

Mar 16, 2023



# DINNER MENU

## Farmer Focused Cold

|   |      |  |      |
|---|------|--|------|
| <b>Beets (Ahiki Acres, O'ahu)</b><br>Pickled, Zuke, Avocado,<br>Gochujang, Quinoa                         | \$13 | <b>Okra (Ahiki Acres, O'ahu)</b><br>Blanched, Kizame Wasabi,<br>Smashed Cucumber, Lime         | \$9  |
| <b>Eggplant (Ahiki Acres, O'ahu)</b><br>Salad, Marinated in Ginger,<br>Tentsuyu, Oroshi, Wasabi Oil       | \$9  | <b>Summer Roll (Mari's Garden, O'ahu)</b><br>Satay Sauce, Pickles, Herbs                       | \$11 |
| <b>Lettuce of the Day<br/>(Mari's Garden, O'ahu)</b><br>Onion Crema, Chili Tapioca,<br>Pepper Vinaigrette | \$10 | <b>Tomato (Mari's Garden, Oahu)</b><br>Cold Smoked, Mrs. Cheng's Tofu,<br>Ponzu, Hijik, Yukari | \$13 |

## Farmer Focused Hot

|   |      |  |      |
|---|------|--|------|
| <b>Bok Choi (Aloun Farms, O'ahu)</b><br>Charred, Shio Konbu, Nametake,<br>Scallion                          | \$9  | <b>Tomato (Hauula Farms, O'ahu)</b><br>Sundried, Labneh, Za'atar Oil, Basil,<br>Lemon, House Bread                               | \$13 |
| <b>Chinese Cauliflower<br/>(Ahiki Acres, O'ahu)</b><br>Roasted, Tegu Glaze, Sesame,<br>Cilantro Chimichurri | \$10 | <b>Shishito (Green Growers, Oahu)</b><br>Blistered, Local Honey, Preserved<br>Calamansi, Black Sesame                            | \$10 |
| <b>Corn (Aloun Farms, O'ahu)</b><br>Beignet, Japanese Curry Salt,<br>Kewpie                                 | \$9  | <b>Eggplant (Ahiki Acres)</b><br>Roasted, Tomato Miso, Yuzu<br>Kosho Aioli, Puffed Rice  | \$9  |
| <b>Edamame (Japan)</b><br>Lightly Broiled, Alae Salt  | \$8  | <b>'Ulu (Flour)<br/>(Hawai'i 'Ulu Co-Op, Hawai'i Island)</b><br>'Ulu, Hide's Sticky Sauce,<br>Sweet Land Farms Goat Cheese Tomme | \$10 |
| <b>Green Beans<br/>(Aloun Farms, O'ahu)</b><br>Charred, Spicy Chili Garlic Sauce                            | \$11 | <b>'Ulu (Hawai'i 'Ulu Co-Op, Hawai'i Island)</b><br>Patatas Bravas, Hawaiian Chili Pepper Gel,<br>Kewpie, Teri Gel               | \$9  |

## On The Side

|                   |        |                       |        |
|-------------------|--------|-----------------------|--------|
| <b>Rice</b>       | \$3.50 | <b>Roasted Musubi</b> | \$4.50 |
| <b>Sushi Rice</b> | \$4.50 | <b>French Fries</b>   | \$6    |
| <b>Maze Gohan</b> | \$7    | <b>House Bread</b>    | \$5    |
| <b>Miso Soup</b>  | \$3.50 |                       |        |

\*Consuming raw or undercooked foods may increase your risk of food borne illness.  
Not all ingredients are listed on the menu, please let your server know if you have any allergies or dietary concerns.

Mar 16, 2023



# DINNER MENU

## Seafood Focused Cold

|   |   |
|---|---|
| <b>Ahi (Fresh Island Fish, O'ahu)</b> \$20<br>Tartare, Egg Yolk Jam, Ume Gel,<br>Thai Chili, Onion Oil, Sea Asparagus | <b>Hamachi (Japan)</b> \$20<br>Crudo, Citrus Thai Chili Oil, Jabong,<br>Sea Asparagus |
| <b>Ahi (Fresh Island Fish, O'ahu)</b> \$24<br>Maguro Natto, Okra Wasabi, Yamaimo,<br>House Soy Gelée, Musubi          | <b>Oysters (Seasonal)</b> \$13<br>Raw, Pickled Garlic, Jalapeno Tozasu,<br>3 Pieces   |
| <b>Kanpachi (Japan)</b> \$22<br>Crudo, Aji Amarillo, Cucumber, Coconut,<br>Pickled Ogo                                |   |

## Seafood Focused Hot

|   |   |
|---|---|
| <b>Black Cod (Alaska)</b> \$33<br>Red Wine Nitsuke, Kizame Wasabi,<br>Pickled Onion                         | <b>Kampachi (Blue Ocean, Hawai'i Island)</b> \$30<br>Roasted, Bone Broth, Mushroom X.O. |
| <b>Prawns (Kaua'i Prawns, Kaua'i)</b> \$23<br>House Butter, Herbs, Hot & Sour Gel,<br>House Bread, 5 Pieces | <b>Maine Lobster</b> \$20<br>Chawanmushi, Lemon, Gochugaru,<br>Brown Butter,            |

## Sushi Bar

### Night Rollahs

|   |  |
|---|--|
| <b>Charred Scallop Roll</b> \$26<br>Roasted Asparagus, Charred<br>Pickled Daikon, Yuzu Kosho Mayo,<br>Chili Crispies                | <b>Hamachi Roll</b> \$25<br>Lobster Mix, Cucumber, Yuzu Gel,<br>Charred Green Onion, Jalapeno Ume Salt |
| <b>Spider Roll</b> \$18<br>Soft Shell Crab, Charred Pickled<br>Cucumber, Crushed Avocado, Mentaiko,<br>Ponzu Gel, Tomato and Hijiki |  |

## Special

|   |  |
|---|--|
| <b>Sashimi Moriawase (Chef's Choice)</b> \$52<br>5 Types of Fresh Local &<br>Japan Fish |  |
|---|--|

\*Consuming raw or undercooked foods may increase your risk of food borne illness.  
Not all ingredients are listed on the menu, please let your server know if you have any allergies or dietary concerns.