



DINNER MENU

Farmer Focused Cold

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

Farmer Focused Hot

Bok Choy (Mountain View Farms, O'ahu) Charred, Shio Kombu, Nametake, Scallion	\$9	Tomato (Hauula Farms, O'ahu) Sundried, Labneh, Za'atar Oil, Basil, Lemon, House Bread	\$13
Eggplant (Ahiki Acres) Roasted, Tomato Miso, Yuzu Kosho Aioli, Puffed Rice	\$9	Local Beans (Ahiki Acres, O'ahu) Charred, Spicy Chili Garlic Sauce	\$11
Corn (Aloun Farms, O'ahu) Beignet, Japanese Curry Salt, Kewpie	\$9	'Ulu (Hawai'i 'Ulu Co-Op, Hawai'i Island) 'Ulu, Hide's Sticky Sauce, Sweet Land Farms Goat Cheese Tomme	\$10
Edamame (Japan) Lightly Broiled, Alae Salt	\$8	Spicy Shishito Peppers (Green Growers, Oahu) Roasted, Local Honey, Preserved Lemon, Sesame	\$12
Watermelon Raddish (Mountain View Dairy, O'ahu) Roasted, Gochujang Glaze, Sesame, Cilantro Chimichurri	\$10		

On The Side

Rice	\$3.50	French Fries	\$6.00
Sushi Rice	\$4.50	German Potato Salad	\$12.00
Maze Gohan	\$7.00	House Bread	\$5.00
Miso Soup	\$3.50		



DINNER MENU

Seafood Focused Cold

Ahi (Fresh Island Fish, O'ahu) \$18 Tartare, Egg Yolk Jam, Ume Gel, Thai Chili, Sea Asparagus, Sesame Rice Cracker	Hamachi (Japan) \$22 Crudo, Citrus Thai Chili Oil, Grapefruit, Sea Asparagus
Ahi (Fresh Island Fish, O'ahu) \$24 Maguro, Natto, Okra, Wasabi, Yamaimo, House Soy Gel, Sushi Rice Musubi	Oysters (Seasonal) \$13 Raw, Pickled Garlic, Jalapeno Tozasu, 3 Pieces
	Kanpachi \$28 Blue Ocean, Hawaii Island) Crudo, Yuzu, Smoked Tomato, Wasabi Oil, Sea Asparagus

Seafood Focused Hot

Black Cod (Alaska) \$35 Red Wine Nitsuke, Kizame Wasabi, Pickled Onion	Kanpachi \$32 (Blue Ocean, Hawai'i Island) Ponzu Butter, Roasted Grapes, Fried Okra, Shishito Peppers
Prawns (Kaua'i Prawns, Kaua'i) \$23 House Butter, Herbs, Hot & Sour Gel, House Bread, 5 Pieces	Maine Lobster \$20 Chawanmushi, Lemon, Gochugaru, Brown Butter
Crispy Branzino \$52 Phillippines-Inspired "Vierge", Ho Farm Tomatoes, Calamansi, Crispy Shallot Garlic Rice	Ahi (Fresh Island Fish, Oahu) \$34 Tataki, Yukari B.B.Q. Rub, Peppercorn Sauce, Broccolini, Shishito
Octopus (Spain) \$29 Roasted, Ho Farms Tomatillo and Sesame Pipian, Taro Crumble	

Sushi Bar

Charred Scallop Roll \$26 Roasted Asparagus, Yuzu Kosho Mayo, Charred Negi, Pickled Daikon, Quinoa	Hamachi Roll \$25 Lobster Mix, Cucumber, Yuzu Gel, Charred Green Onion, Jalapeno Ume Salt
Spider Roll \$22 Soft Shell Crab, Charred Green Onions, Mentaiko Labneh, Chili Mayo, Chili Crispies	Sashimi Moriawase \$54 (Chef's Choice) 5 Types of Fresh Local & Japan Fish
Creamy Lobster Roll \$32 Tristan Lobster Tail, Pickled Celery, Cucumber, Zuke Ikura, Thai Chili	

Meats

Crispy Pork Belly \$15 Chili Sweet & Sour, Cilantro Chimichurri, Pickled Onions	Short Rib (6oz) \$24 Vietnamese Spice-Braised, Green Bean Relish, Cilantro Kosho, Crispy Shallots
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*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.