

DINNER

FARMERS FOCUSED COLD

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

ON THE SIDE

German Potato Salad	12
Side Miso Soup	3.50
Side Sushi Rice	4.50
Side Rice	3.50
Maze Gohan	7
House Bread	5
Fries	7

FARMERS FOCUSED HOT

Bok Choy (Mountain View Farms, O'ahu) Charred, shio konbu, nametake, scallions	12
Corn (Aloun Farms, O'ahu) Beignet, japanese curry salt, kewpie	10
Edamame (Japan) Lightly broiled, alae salt	10
Cabbage (Go Farms, O'ahu) Roasted cabbage, Nami Kaze chili oil, ginger sansho cream	12
'Ulu (Hawaii 'Ulu Co-Op, Hawaii Island) Tots, Hide's sticky sauce, parmesan cheese	12
Green Beans Charred, spicy chili garlic sauce	14
Eggplant (Ahiki Acres, O'ahu) Roasted eggplant, tomato miso, yuzu kosho aioli, puffed rice	10
Tomato (Hau'ula Farms, O'ahu) Miso bagna cauda, burrata, house bread	15
Carrots (Ahiki Acres, Oahu) Roasted, taegu glaze, sesame, cilantro chimichurri	10
Spicy Shishito Peppers (Green Growers, O'ahu) 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 tosaizu, 3 pieces

Kanpachi | 28

(Blue Ocean, Hawaii Island)

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

Hamachi | 22

(Japan)

Crudo, citrus thai chili oil, grapefruit, sea asparagus

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

Japanese Nigiri Sampler | 43

Ma Saba (Oita)

Madai (Ehime)

Hirame (Jeju)

Shima Aji (Ehime)

SEAFOOD FOCUSED HOT

Black Cod | 36

(Alaska)

Red wine nitsuke, kizami wasabi, pickled vegetable

Prawns | 24

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

Scallop | 38

(Hokkaido, Japan)

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

Octopus | 29

(Spain)

Kaarage-style, filipino fish sauce, curry eggplant hummus

Kanpachi Wings | 13

(Blue Ocean, Hawaii)

Korean hot honey, cilantro kosho, pickled vegetable, sesame dust

Salmon | 28

(Fresh Island Fish, Oahu)

Kung pao glaze, chili oil, crispy peanuts

MEATS

Pork Belly | 24

Lechon kawali-style, nuoc cham, Ho farm tomato, pickled onion, cilantro kosho

Beef Cheeks (Hapa Cattle Co, | 25

Hawai'i)

Braised with tom yum flavors, spicy glaze, pickled onions, crispy shallot

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.