



# DINNER MENU

## Farmer Focused Cold

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

## Farmer Focused Hot

<b>Bok Choy (Mountain View Farms, Oahu)</b> Charred, Shio Kombu, Nametake, Scallions	\$9	<b>Tomato (Haula Farms, Oahu)</b> Slow Roasted, Labneh, Za'atar Oil, Basil, Lemon, House Bread	\$13
<b>Eggplant (Ahiki Acres, Oahu)</b> Roasted, Tomato Miso, Yuzu Kosho Aioli, Puffed Rice	\$9	<b>Local Beans (Ahiki Acres, Oahu)</b> Charred, Spicy Chili Garlic Sauce	\$11
<b>Corn (Aloun Farms, Oahu)</b> Beignet, Japanese Curry Salt, Kewpie	\$9	<b>'Ulu (Hawaii Ulu Co-Op, Hawaii Island)</b> Tots, Hide's Sticky Sauce, Sweet Land Goat Cheese Tomme	\$10
<b>Edamame (Japan)</b> Lightly Broiled, Alae Salt	\$8	<b>'Ulu (Hawaii Ulu Co-Op, Hawaii Island)</b> Patatas Bravas, Hawaiian Chili Pepper Gel, Kewpie, Teri Gel	\$9
<b>Carrots (Ahiki Acres, Oahu)</b> Roasted, Gochujang Glaze, Sesame, Cilantro Chimichurri	\$10	<b>Spicy Shishito Peppers (Green Growers, Oahu)</b> Roasted, Local Honey, Preserved Lemon, Sesame	\$12

## On The Side

<b>Rice</b>	\$3.50	<b>French Fries</b>	\$6.00
<b>Sushi Rice</b>	\$4.50	<b>German Potato Salad</b>	\$12.00
<b>Maze Gohan</b>	\$7.00	<b>House Bread</b>	\$5.00
<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.



# DINNER MENU

## Seafood Focus Cold

<b>Ahi (Fresh Island Fish, Oahu)</b> \$18 Tartare, Egg Yolk Jam, Ume Gel Thai Chili, Sea Asparagus, Sesame Rice Cracker	<b>Oysters (Seasonal)</b> \$13 Raw, Pickled Garlic, Jalapeno Tozasu, 3 Pieces
<b>Ahi (Fresh Island Fish, Oahu)</b> \$24 Maguro, Natto, Okra, Wasabi, Yamaimo, House Soy Gel, Sushi Rice Musubi	<b>Hamachi (Japan)</b> \$22 Crudo, Citrus Thai Chili Oil Grapefruit, Sea Asparagus
<b>Ma-Saba "Sardines"</b> \$28 Marinated Garlic Oil, Sea Asparagus, Ginger Soy, Toasted White Bread, 5 pieces	<b>Kampachi (Blue Ocean, Hawaii Island)</b> \$28 Crudo, Yuzu, Smoked Tomato, Wasabi Oil, Sea Asparagus

## Seafood Focused Hot

<b>Black Cod (Alaska)</b> \$35 Red Wine Nitsuke, Kizami Wasabi, Pickled Onion	<b>Kampachi (Blue Ocean, Hawaii Island)</b> \$32 Ponzu Butter, Roasted Grapes, Fried Okra
<b>Prawns (Kauai Prawns, Kauai)</b> \$23 House Butter, Herbs, Hot & Sour Gel, House Bread, 5 Pieces	<b>Maine Lobster</b> \$20 Chawanmushi, Lemon, Gochugaru, Brown Butter
<b>Octopus (Spain)</b> \$29 Karaage, Ho Farms Tomatillo and Sesame Pipian, Citrus Yogurt, Taro Crumble	<b>Day Boat Scallop</b> \$37 Seared, Smoked Tomato Buerre Blanc, Ulu Polenta, Crispy Taro, Fried Brussel Sprouts
<b>Crispy Branzino</b> \$52 Philippines-Inspired "Vierge", Ho Farm Tomatoes, Citrus, Crispy Shallot Garlic Rice	<b>Ahi (Fresh Island Fish, Oahu)</b> \$34 Tataki, Yukari B.B.Q. Rub, Peppercorn Sauce, Crispy Veggies
	<b>Lobster Pasta</b> \$32 Tristan Lobster Tail, Chili Garlic Tomato Sauce, Goat Cheese Tomme

## Sushi Bar

<b>Pika-Chuna Roll</b> \$28 Spicy Tuna, Cucumber, Sprouts, Tuna, Jalapeno, Onion, Ginger Soy Glaze	<b>Hamachi Roll</b> \$25 Lobster Mix, Cucumber, Yuzu Gel, Charred Green Onion, Ume Salt
<b>Spider Roll</b> \$22 Soft Shell Crab, Charred Green Onions, Mentaiko Labneh, Chili Mayo, Chili Crisps	<b>Sashimi Moriawase (Chef Choice)</b> \$55 5 Types of Fresh Local & Japan Fish
<b>Creamy Lobster Roll</b> \$35 Tristan Lobster Tail, Pickled Celery, Cucumber, Zuke Ikura, Thai Chili	

## Meats

<b>Crispy Pork Belly</b> \$15 Chili Sweet, Cilantro Chimichurri, Pickled Onions	<b>Local Beef Cheek</b> \$25 Braised with Tom Yum Flavors, Spicy Glaze, Herb Salad
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