

Kapa Hale

CORNY BREAD (2PC)Grilled Corn Bread,
Lilikoi & Honey**\$7**

UNI-CORN (UNI BUTTER +\$7)

LET'S BEGIN**NAAN YA BUSINESS**Fresh Garlic Naan,
Sumida Watercress Namul,
Tikka Masala Curry**\$8****HAWAIIAN BEEF TARTARE***Macadamia Nut, Pickled
Mushrooms & Mustard Seeds,
Fried Garlic**\$15****KAPA-CCIO***Catch of the Day, Baby Arugula,
Kahuku Sea Asparagus,
Preserved Lemon, Nori**\$15****MAUKA & MAKAI****CHICKEN LIVER MOUSSE***J. Ludovico Farm, Grilled Bread,
House Pickles**\$12****LET'S TAKO 'BOUT IT**Grilled Spanish Octopus, Black Garlic
Char Siu, Lomi Lomi Tomato**\$15****EGGPLANT**Ho Farms Eggplant Tempura,
Spicy Tomato, Basil, Parmesan**\$12****V IS FOR VEGETABLE****KAPA-KAHI SALAD**Kunia Country Farm Greens, Pickled Turnip,
Roasted Beets, Cider Vinaigrette**\$12****CAULIFLOWER**Roasted Cauliflower, Garlic Anchovy,
Capers, Kolea Farm Grapefruit**\$12****ZUCCHINI**You Produce Zucchini Jun, Scallions,
Radish, Soy-Chili**\$12****CHOKE THYME**

Roasted Kolea Farm Sunchoke, Lemon, Thyme

\$12**KALE**Tuscan Style Soup, Ho Farms Kale &
Tomato, Chickpeas, Parmesan**\$10****TAGLIATELLE ALLA SHRIMP &
BULGOGI PORK BOLOGNESE***Korean Style Kauai Shrimp, 🍷
Fried Garlic, Sesame, Pickled Peppers**\$28****MAINS****KOJI AGED BOEUF***New York Strip Steak, Ho Farms Long Bean,
Kolea Farm Ulu Au Poivre**\$39 | 12oz \$52 | 16oz****KHAO SOI CHICKEN**J. Ludovico Farm Roasted Chicken,
Coconut Khao Soi, Orange Yam,
Couscous, Bean Sprout, Wonton, Cilantro**\$32****SPAGHETTI CACIO E PEPE**Ho Farms Butternut Squash, Parmesan,
Thai Curry, Crema, Mustard, Basil**\$27****SCHNITZEL DE LECHON KAWALI**Fried Pork Belly, Kawamata Tomato,
Onion, Poi Veloute**\$33**For the Safety & Respect of Our Staff,
We Kindly Ask that You Wear a Mask When Not
Eating or Drinking. Mahalo for Your Support. Please Enjoy.*Consuming raw or undercooked foods may
increase your risk of foodborne illnesses.