



## Lunch & Dinner

### cold appetizers

tuna poke tacos*, avocado, spicy aioli, maui onion	16.
hamachi tacos*, avocado, yuzu kosho, lime	16.
wagyu beef carpaccio, yuzu soy, ginger, sweet garlic	24.
fish carpaccio, hot oil, mitsuba	20.

### salads

mixed green salad, shaved bonito, kabosu vinaigrette	15.
tempura calamari salad, quinoa two ways, white miso dressing	19.

### hot appetizers

edamame, maldon sea salt	11.
sticky ribs, spicy tamarind glaze, local fruit	16.
rock shrimp tempura, spicy kochujang sauce, wasabi aioli	20.
pork gyoza, pan fried pork and chive dumpling, ginger scallion sauce	17.
kakuni bao, braised pork belly, lettuce, Dijon mayo (per piece)	6.
Soft shell crab bao, lettuce, pickled cucumber, spicy mayo (per piece)	15.
grilled kama, daikon, lemon	17.

### soup

tofu miso, white miso broth, silken tofu	14.
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### entrees

seared local fish, thai coconut curry, clams, pohole fern	42.
angry chicken, marinated organic half chicken, roasted peppers	38.
braised black cod, ginger-soy reduction	36.
morimoto 'pork chop and applesauce', kimchee, bacon, ginger apple puree	42.
ishi yaki buri bop, yellowtail on rice cooked at your table in a hot stone bowl	39.
8 oz wagyu filet, steak sauce	80.
Japanese A-5 wagyu (3oz minimum)	35./oz

\*warning: consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness.

\*all menu items are subject to change according to seasonality and availability



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### sides

blistered shishito peppers, <i>ponzu sauce</i>	12.
local market vegetables, <i>maldon salt</i>	12.
hamakua mushrooms, <i>brown butter and white soy</i>	14.
sushi rice	6.
steamed rice	5.

### sushi / sashimi

oh-toro / fatty tuna*	16.
chu-toro / medium fatty tuna*	12.
maguro / tuna *	8.
sake / salmon*	5.
unagi / freshwater eel*	7.
ebi / shrimp*	7.
hamachi / yellowtail*	5.
kampachi / amberjack*	7.
tai / japanese red snapper*	6.
saba / japanese mackerel*	6.
tamago / omelette*	5.
tako / octopus*	6.
ikura / salmon roe*	5.
tobiko / flying fish roe*	5.
uni / sea urchin*	16.

### chef's combination

sushi*	45. / 90.
sashimi*	50. / 100.

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### **maki**

soft shell crab roll - <i>deep fried soft shell crab, asparagus, tobiko, avocado, scallion, spicy sauce</i>	14.
shrimp tempura roll - <i>tempura shrimp, asparagus, spicy sauce</i>	13.
california roll - <i>snow crab, cucumber, avocado</i>	13.
eel avocado roll - <i>barbeque eel, avocado</i>	13.
spicy tuna roll* - <i>chopped tuna, scallion, spicy sauce</i>	13.
spicy salmon roll* - <i>chopped salmon, scallion, spicy sauce</i>	12.
spicy yellowtail roll* - <i>chopped yellowtail, scallion, spicy sauce</i>	13.
negitoromaki* - <i>chopped toro, scallion</i>	16.
tekkamaki* - <i>tuna</i>	8.
salmon roll* - <i>salmon</i>	8.
negihamachimaki* - <i>yellowtail, scallion</i>	9.
kappamaki - <i>cucumber, sesame seed</i>	7.
avocado roll - <i>avocado, cucumber</i>	7.

### **dessert**

chocolate, <i>caramelized ganache, local bananas, lilikoi</i>	12.
house made sorbet and ice cream	9.
the road to matcha, <i>kula strawberries, white chocolate rocks</i>	14.

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