

DINNER

APPETIZERS

Ulu Tots | 13

Hide's Sticky Sauce, Local Goat Cheese Tomme

Roasted Japanese Eggplant | 15

Tomato Miso, Puffed Wild Rice, Yuzu Kosho Aioli

Brussel Sprouts | 14

Maui Gold Pineapple Nuc Chom, Goteborg

Braised Clams | 34

Natto Garlic Sake Butter, Fresh Herbs, House Bread

Roasted Spanish Octopus | 29

Gochugaru Piri-piri, Brussel Sprouts, Labneh, Pickles, Herbs

Big Island Abalone Chawanmushi | 18

Braised Abalone, Truffle Ankake Sauce

Roasted Tomato | 15

Miso Bagna Cauda, Burrata, House Bread

Lobster Escargot | 22

Seaweed Butter, House Bread

SALADS

Pickled Beet Salad | 16

Candied Walnuts, Goat Cheese, Arugula, Cara Cara Orange, Yuzu Mustard Vinaigrette

Hau'ula Tomato & Burrata Salad | 17

Cucumber, Radish, Tomato, Grape, Creamy Ponzu Dressing

Marinated Japanese Eggplant | 13

Daikon, Kaiware Sprouts, Wasabi Oil, Ginger Tentsuyu

Mixed Green Summer Roll | 13

Pickled Vegetables, Local Vegetables & Herbs, Peanut Satay Sauce

Lobster BLT Caesar | 22

Baby Romaine, Hau'ula Tomatoes, Crispy Bacon, Asian Remoulade Garlic Croutons

Mrs. Cheng's Tofu Salad | 16

Smoked Tomato, Hijiki, Sizzled Scallions, House Ponzu

ENTREES

Tomato Miso Black Cod | 43

Black Garlic Cucumber Vierge, Charred Bok Choi, White Rice

Steamed Hawaiian Kanpachi | 41

Truffle Onion Relish, Roasted Onion & Bone Broth, White Rice

Glory Bay Salmon | 40

Kung Pao Glaze, Nami Kaze Chili Oil, Chili Crispies, Peanuts, Bok Choi, White Rice

Seared Hokkaido Scallops | 45

Basil Pesto Risotto, Mushroom xo, Wild Rice Tea

Tristan Lobster Pasta | 40

Singapore Chili Garlic Sauce, Zucchini, House Butter, Local Goat Cheese Tomme

Mountain View Dairy Pork Belly | 34

Spicy Plum Sauce, Congee, Brussel Sprouts

Hapa Cattle Co. Beef Cheek | 40

Kare Kare Style, Roasted Eggplant, Green Bean Salad, Crushed Peanuts, Local Herbs, White Rice

Duck Breast | 43

Ume Demi Glace, Brussel Sprouts, Butternut Squash Puree, White Rice

SIDES

Roasted Green Beans | 14

Spicy Garlic Glaze, Chili Crispies

Charred Bok Choi | 13

Shio Konbu Nametake Relish, Sizzled Scallions

Grandma's Potato Salad | 12

Smoked Trout Roe

Tempura Onion Rings | 7

Potato Fries | 7

White Rice | 3

Sushi Rice | 3.5

Miso Soup | 3

Maze Gohan | 6

Asian Potato Salad | 13

House Bread | 5

SPECIALTY ROLLS

Miso Eggplant | 18

Asparagus, Cucumber, Takuwan, Tomato Miso, Sweet Soy, Kewpie Mayo

Surf & Turf | 24

Shrimp Tempura, Avocado, Local Beef, Tentsuyu Gel, Garlic Aioli

Tsu-Nami | 24

Snow Crab Salad, Charred Scallion, Cucumber, Hamachi, Thai Chili Yuzu Gel, Yukari

Amber-Jacked | 20

Kona Kanpachi, Japanese Hamachi, Kizami Wasabi, Ginger Scallion, Ponzu Gel

Futonami | 23

Crispy Soft Shell Crab, Unagi, Cucumber, Takuwan, Avocado, Local Greens, Ume Chili Gel

Pika-Chuna Roll | 25

Spicy Ahi, Cucumber, Sprouts, Ahi, Jalapeno, Onion, Ginger Soy Glaze

URAMAKI

California | 14

Snow Crab Salad, Avocado, Cucumber, Tobiko

Spicy Tuna | 13

Cucumber, Kaiware Sprout, Sesame Seed

AHI (FRESH ISLAND FISH)

Poke | 21

Choice Of Poke: Hapa Boy, Spicy Mayo, Garlic Miso, Wasabi Ginger Spicy Black Bean

Tartare | 18

Egg Yolk Jam, Ume Gel, Thai Chili, Sea Asparagus, Sesame Rice Cracker

Negi Toro Don | 28

+14 Caviar

Negi Toro Temaki | 10

FROM THE SUSHI BAR

Kanpachi Crudo | 27

Yuzu, Smoked Tomato Wasabi Oil, Sea Asparagus

Hamachi Crudo | 25

Mentaiko, Jalapeno, Wasabi Oil, House Ponzu

Sashimi Moriawase | 55

5 Types Of Fresh Local & Japan Fish

Oysters (Seasonal) | 13

Raw, Pickled Garlic, Jalapeno Tosazu, 3 Pieces

Japan Nigiri Sampler | 46

Chutoro, Ma Saba, Hirame, Shima Aji

NIGIRI (2 PC) | SASHIMI (3.5 OZ)

Ahi (Hawaii)	12 22
Chutoro (Nagasaki)	19 42
Hamachi (Kagoshima)	17 34
King Salmon (Glory Bay)	14 30
Madai (Ehime)	20 35
Hirame (Jeju)	20 32
Kanpachi (Kona)	16 34
Ma Saba (Oita)	16 30
Shima Aji (Ehime)	20 38
Ikura Zuke (Japan)	24 --
Ama Ebi (Japan)	26 --
Hotate (Hokkaido)	18 36
Uni (Canada)	30 --

01.10.2025

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.