribeye, garlic butter, chili-cumin potatoes, broccolini, chimichurri, crispy tabasco onions 🌿

au poivre burger 20

seasoned ½ lb beef patty, roasted red onion, bleu cheese, romaine, au poivre mayo, brioche bun, hand-cut fries

taro-quinoa veggie burger 18

carrots, beets, cucumber, mixed greens, basil mayo, brioche bun, hand-cut fries 🌿

specialty sushi rolls

makai 17

roasted unagi, tempura crisps,
avocado, teriyaki aioli

hilo sunset 16

poached shrimp, spicy salmon,
cucumber, gochujang aioli,
sesame seeds, sweet potato
crisps, tempura crisps 🌊

warabi 14

fiddle fern, cucumber,
avocado, crispy quinoa,
teriyaki aioli 🌱

kalakoa 17

house poke, avocado,
cucumber, furikake,
spicy mayo 🌊

farmers market 17

roasted hāmākua mushroom
poke, avocado, cucumber,
carrots, sesame seeds,
microgreens 🌱

rainbow 18

crab, cucumber, avocado,
ahi, salmon 🌊🌱

garlic hamachi 18

roasted garlic, avocado,
cucumber, pickled red onion,
garlic crisps 🌊

spider 17

tempura soft shell crab,
mayo, cucumber, tobiko

classic sushi rolls

tekka maki 6

ahi 🌊🌱

shinko maki 5

pickled daikon 🌱🌱

kappa maki 5

cucumber 🌱🌱

spicy tuna 10

ahi, spicy mayo,
tobiko, cucumber 🌊

california 15

crab, cucumber,
avocado, masago 🌱

add spicy tuna to any roll +5

chirashizushi

'aina 22

+ spicy tuna 🌊 27

vegetable poke, macadamia nuts, nori, sushi rice 🌱🌱

traditional 36

sashimi + poke, tamago, masago, ocean salad,
nori, sushi rice 🌊🌱

nigiri + sashimi

hamachi 12

yellowtail 🌊🌱

shake 8

salmon 🌊🌱

maguro 13

ahi 🌊🌱

ebi 8

shrimp 🌱

unagi 12

freshwater eel

tako 8

octopus 🌊🌱

tamago 7

egg 🍳

hotategai 12

shredded scallops

uni 18

sea urchin 🌊🌱

tobiko 7

flying fish roe 🌊

ikura 8

salmon roe 🌊🌱

masago 6

smelt roe 🌊🌱

sides

mixed greens salad 🌱🌱 10

ginger-garlic sautéed shrimp 🌱 7

crab cakes (2) 15

potato salad 🍳 5

chili-cumin potatoes with grilled scallion crema 🌱 6

grilled broccolini with lemon 🌱🌱 7

ginger-garlic sautéed market vegetables 🌱🌱 7

cornbread with honey butter 🍳 6

jicama-liliko'i slaw 🌱🌱 4

sweet heat pickles 🌱🌱 4

Please notify your server of any dietary restrictions so we can accommodate.



can be prepared vegetarian



can be prepared vegan



can be prepared gluten free



consuming raw or undercooked foods

may increase risk of foodborne illness

*To the Hawai'i producers who grow, raise, and catch our fresh island ingredients
and to our community for your continued support – mahalo nui loa.*