

LUNCH

◆ \$45 PER PERSON ◆

EACH PARTY MEMBER MUST PARTICIPATE IN THE SET

AMUSE

Local Melon Soup

Basil, Feta

STARTER

(Choice of)

Roasted Root Vegetables

Spiced vinaigrette, labneh

Caesar

Mari's Garden greens, smoked Ho Farm tomato, shirasu, croutons

Chawan Mushi

Lup Cheong marmalade, ankake, pickled local radish

Clam and Taro Chowder

Ulu-Coop Taro, mixed veggies

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 Sando

FIF ahi belly, namasu tartar, american cheese, house bun, fries

Goteburger Reuben

Pretzel bun, pastrami, sauerkraut, swiss cheese, thousand island, fries

Chicken and Waffle

Buttermilk fried chicken, house waffle, spiced local honey, butter

Zoodle Tsukemen

Local vegetables, Mrs. Cheng's soy milk yuzu tensuyu, miso vinaigrette, ao nori fried tofu

Steak Frites +\$10

Hapa flat iron steak, house butter, fries, spicy soy green beans

DESSERT

Specialty Cake of the Day by Pastry Chef Beverly Luk

Lukki Lemon +\$5

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.