



## Lunch & Dinner

### cold appetizers

tuna poke tacos, <i>avocado, spicy aioli, maui onion</i>	16.
hamachi tacos, <i>avocado, yuzu kosho, lime</i>	16.
wagyu beef carpaccio, <i>yuzu soy, ginger, sweet garlic</i>	24.
fish carpaccio, <i>hot oil, mitsuba</i>	20.

### salads

mixed green salad, <i>shaved bonito, kabosu vinaigrette</i>	15.
tempura calamari salad, <i>quinoa two ways, white miso dressing</i>	19.

### hot appetizers

edamame, <i>maldon sea salt</i>	11.
sticky ribs, <i>spicy tamarind glaze, local fruit</i>	16.
rock shrimp tempura, <i>spicy kochujan sauce, wasabi aioli</i>	20.
pork gyoza, <i>pan fried pork and chive dumpling, ginger scallion sauce</i>	17.
kakuni bao, <i>braised pork belly, lettuce, dijon mayo (per piece)</i>	6.
soft shell crab bao, <i>lettuce, pickled cucumber, spicy mayo (per piece)</i>	15.
grilled kama, <i>daikon, lemon</i>	17.

### soup

tofu miso, <i>white miso broth, silken tofu</i>	14.
---	-----

### entrees

seared local fish, <i>thai coconut curry, clams, pohole fern</i>	42.
angry chicken, <i>marinated organic half chicken, roasted peppers</i>	38.
braised black cod, <i>ginger-soy reduction</i>	36.
morimoto 'pork chop and applesauce', <i>kimchee, bacon, ginger apple puree</i>	42.
ishi yaki buri bop, <i>yellowtail on rice cooked at your table in a hot stone bowl</i>	39.
8 oz wagyu filet, <i>steak sauce</i>	80.
Japanese A-5 wagyu (3oz minimum)	35./oz

*\*warning: consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness.*

*\*all menu items are subject to change according to seasonality and availability*



## Lunch & Dinner

### sides

blistered shishito peppers, <i>ponzu sauce</i>	12.
local market vegetables, <i>maldon sea salt</i>	12.
hamakua mushrooms, <i>brown butter and white soy</i>	14.
sushi rice	6.
steamed rice	5.

### sushi / sashimi

oh-toro / fatty tuna	16.
chu-toro / medium fatty tuna	12.
maguro / tuna	8.
sake / salmon	5.
unagi / freshwater eel	7.
ebi / shrimp	7.
hamachi / yellowtail	5.
kampachi / amberjack	7.
tai / japanese red snapper	6.
saba / japanese mackerel	6.
tamago / omelette	5.
tako / octopus	6.
ikura / salmon roe	5.
tobiko / flying fish roe	5.
uni / sea urchin	16.

### chef's combination

sushi	45. / 90.
sashimi	50. / 100.

*\*warning: consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness.*

*\*all menu items are subject to change according to seasonality and availability*



## Lunch & Dinner

### maki

soft shell crab roll - <i>deep fried soft shell crab, asparagus, tobiko, avocado, scallion, spicy sauce</i>	14.
shrimp tempura roll - <i>tempura shrimp, asparagus, spicy sauce</i>	13.
california roll - <i>snow crab, cucumber, avocado</i>	13.
eel avocado roll - <i>barbeque eel, avocado</i>	13.
spicy tuna roll - <i>chopped tuna, scallion, spicy sauce</i>	13.
spicy salmon roll - <i>chopped salmon, scallion, spicy sauce</i>	12.
spicy yellowtail roll - <i>chopped yellowtail, scallion, spicy sauce</i>	13.
negitoromaki- <i>chopped toro, scallion</i>	16.
tekkamaki - <i>tuna</i>	8.
salmon roll - <i>salmon</i>	8.
negihamachimaki - <i>yellowtail, scallion</i>	9.
kappamaki - <i>cucumber, sesame seed</i>	7.
avocado roll - <i>avocado, cucumber</i>	7.

### dessert

chocolate, <i>caramelized ganache, local bananas, lilikoi</i>	12.
house made sorbet and ice cream	9.
the road to matcha, <i>kula strawberries, white chocolate rocks</i>	14.

*\*warning: consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness.*

*\*all menu items are subject to change according to seasonality and availability*