

# DINNER

## FARMERS FOCUSED COLD

<b>Beets</b> <b>(Mountain View Farms, Oahu)</b> Pickled beets, goat cheese spread, yuzu mustard vinaigrette, tomatoes, cara cara oranges	15
<b>Eggplant</b> <b>(Ahiki Acres, O'ahu)</b> Marinated ginger tentsuyu, oroshi, wasabi oil	13
<b>Lettuce of the Day</b> <b>(Mari's Garden, O'ahu)</b> Sesame crema, pepper vinaigrette	12
<b>Summer Roll</b> <b>(Mari's Garden, O'ahu)</b> Satay sauce, pickled carrots & daikon, crushed peanuts	12
<b>Tomato</b> <b>(Ho Farms, O'ahu)</b> Cold smoked, Mrs. Cheng's tofu, ponzu, hijiki, yukari	15
<b>Okra</b> <b>(Ahiki Acres, O'ahu)</b> Blanched, kizami wasabi, salted cucumber, pickled radish, lime	9

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## ON THE SIDE

<b>Side Miso Soup</b>	3.50
<b>Side Sushi Rice</b>	4.50
<b>Side Rice</b>	3.50
<b>Maze Gohan</b>	7
<b>House Bread</b>	5
<b>Fries</b>	7

## FARMERS FOCUSED HOT

<b>Bok Choy</b> <b>(Mountain View Farms, O'ahu)</b> Charred, shio konbu, nametake, scallions	12
<b>Corn</b> <b>(Aloun Farms, O'ahu)</b> Beignet, japanese curry salt, kewpie	10
<b>Edamame</b> <b>(Japan)</b> Lightly broiled, alae salt	10
<b>Cabbage</b> <b>(Go Farms, O'ahu)</b> Roasted cabbage, Nami Kaze chili oil, ginger sansho cream	12
<b>Tomato</b> <b>(Hau'ula Farms, O'ahu)</b> Slow roasted, za'atar oil, labneh, basil, lemon, house bread	14
<b>'Ulu</b> <b>(Hawaii 'Ulu Co-Op, Hawaii Island)</b> Tots, Hide's sticky sauce, Sweet Land Goat cheese tomme	12
<b>'Local Beans</b> <b>(Ahiki Acres, O'ahu)</b> Charred beans, spicy chili garlic sauce	12
<b>Eggplant</b> <b>(Ahiki Acres, O'ahu)</b> Roasted eggplant, tomato miso, yuzu kosho aioli, puffed rice	10
<b>Spicy Shishito Peppers</b> <b>(Green Growers, O'ahu)</b> Roasted shishito, local honey, preserved lemon, sesame	14

# DINNER

## SEAFOOD FOCUSED COLD

**Ahi** | 18

**(Fresh Island Fish, Oahu)**

Ahi tartare, egg yolk jam, ume gel, thai chili, sea asparagus, sesame rice cracker

**Ahi** | 24

**(Fresh Island Fish, Oahu)**

Maguro, natto, okra, wasabi, yamaimo, house soy gel, sushi rice musubi

**Oysters** | 13

**(Seasonal)**

Raw, pickled garlic, jalapeno tosau, 3 pieces

**Kampachi** | 28

**(Blue Ocean, Hawaii Island)**

Crudo, yuzu, smoked tomato, wasabi oil, sea asparagus

**Hamachi** | 22

**(Japan)**

Crudo, citrus thai chili oil, grapefruit, sea asparagus

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## SUSHI BAR

**Pika-Chuna Roll** | 28

Spicy tuna, cucumber, sprouts, tuna, jalapeno, onion, ginger soy glaze

**Spider Roll** | 22

Soft shell crab, charred green onions, chili mayo, chili crispies

**Creamy Lobster Roll** | 35

Tristan lobster tail, pickled celery, cucumber, zuke ikura, thai chili

**Hamachi Roll** | 25

Crab mix, cucumber, yuzu gel, charred green onion, ume salt

**Sashimi Moriawase** | 55

5 types of fresh local & Japan fish

## SEAFOOD FOCUSED HOT

**Black Cod** | 36

**(Alaska)**

Red wine nitsuke, kizami wasabi, pickled vegetable

**Prawns** | 24

**(Kauai Prawns, Kauai)**

House butter, herbs, hot & sour gel, house bread, 5 pieces

**Kanpachi** | 34

**(Blue Ocean, Hawaii Island)**

Ponzu butter, roasted grapes, fried okra

**Lobster** | 22

**(Canada)**

Tristan lobster, escargot-style, yuzu kosho, seaweed butter, nori, house bread

**Day Boat Scallop** | 38

Seared, mushroom xo, basil pesto risotto, wild rice tea

**Octopus** | 29

**(Spain)**

Kaarage-style, filipino fish sauce, ulu hummus

**Salmon** | 28

**(Fresh Island Fish, Oahu)**

Kung pao glaze, chili oil, crispy peanuts

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## MEATS

**Local Pork** | 24

**(Mountain View Dairy, O'ahu)**

Local mustard greens, sweet bacon marmalade

**Local Beef** | 25

Braised with tom yum flavors, spicy glaze, local greens

A 3% SURCHARGE WILL BE APPLIED UPON USING A CREDIT CARD.  
MENU IS BASED ON PRODUCE AVAILABILITY AND IS SUBJECT TO CHANGE.

GRILLED MEATS ARE PREPARED TO CHEF'S RECOMMENDED TEMPERATURE. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

NOT ALL INGREDIENTS ARE LISTED ON THE MENU, PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES OR DIETARY RESTRICTIONS.