

F A R M T O T A B L E

APPETIZER

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

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

Chawanmushi (Kaua'i Prawns, Kaua'i) | 20
Lobster, smoked crab butter, pickled radish

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

Oysters (Washington) | 17
Raw, pickled garlic, jalepeño tosaazu

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

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

VEGETABLES

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

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

Cauliflower | 14
Roasted, spicy garlic glaze, chili crispies

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

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

Bok Choy (Mountain View Farms, O'ahu) | 15
Charred, shio konbu, nametake, scallions

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

Green Beans | 14
Roasted, spicy black bean glaze, crispy shallots

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

Prawns (Kaua'i Prawns, Kaua'i) | 30
Sautéed, house butter, spicy tomato gel, herbs, house Japanese milk bread

Scallops (Hokkaido) | 50
Seared, creamed local greens, mentaiko risotto, shrimp head bisque

Duck Breast | 40
Roasted, oxtail croquette, chimichurri, cherry compote, beurre blanc

Lobster (Tristan, Canada) | 44
Pasta, chili garlic butter, parmesan

Kanpachi (Blue Ocean, Hawai'i Island) | 38
Seared, ponzu grain mustard beurre blanc, green beans, spiced almonds

Short Rib (Hapa Cattle Co, Hawai'i) | 46
Braised, Kaua'i style pepper sauce, onion jam

Kanpachi Kama (FIF, O'ahu) | 29
Meunière, ginger scallion, mama's soy, pickled radish, sea asparagus

Smoked Pork Belly | 25
Asian chimichurri, cucumber & tomato salad, red yuzu kosho wafu dressing

SALADS

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

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

Tomato Salad (Hau'ula, O'ahu) | 18
Hau'ula tomatoes, gava grow kale, bacon, bleu cheese, miso vinnaigrette

Warm Mushroom Salad (Small Kine Farm's, O'ahu) | 15
Roasted mushrooms, baby kale, local goat cheese, hijiki, ginger vinaigrette

SIDES

Sushi Rice | 3.5

White Rice | 3

Maze Gohan | 6

House Japanese Milk Bread | 5

Fries | 8

Grandma's Potato Salad | 8

Roasted Baby Potatoes | 9

Soft Shell Crab | 14

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

SPECIALTY ROLLS

Thai Appeal | 24

Shrimp tempura, pickled vegetables, spicy tuna, larb gel, roasted peanut, herbs

Miso Eggplant | 18

Asparagus, cucumber, takuan, tomato miso, sweet soy, kewpie mayo

Spider & Friend | 23

Tempura soft shell crab, snow crab, avocado, tobiko mayo, soy chili gel

Truffle Ahi | 26

Unagi, cucumber, pickled daikon, ahi, truffle pate onion jam, truffle kabayaki, crispy shallots

U-make Me Happy | 21

Spicy shiso ginger hamachi tartare, cucumber, hamachi sashimi, ume gel

Gote Kaua'i | 25

Goteborg sausage, spicy takuan, spicy tuna, spicy mayo, tare

URAMAKI

California | 14

Snow crab, avocado, cucumber

Spicy Tuna | 13

Cucumber, kaiware sprouts, sesame seeds

SUSHI BAR

Hamachi Crudo | 25

Mentaiko, jalapeño, wasabi oil, house ponzu

Nami Donburi of the Day | MP

Please ask your server for availability

Sashimi Moriawase | 56

5 types of local & Japan fish

Add Uni + 11

NIGIRI (2 PC)

Ahi (Hawaii) | 18

Chutoro (Nagasaki) | 19

Hamachi (Kagoshima) | 17

King Salmon (Glory Bay) | 14

Uni (Hokkaido) | 30

Shima Aji (Ehime) | 20

Madai (Ehime) | 20

Kanpachi (Kona) | 16

Ma Saba (Oita) | 16

Ikura Zuke (Japan) | 24

Ama Ebi (Japan) | 24

Scallops (Hokkaido) | 18

Hirame (Jeju) | 18

SASHIMI (5 PC)

Ahi (Hawaii) | 34

Chutoro (Nagasaki) | 42

Hamachi (Kagoshima) | 34

King Salmon (Glory Bay) | 30

Shima Aji (Ehime) | 38

Kanpachi (Kona) | 34

Ma Saba (Oita) | 30

Scallops (Hokkaido) | 36

Hirame (Jeju) | 35

Madai (Ehime) | 35

Please ask your server for availability

DESSERTS

Lukki Lemon | 12

Lemon semifreddo, meringue, buttery pie crust

Thai Chili Chocolate Decadence | 12

Valrhona Manjari chocolate, gochujang caramel, IL gelato

Lukki Nana | 12

Banana pudding, salted caramel, snickerdoodle

Key Lime Custard Tart | 12

Tajin, lime, coconut, cream cheese whip

Asato Family Sorbet | 6

Please ask your server for daily flavors

IL Gelato | 6

Please ask your server for daily flavors