

LUNCH

— \$45 PER PERSON —

EACH PARTY MEMBER MUST PARTICIPATE IN THE SET

AMUSE

Will be changed subject to availability

STARTER

(Choice of)

Parfait

Fresh fruit, house made granola, greek yogurt, local honey

Caramelized Local Onion Soup

Croutons, havarti cheese

Kanpachi Wings

Korean hot honey, house pickles

Roasted Go Farm Cabbage Salad

Chili crispies, Nami Kaze chili oil, sansho cream cheese

ENTRÉE

Vegetarian & Vegan options available upon request
(Choice of)

Small Kine Mushroom Dan Dan Noodle

Spicy garlic sauce

People's Choice

Fried ginger chicken, grandma's potato salad, zucchini namasu, fresh ahi poke

Choice of poke: *Hapa boy, wasabi ginger scallion, spicy mayo, spicy black bean, avocado miso*

Teri Ahi Burger

Local ahi patty, teri gel, lettuce, tomato, crispy onions, pepper jack

Honey Walnut Shrimp Waffle

House made waffle, apple, celery, honey mayo, maple soy syrup

Teishoku of the Day +\$10

Wafu style Mishima Reserve washugyu short rib, oroshi, ponzu gel, caramelized onions, bok choy

DESSERT

Specialty Cake of the Day by Pastry Chef Beverly Luk