

# APPETIZERS + SUSHI

## starters + bites

### house-made focaccia

whole 10 | half 6

balsamic + olive oil 🌿

### classic hand-cut fries 8

truffle mayo, ketchup 🌿

### 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 🌿🌶️🐟

### peppered beef carpaccio 17

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

### parmesan custard 17

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

### zucchini frites 15

tempura-crust deep-fried batonnet zucchini, lemon + dill + garlic crema 🐟

### mushroom lettuce cups 18

#### + pork belly 22

sautéed hāmākua mushrooms, bulgogi sauce, baby romaine, toasted macadamia nuts, pickled red onion, heart of palm, green onion 🌿🌶️

### french onion soup 11

caramelized onions, crostini, provolone + swiss cheese

### poke nachos 20

mixed poke or hāmākua mushroom poke, chili rayu, furikake, white + green onion, micro greens, wonton chips 🐟🌶️

### seared scallops 22

seared hokkaido scallops, cointreau-fennel brown butter, absinthe-marinated apples, arugula

### chilled edamame 6

sesame-garlic or chili rayu 🌿🌶️

## sushi rolls

### puhi 11/22

roasted unagi, tempura shrimp, green onion tempura crisps, avocado, wasabi aioli

### firecracker 11/22

ahi, cucumber, seared hamachi, red curry aioli, shichimi tōgarashi 🌿🌶️🐟

### spicy tuna 8/16

ahi, spicy mayo, tobiko, green onion, cucumber 🌿🌶️🐟

### mushroom poke 9/18

roasted hāmākua mushrooms, avocado, cucumber, pickled carrots, fried onion, toasted macnuts, yuzu aioli 🌿🌶️

### crab cake california 9/18

panko-crust crab cake, avocado, cucumber, sesame seeds, green onion, yuzu-lemon aioli

### kalakoa 10/20

mixed poke, avocado, cucumber, furikake, chili rayu, spicy mayo 🌿🌶️🐟

### salmon crunch 10/20

salmon, spicy mayo, crispy onion, avocado, cucumber, green onion, lemon-yuzu aioli 🌿🌶️🐟

### warabi 9/18

fiddle fern, cucumber, avocado, crispy quinoa, teriyaki aioli 🌿🌶️

### spider 18

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

### rainbow 20

inside: shrimp, cucumber, avocado  
outside: ahi, salmon, hamachi 🌿🌶️🐟

### tekka maki 8

ahi 🌿🌶️🐟

### kappa maki 7

cucumber 🌿🌶️

### shinko maki 7

pickled daikon 🌿🌶️

## chirashizushi bowls

### traditional 36

#### + ahi poke 44

assorted sashimi + poke, tobiko, ocean salad, sushi rice 🌿🌶️🐟

### 'aina 24

#### + ahi poke 🐟 32

vegetable poke, macadamia nuts, heart of palm, avocado, shredded daikon + carrot, sushi rice 🌿🌶️

## nigiri + sashimi

### hamachi 13

yellowtail 🌿🌶️🐟

### shake 10

salmon 🌿🌶️🐟

### tamago 13

egg omelet 🐟

### ebi 10

shrimp 🌿🌶️

### maguro 14

ahi 🌿🌶️🐟

### unagi 13

freshwater eel

### tobiko 8

flying fish roe 🌿🌶️🐟

### tako 9

octopus 🌿

### ikura 9

salmon roe 🌿🌶️🐟

### 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 onion, seared + sliced ahi, chili rayu, creamy sesame dressing 🌱🌿🍴

### 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

### grilled ribeye 52

12 oz grilled ribeye, rosemary-thyme butter, yukon potato au gratin, sautéed asparagus 🌱🌿

### surf + turf 34

6 oz grilled striploin, rosemary-thyme butter, sautéed garlic shrimp, chili-cumin potatoes, sautéed bok choy 🌱🌿

### scampi 28

braised + seared pork belly, shrimp, parmesan, shallots, kai cuisine fettucine pasta, garlic + lemon butter sauce, blistered cherry tomatoes, grilled french baguette

### french onion short ribs 38

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

### chicken picatta 32

pan-fried chicken thighs, lemon + butter pan sauce, orzo, blistered cherry tomatoes, grilled lemon, parsley

### taro-quinoa veggie burger 22

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

### hbc burger 24

seasoned ½ lb beef patty, cheddar cheese, lettuce, tomato, red onion, brioche bun

### hāmākua mushroom pot pie 20

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

### scallops + risotto 40

pan-seared hokkaido scallops, parmesan-truffle risotto, sautéed hāmākua mushrooms, chives 🌱🌿

### kula rum bbq ribs 30/42

dry-aged duroc pork, kula rum bbq sauce, pickled fresno potato salad, jicama-liliko'i slaw 🌱🌿

### eggplant parmesan 27

breaded + fried eggplant, mozzarella + parmesan, balsamic reduction, marinara, microgreens 🍴

## flatbreads

### garden 25

marinated + seared tofu, arugula, fire-roasted bell peppers, zucchini, swiss + mozzarella + provolone + parmesan, basil aioli 🍴

### pork belly 27

seared pork belly, kula rum bbq sauce, red onion, diced tomato, swiss + mozzarella + provolone + parmesan

### pesto 27

caramelized onion, sliced tomato, marinara, basil-macadamia pesto, swiss + mozzarella + provolone + parmesan 🍴

## sides

jicama-liliko'i slaw 🌱🌿 5

mixed greens salad 🌱🌿 12

sautéed market vegetable 🌱🌿🍴 8

sweet heat pickles 🌱🌿 5

sweet potato chips 🌱 5

pickled fresno potato salad 🌱🌿🍴 5

sautéed fresh catch 🌱 24

sautéed shrimp 🌱 8

crab cakes (2) 16

*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.*