

***small plates***

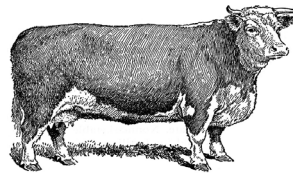
**Blistered Shishito Peppers**  
*chipotle crème fraîche*  
 8

**Crab Arancini**  
*truffle aioli*  
 12

**Shrimp Cocktail**  
*wasabi cocktail sauce*  
 22

**Smoked Ahi Dip**  
*rice crackers*  
 14

**Kualoa Oysters**  
*wasabi cocktail*  
 28



***first from market***

Summer 2017

~ **FIRST** ~

**Charred Octopus**  
*Marcona almond gremolata, purple Okinawan spinach, Kahuku corn.....*24

**Baby Beet Salad**  
*Sweet Land Farm goat cheese, arugula, dill.....*18

**Big Island Heart of Palm Salad**  
*bibb lettuce, parsley, Mari's Garden roasted tomato vinaigrette.....*20

**Truffled Egg Toast**  
*brioche, Fontina cheese, truffle oil.....*16

**Hand Cut Steak Tartare**  
*local tenderloin, egg yolk, croutons.....*24

**Tuna Crudo**  
*hearts of palm, local tomato, truffled shishito.....*16

**Burrata Salad**  
*local tomato, arugula, basil oil.....*16

~ **HANDMADE PASTA AND ENTREES** ~

**Pappardelle**  
*mushroom bolognese, black truffle, pancetta.....*28

**Risotto**  
*Kauai shrimp, herbed bread crumbs.....*32

**Ricotta Gnocchi**  
*burrata, prosciutto, green asparagus.....*28

**Bubu Arare Crusted Hawaiian Tuna**  
*Molokai short ribs, roasted maitake mushrooms, apple miso puree.....*38

**“Fish and Chips”**  
*dhana dal crusted Monchong, tapioca cracker, English pea puree, caviar sauce.....*38

**Roasted Jidori Half Chicken**  
*ricotta-basil, polenta, grilled onion, Small Kine Farms mushrooms, ung choy.....*34

**Molokai Tenderloin**  
*green tomato chimichurri, hassleback potato.....*52

**Grilled Certified Angus Beef NY Strip**  
*taro root fries, grilled tomato, blistered shishito, chimichurri.....*54

**Butcher Block**  
*30oz Molokai Bone-In Ribeye, local vegetable, harissa.....*87

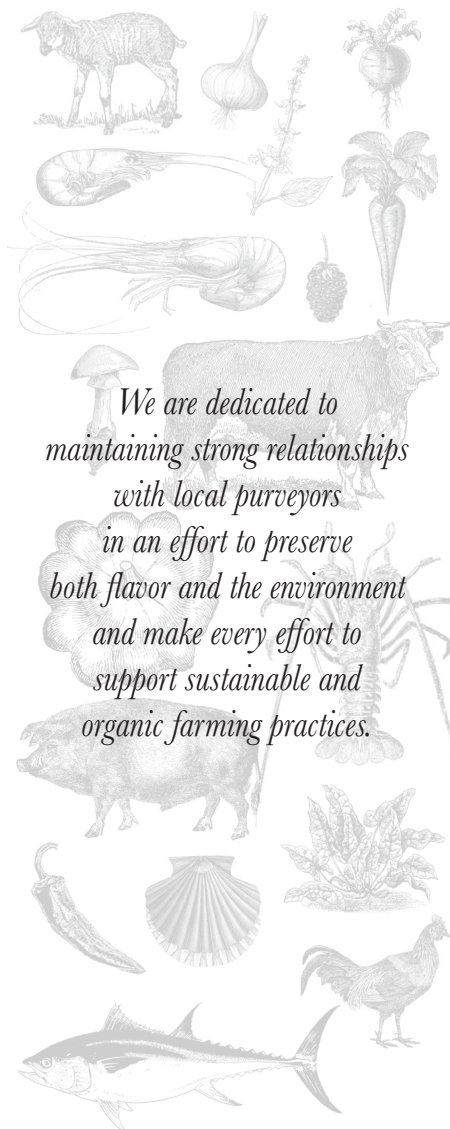
**Crackling 2 Lady Pig Farmers Pork Shank (for two)**  
*prawns, clams, saffron rice, pineapple glaze.....*48pp

***sides***

**Moloka'i Sweet Potato** *Sweet Land Farm goat cheese gratin.....*10

**Naked Cow Dairy Mac & Cheese** *peppercorn cheese.....*10

**Local Chinese Broccoli** *spicy soy glaze.....*10



*We are dedicated to maintaining strong relationships with local purveyors in an effort to preserve both flavor and the environment and make every effort to support sustainable and organic farming practices.*

**MARKET**

EXECUTIVE CHEF *Johan Svensson*