

FARM TO TABLE

APPETIZER

Foie Gras (Hudson Valley, CA.) | 39
Torchon, sweet & sour BBQ gel, lychee, spiced almonds

Lobster (Tristan, Canada) | 28
Escargot, seaweed butter, house Japanese milk bread

Chawanmushi (Kauai Prawns, Kauai) | 17
Prawns, smoked crab butter, lup cheong, pickled radish

Manila Clams (Washington) | 23
Natto, house butter, local citrus, thai chili, sake, fresh herbs

Oysters (Washington) | 17
Raw, pickled garlic, jalepeno tozazu

Soft Cold Tofu (Mrs. Cheng's, Oahu) | 14
Smoked Ho Farms tomatoes, hijiki, cilantro, ponzu

Ulu Tots (Hawaii Ulu Coop, Hawaii Island) | 13
Hide's sticky sauce, parmesan cheese

VEGETABLES

Corn (Aloun Farms, O'ahu) | 11
Beignets, Japanese curry salt, kewpie mayo

Chinese Cauliflower (USA) | 14
Roasted, spicy garlic glaze, chili crispies

Japanese Eggplant (Aloun Farms, O'ahu) | 13
Marinated, ginger tentsuyu, oroshi, wasabi oil

Carrots (Aloun Farms, O'ahu) | 12
Roasted, taegu glaze, cilantro kosho, sesame

Bok Choy (Mountain View Farms, O'ahu) | 13
Charred, shio konbu, nametake, scallions

Summer Roll (Mari's Garden, Oahu) | 14
Mixed greens, pickled vegetables, local vegetables & herbs, peanut satay sauce

LAND & SEA

Tomato Miso Black Cod (Alaska) | 45
Broiled, kinpira gobo, red wine nitsuke, kizami wasabi relish

Octopus (Spain) | 30
Karaage, gochugaru piripiri, labneh, pickles, sweet potato, herbs

Ahi Belly (FIF, O'ahu) | 28
Meunière, ginger scallion, mama's soy, pickled radish, sea asparagus

Day Boat Scallops (Massachusetts) | 50
Seared, carrot coconut curry, pineapple chutney, jalapeno oil

Duck Leg (California) | 22
Confit, green papaya salad, fish sauce caramel, pineapple nuoc chom

Prawns (Kauai Prawns, Kauai) | 26
Pasta, chili garlic butter, parmesan

Shutome (FIF, Oahu) | 28
Seared, ponzu grain mustard beurre blanc, green beans, spiced almonds

Short Rib (Hapa Cattle Co, Hawaii) | 46
Braised, Kauai style pepper sauce, onion jam

Pork Loin (Mountain View Dairy, O'ahu) | 44
Roasted, soy glaze, luau sauce, lomi tomato

SALADS

Baby Romaine Caesar (Gava Grow, Oahu) | 16
Smoked Ho Farms tomatoes, crispy shirasu, croutons, house caesar

Pickled Beet Salad (Gava Grow, Oahu) | 17
Goat cheese, strawberry, tomatoes, chili crispies, BBQ ume gochujang vinaigrette

Cabbage (Go Farms, Oahu) | 14
Ginger sansho cream, Nami Kaze chili oil, chili crispies

STARCH

Ulu Patatas Bravas | 14

Side Sushi Rice | 3.5

Side Rice | 3

Maze Gohan | 6

House Bread | 5

Fries | 8

Grandma's Potato Salad | 8

KEIKI | 20.95

*All keiki meals comes with a drink & dessert.
*Must be 12 years or younger**

Cheeseburger
Lettuce, tomato, thousand island, fries

Tempura Fresh Catch
Fries, house tartar sauce

Tofu Nuggets
Edamame, rice, sweet & sour sauce

Hosomaki Set
6 pc cucumber ume shiso, 6 pc salmon, miso soup, edamame

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.

SPECIALTY ROLLS

- Miso Eggplant | 18**
Asparagus, cucumber, takuan, tomato
miso, sweet soy, kewpie mayo
- Tsu-nami | 24**
Snow crab salad, charred scallion,
cucumber, hamachi, thai chili yuzu gel,
yukari

- Krusty Krab | 28**
Seared scallops, shrimp tempura, crab
mix, shiso gochujang vinaigrette, ume
salt, crispies
- Futonami | 23**
Crispy soft shell crab, unagi, cucumber,
takuan, avocado, local greens, chili
mayo

- Pika-Chuna Roll | 25**
Spicy tuna, cucumber, sprouts, tuna,
jalapeno, onion, ginger soy glaze
- Amber-jacked | 21**
Kona kanpachi, Japanese hamachi,
kizami wasabi, ginger scallion, ponzu
gel

URAMAKI

- California | 14**
Snow crab, avocado, cucumber
- Spicy Tuna | 13**
Cucumber, kaiware sprouts, sesame
seeds

SUSHI BAR

- Hamachi Crudo | 25**
Mentaiko, jalapeno, wasabi oil, house
ponzu
- Kanpachi Crudo | 27**
Yuzu, smoked tomato, wasabi oil, sea
asparagus
- Nami Don of the Day | MP**
Chef's choice of fish
- Ahi Tataki | 28**
7 pieces local ahi, shiso, kaiware
sprouts, truffle tare, fried shallots
- Poke | 25**
Choice of: hapa boy, spicy mayo, garlic
miso, wasabi ginger, spicy black bean

NIGIRI (2 PC)

- Ahi (Hawaii) | 18**
- Chutoro (Nagasaki) | 19**
- Hamachi (Kagoshima) | 17**
- King Salmon (Glory Bay) | 24**
- Madai (Ehime) | 20**
- Hirame (Jeju) | 18**
- Kanpachi (Kona) | 16**
- Ma Saba (Oita) | 16**
- Shima Aji (Ehime) | 20**
- Ikura Zuke (Japan) | 24**
- Ama Ebi (Japan) | 24**
- Scallops (Hokkaido) | 18**
- Uni (Hokkaido) | 30**

SASHIMI (5 PC)

- Ahi (Hawaii) | 34**
- Chutoro (Nagasaki) | 42**
- Hamachi (Kagoshima) | 34**
- King Salmon (Glory Bay) | 30**
- Madai (Ehime) | 35**
- Hirame (Jeju) | 35**
- Kanpachi (Kona) | 34**
- Ma Saba (Oita) | 30**
- Shima Aji (Ehime) | 38**
- Scallops (Hokkaido) | 36**

DESSERTS

- Black Tea Basque Cheesecake | 12**
Salted caramel, malted milk chantilly
- Lukki Lemon | 12**
Lemon semifreddo, meringue, buttery
pie crust
- Lukki Nana | 12**
Banana pudding, salted caramel,
snickerdoodle

BAKED GOODS

- Asato Family Sorbet | 6**
Please ask your server for daily flavors
- IL Gelato | 6**
Please ask your server for daily flavors
- Please ask your server for availability

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