



Dinner

Romaine , Macadamia nut tofu dressing, Sweetland Farm Tomme, Ulu	19
Tomatoes , Bocconcino Burrata, Li Hing Mui vinaigrette	29
Hamachi raw , Lilikoi ponzu, Jalapeno	32
Ahi smoked poke , Seaweeds, Avocado, Sweet potato chips	29
Maui Nui Venison tartare , Okra, Yolk, Epi-ya Pillow Toast	28
Foie Gras terrine , Onion jam, Umeshu jelly, Epi-ya Pillow Toast	41
Shishitos blistered , Yogurt aioli, Nuts, Seeds	16
Cabbage roasted , Ahi mayo, Tempura flakes, Marinated Smoked Trout Roe	16
Fries thick cut , Spicy mayo *Add Mentaiko Smoked Trout Roe dip +13	9
Kauai Prawn Toast , Epi-ya Pillow Toast, Prawn mayo, Finger lime	22
Lamb lollipops , Cilantro pistou, Shiso, Cucumber pickles	36
Ahi Spice crusted charcoal grilled , Sumida Farm watercress, Hollandaise	MP
Kampachi steamed , Tobiko Beurre Blanc	38
Prime USDA 16oz Ribeye , charcoal grilled, Charred Sweet onions, Rosemary vinaigrette	70
Local grass fed Rose Veal , charcoal grilled, Umeboshi, Wasabi, Vegetable demi	MP
Eggplant roasted , Tare sauce, Rice Factory brown rice, Sesame, Nori, Daikon pickles	23
Mushrooms sautéed , Brown butter, Rice Factory shitake dashi rice, Garlic, Lemon	26
Brussel sprouts roasted , Chili Pineapple sauce, Spam	10
Kahumana Zucchini seared , Lehua Honey vinaigrette, Panko, Thai basil	10
Hirabara Carrots roasted , Black sesame, Sweetland Farm Goat cheese	10

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

To show appreciation to our back of house employees, a 1% kitchen fee will be added to each check. 100% of that fee goes to the employees.

House cocktails

ARDEN OLD FASHIONED 18

Bulleit Bourbon, China-China Amaro, D.O.M.
Benedictine, Cacao bitters

ESPRESSO MARTINI 18

Absolut Vanilla Vodka, Kahlua, Licor 43, Espresso,
Coffee tincture

WAIKIKI SUNSET 16

Chili Tequila, Campari, Lime, Agave, Egg whites

SMOKE & MIRRORS 18

Ilegal Mezcal, Bulleit Bourbon, Lime, Matcha,
Elderflower Foam, Cardamom

GUAVA-PINA 18

Roku Gin, Genepy, Lemon, Guava, Pineapple,
Lavender

MAHALO 16

Titos Vodka, Coco Tequila, Pineapple shrub, Lime,
Pineapple

Wine

BUBBLY

Prosecco, Ohana NV 13 / 50

Champagne, J. Lassalle,
"Préférence", 1er Cru 24 / 105

WHITE & ROSÉ

Sauvignon Blanc, Fernz, 11/40
Marlborough, NZ

Pinot Grigio, Cantina Zaccagnini 14/55

Chardonnay, Sandhi, 15/60
Central Coast

Rosé, Copain, Mendocino County 10/40

RED

Pinot Noir, Flowers, Sonoma Coast 20/90

Tempranillo, Campo Viejo, Rioja
Reserva 14/45

Red Wine, Esprit de Pavie,
Bordeaux 17/70

Cabernet Sauvignon, Silver Ghost,
Oakville 18/80

Beer

Echigo Koshihikari 9

Kona Longboard Lager 8

Aloha Beer Mellow Waves 7

Big Island Brewhaus Golden Sabbath 10

Deschuttes Black Butte Porter 8

