

# LUNCH

— \$45 PER PERSON —

EACH PARTY MEMBER MUST PARTICIPATE IN THE SET

## AMUSE

### Mushroom Gyoza

*Small Kine Farm's mushroom, pea puree, NK chili oil*

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## STARTER

(Choice of)

### Watercress

*Sumida Farm's watercress, Mrs Cheng's shirae, smoked Ho Farm's tomato*

### Adobo Croquette

*Mountain View Dairy pork adobo, soy chili, green papaya*

### Roasted Vegetables

*Local roasted carrots, brussels, grapes, nam pla, sancho cream cheese*

### Brandade

*Fresh Island Fish salted ahi, Ulu Co-op ulu, toasted bread, tapenade*

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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*

### Hiyashi Chuka

*Udon, poached yuzu kosho shrimp, spam, local vegetables, egg, NK chili oil, tentsuyu*

### Beef Cheek

*Spice braised, miso ginger glaze, dashi braised vegetables, bok choy*

### Banh Mi

*Mountain View Dairy lemongrass marinated pork shoulder, lup cheong pate, XO, pickled vegetables, herbs, baguette*

### Teishoku of the Day +\$7

*Kona Kampachi, sesame gochujang romesco, Mari's Garden cara cara takuan relish, bok choy*

### Mushroom Risotto

*Roasted Small Kine Farm's mushroom, preserved lemon vinaigrette, herb oil ~add half lobster tail +\$15*

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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.