

May 10, 2023



# DINNER MENU

## Farmer Focused Cold

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

## Farmer Focused Hot

<b>Bok Choi (Aloun Farms, O'ahu)</b> Charred, Shio Konbu, Nametake, Scallion	\$9	<b>Tomato (Hauula Farms, O'ahu)</b> Sundried, Labneh, Za'atar Oil, Basil, Lemon, House Bread	\$13
<b>Carrots (Ahiki Acres)</b> Roasted, Tegu Glaze, Sesame, Cilantro Chimichurri	\$10	<b>Roasted Brussel Sprouts</b> Roasted, Local Honey, Preserved Calamansi, Sesame	\$12
<b>Corn (Aloun Farms, O'ahu)</b> Beignet, Japanese Curry Salt, Kewpie	\$9	<b>Eggplant (Ahiki Acres)</b> Roasted, Tomato Miso, Yuzu Kosho Aioli, Puffed Rice	\$9
<b>Edamame (Japan)</b> Lightly Broiled, Alae Salt	\$8	<b>'Ulu (Hawai'i 'Ulu Co-Op, Hawai'i Island)</b> 'Ulu, Hide's Sticky Sauce, Sweet Land Farms Goat Cheese Tomme	\$10
<b>Green Beans (Aloun Farms, O'ahu)</b> Charred, Spicy Chili Garlic Sauce	\$11		

## On The Side

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

\*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.



# DINNER MENU

May 10, 2023

## Seafood Focused Cold

<b>Ahi (Fresh Island Fish, O'ahu)</b> \$18 Tartare, Egg Yolk Jam, Ume Gel, Thai Chili, Sea Asparagus, Shrimp Cracker	<b>Hamachi (Japan)</b> \$22 Crudo, Citrus Thai Chili Oil, Jabong, Sea Asparagus
<b>Kanpachi (Blue Ocean, Hawaii Island)</b> \$22 Crudo, Aji Amarillo, Cucumber, Coconut, Pickled Ogo	<b>Oysters (Seasonal)</b> \$13 Raw, Pickled Garlic, Jalapeno Tozasu, 3 Pieces
<b>Ahi (Fresh Island Fish, O'ahu)</b> \$24 Maguro Natto, Okra Wasabi, Yamaimo, House Soy Gelée, Musubi	

## Seafood Focused Hot

<b>Black Cod (Alaska)</b> \$35 Red Wine Nitsuke, Kizame Wasabi, Pickled Onion	<b>Kanpachi (Blue Ocean, Hawai'i Island)</b> \$32 Ponzu Butter, Roasted Grapes, Brussel Sprouts
<b>Prawns (Kaua'i Prawns, Kaua'i)</b> \$23 House Butter, Herbs, Hot & Sour Gel, House Bread, 5 Pieces	<b>Maine Lobster</b> \$20 Chawanmushi, Lemon, Gochugaru, Brown Butter
<b>Crispy Branzino</b> \$52 Phillippines-Inspired "Vierge", Ho Farm Tomatoes, Calamansi, Crispy Shallot Garlic Rice	

## Sushi Bar

<b>Charred Scallop Roll</b> \$26 Roasted Asparagus, Charred Pickled Daikon, Yuzu Kosho Mayo, Chili Crispies	<b>Hamachi Roll</b> \$25 Lobster Mix, Cucumber, Yuzu Gel, Charred Green Onion, Jalapeno Ume Salt
<b>Spider Roll</b> \$18 Soft Shell Crab, Charred Pickled Cucumber, Crushed Avocado, Mentaiko, Ponzu Gel, Tomato and Hijiki	<b>Sashimi Moriawase (Chef's Choice)</b> \$52 5 Types of Fresh Local & Japan Fish

## Meats

<b>Crispy Pork Belly</b> \$15 Chili Sweet & Sour, Cilantro Chimichurri, Pickled Onions	<b>Beef Short Ribs (6 oz)</b> \$24 Vietnamese Spice-Braised, Green Bean Relish, Cilantro Kosho, Crispy Shallots
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