

STARTERS + SUSHI

starters + bites

warm bread du jour
whole 10 | half 6
balsamic + olive oil 🌿

chilled edamame 6
+ shrimp 13
sesame-garlic 🌿🍣

mushroom poke 18
substitute mixed greens for chips + 4
hāmākua mushrooms, sesame oil,
shoyu, red + green onion,
sesame seeds, crushed red pepper,
sweet potato chips or sushi rice 🌿🍣

sushi rolls

makai 18
roasted unagi, tempura crisps,
avocado, teriyaki aioli

tiger roll 20
inside: ahi, crispy onion, cucumber
outside: salmon, yuzu-lemon aioli,
unagi sauce 🍣

rainbow 20
inside: shrimp, cucumber, avocado
outside: ahi, salmon, hamachi 🍣🌿

tekka maki 8
ahi 🍣🌿

chirashizushi bowls

traditional 36
+ ahi poke 44
assorted sashimi + poke, tobiko,
ocean salad, nori, sushi rice 🍣🌿

nigiri + sashimi

hamachi 13
yellowtail 🍣🌿

shake 10
salmon 🍣🌿

hotategai 12
shredded scallops 🍣🌿

ikura 8
salmon roe 🍣

maguro 14
ahi 🍣🌿

unagi 13
freshwater eel

tobiko 8
flying fish roe 🍣🌿

tamago 13
egg omelet 🍣

ebi 9
shrimp 🍣

tako 9
octopus 🍣

french onion soup 11
caramelized onions, crostini,
provolone + havarti cheese

parmesan custard 17
roasted eggplant + red peppers,
marinara, basil-macadamia pesto,
toasted bread 🍣

hawaiian ahi poke 20
substitute mixed greens for chips + 4
(choice of style: mild or spicy)
hawaiian chili oil, onion, shoyu,
sweet potato chips or sushi rice 🍣🌿

crab cake california 17
panko-crusting crab cake, avocado,
cucumber, sesame seeds, green onion,
yuzu-lemon aioli

kalakoa 20
mixed poke, avocado, cucumber,
furikake, chili rayu, spicy mayo 🍣

seared hamachi 20
avocado, watercress, heart of palm,
chili oil-seared hamachi, citrus kosho 🍣

kappa maki 7
cucumber 🌿🍣

classic hand-cut fries 8
truffle mayo, ketchup 🌿

zucchini frites 14
tempura-crusting deep-fried batonnet
zucchini, lemon + dill + garlic crema 🍣

peppered beef carpaccio 16
olive oil, fried capers, shallots, alae salt,
horseradish crema, micro greens 🌿🍣

mezcal-lime mussels + clams 24
sautéed little neck clams + mussels,
hawaiian chili pepper mezcal-lime butter,
local arugula, garlic bread

spider 18
tempura-fried soft shell crab,
pickled carrots, lettuce,
shichimi tōgarashi, curry aioli

warabi 18
fiddle fern, cucumber, avocado,
crispy quinoa, teriyaki aioli 🌿

spicy tuna 15
ahi, spicy mayo, tobiko,
green onion, cucumber 🍣

shinko maki 7
pickled daikon + shiso 🌿🍣

'aina 24
+ ahi poke 🍣 32
vegetable poke, macadamia nuts, heart of palm,
avocado, shredded daikon + carrot, nori, sushi rice 🌿🍣

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

ENTREES + SALADS

salads

tataki 28

mixed greens, cucumber, heart of palm, shaved fennel, seared + sliced ahi, creamy sesame dressing, chili rayu 🌶️

brussels sprout 18

+ chicken 24 | + shrimp 25
shaved brussels sprouts, arugula, macadamia nuts, parmesan cheese, dried cranberries, flax vinaigrette 🌿🌶️🌧️

crab cake 25

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

mains

duck duck demi 46

roasted duck breast + confit leg, pickled red onion, carrot-ginger purée, sautéed green beans, grand marnier + orange duck demi-glace 🌿🌶️

ulu + potato gratin 27

breadfruit, yukon potatoes, roasted garlic, hāmākua ali'i mushrooms, cauliflower purée, gluten-free panko crust, arugula, flax dressing 🌿🌶️🌱

honey-butter fried chicken 32

butter milk fried chicken thighs, esquites corn salad, lime-hawaiian chili pepper crema, jalapeño-cream cheese biscuit, honey-butter

french onion short ribs 38

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

seafood boil 40

seasoned shrimp + mussels + littleneck clams, portuguese sausage, corn, diced tomato, local arugula, grilled garlic bread

grilled ribeye 52

12 oz ribeye, garlic butter, twice-cooked yukon potato wedges, crispy brussels sprouts + mushrooms

taro-quinoa veggie burger 22

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

paniolo burger 23

seasoned ½ lb beef patty, cheddar cheese, applewood smoked bacon, tabasco onions, liliko'i-okolehao bbq sauce, brioche bun

hāmākua mushroom pot pie 20

+ chicken 22
yellow curry vegetable filling, pastry crust, side salad 🌧️

bbq pork ribs 44

house-cured duroc pork, liliko'i-okolehao bbq sauce, honey-butter hush puppies, sautéed green beans

garlic shrimp yakisoba 28

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

sides

ginger-garlic sautéed shrimp 🌶️🌱 8

crab cakes (2) 16

twice-cooked yukon potato wedges 🌶️ 8

crispy brussels sprouts + mushrooms 🌱 10

ginger-garlic sautéed market vegetables 🌶️🌱 8

petite mixed greens salad 🌶️🌱 12

jalapeño-cream cheese biscuit 🌧️ 7

jicama-liliko'i slaw 🌶️🌱 5

sweet heat pickles 🌶️🌱 5

sweet potato chips 🌶️🌱 5

honey-butter hush puppies 🌧️ 7

sautéed green beans 🌶️🌱 8

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.