

# LUNCH

— \$45 PER PERSON —

EACH PARTY MEMBER MUST PARTICIPATE IN THE SET

## AMUSE

### Gazpacho

*Hau'ula tomatoes, Ho Farms cucumber, gochugaru, herb oil*

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## STARTER

(Choice of)

### Parfait

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

### Lup Cheong Toast

*Lup cheong X.O., Mari's Garden mizuna, chili pepper water, house pickles, house brioche*

### Beet Salad

*Pickled beets, strawberry ume, Mari's Garden arugula, goat cheese, candied walnuts*

### Green Papaya Salad

*Zucchini, pineapple nam pla, smoked Hau'ula tomatoes, cucumber, shallots, peanuts*

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## ENTRÉE

(Choice of)

### 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*

### Beer Batter Auction Fish

*French fries, house remoulade, house vinegar*

### Menchi Katsu Burger

*Mountain View Dairy pork, okonomiyaki, karashi mayo, cheddar, house pickles*

### Pancakes

*House buttermilk pancakes, five spice pork belly, mango slaw, soy maple syrup*

### Lemon Tomato Risotto

*Preserved lemon, smoke tomatoes, za'atar tomato jam*  
**add half lobster tail +\$15**

### Teishoku of the Day +\$7

*Glory Bay salmon, miso soy milk soubise, wasabi succotash, white soy pepper vinaigrette*

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## DESSERT

**Specialty Cake of the Day by Pastry Chef Beverly Luk**

A 3% SURCHARGE WILL BE APPLIED UPON USING A CREDIT CARD.  
MENU IS BASED ON PRODUCE AVAILABILITY AND IS SUBJECT TO CHANGE.  
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS. PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES OR DIETARY RESTRICTIONS.