

Welcome to Arden: Where flavors, cultures, and a dedication to genuine culinary craft intertwine to create an experience that is like a breath of fresh air.

Light

ROMAINE SALAD VEG \$19

Sweet Land Farm tomme cheese, Shirasu, Creamy Mac-nut dressing

LI HING TOMATO SALAD VEG \$29

Kahumana Farm tomatoes, Burrata, Li Hing Mui vinaigrette

BEET SALAD VEG \$24

Purple Cabbage, Orange, Grapefruit, Citrus dressing

VENISON TARTARE \$28

Pickled red onion, Okra, Pillow Toast

***HAMACHI** \$32

Lilikoi ponzu, Jalapeño salsa

***KAUAI PRAWNS** \$20

Shio Koji butter, Chilli Garlic crunch, Kalamansi

ROASTED CABBAGE \$16

Ahi mayo, Tonkatsu sauce, Smoked Trout roe

FRENCH FRIES \$9

Spicy mayo, add Smoked Mentaiko Dip (+\$13)

BLISTERED SHISHITOS \$16

Greek Yogurt aioli, Garlic, Sesame

Bold

EGGPLANT RICE VEG \$23

The Rice Factory brown rice, Nori, Pickles

MUSHROOM RICE VEG \$26

The Rice Factory white rice, Dashi, Bamboo shoots

PEPPER CRUSTED AHI MP

Sumida Farm watercress, Hollandaise

FOIE GRAS TERRINE \$41

Onion jam, Plum wine jelly, Pillow Toast

LAMB LOLLIPOPS \$36

Cilantro Pistou, Shiso, Cucumber pickles

BUTCHER'S CUT MP

Vegetable demi, Kizami wasabi, Mustard greens

Sweet

BAKED "HAWAII" VEG \$16

Black sesame chiffon cake, topped with coconut and mango sorbet, in a toasted meringue, with a Koloa Dark rum sauce

CHOCOLATANA CAKE VEG \$16

Dark chocolate and banana cake, layered with chocolate mousse. Served with white miso ice cream.

Please ask your server about child-friendly options.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

VEG = Vegetarian
GF = Gluten-free

House cocktails

WISE GUY \$18

Bulleit Bourbon, Ko Hana KOHO Barrel
Select Rum, Averno Amaro, Black Walnut,
Pineapple Demerera

THE LOTUS \$18

Plantation Xayamaca Rum, Pierre Ferrand Dry
Curacao, Orgeat, Lime, Pineapple Banana
Rum Foam

FLOAT LIKE A BUTTERFLY \$18

Real Del Valle Blanco Tequila, Ancho Reyes
Liqueur Chile Poblano Verde, Lime, Butterfly
Pea Tincture

ELDER LEI \$16

St. Germain Elderflower, Japanese shiso bitters,
Lemon, Honey, Elderflower tonic

ENDLESS SUMMER SPRITZ \$16

Campari, Pineapple, Lime, Soda

PLUM PETALS \$16

Akashi Ume Whisky, Japanese shiso bitters, Lemon,
Soda

Wine

BUBBLY

Prosecco, Bisol 'Jeio' \$14 / \$55

Champagne, J. Lassalle,
"Préférence", 1er Cru \$26 / \$105

WHITE & ROSÉ

Sauvignon Blanc, Domaine du
Salvard, Cheverny \$13 / \$50

Riesling, Donhoff Nahe, Trocken \$15 / \$60

Chardonnay, Sequoia Grove,
Napa Valley \$20 / \$90

Rosé, Craggy Range, Hawke's Bay \$17 / \$70

RED

Pinot Noir, Louis Latour, Les
Pierres Dorees \$19 / \$85

Cabernet Franc, Achaval Ferrer,
Mendoza \$14 / \$55

Red Wine, Chalk Hill, Sonoma
Coast \$19 / \$85

Cabernet Sauvignon, Scherrer,
Alexander Valley \$27 / \$118

Beer

Waikiki Brewing Craft Light \$8

Echigo Koshihikari \$9

Maui Brewing Bikini Blonde \$8

Kona Longboard Lager \$8

Aloha Beer Hiker's Dream Hazy IPA \$9

Big Island Brewhaus Golden Sabbath \$10

Deschutes Black Butte Porter \$8