

CORNY BREAD (2PC)

Grilled Corn Bread,
Lilikoi & Honey

\$8

UNI-CORN (UNI BUTTER +\$8)

Kapa Hale

LET'S BEGIN**NAAN YA BUSINESS**

Fresh Garlic Naan,
Sumida Watercress Namul,
Tikka Masala Curry

\$10**HAWAIIAN BEEF TARTARE***

Macadamia Nut, Pickled
Mushrooms & Mustard Seeds,
Fried Garlic

\$18**MAUKA & MAKAI****WHEN I DIP YOU DIP**

Smoked Catch of the Day Dip,
Pickled Shallot, Capers, Grilled Bread

\$16**KAPA-CCIO***

Catch of the Day, Baby Arugula,
Kahuku Sea Asparagus,
Preserved Lemon, Nori

\$18**CHICKEN LIVER MOUSSE***

J. Ludovico Farm, House Pickles,
Grilled Bread

\$15**LET'S TAKO 'BOUT IT**

Grilled Spanish Octopus, Black Garlic
Char Siu, Lomi Lomi Tomato

\$18**V IS FOR VEGETABLE****CAULIFLOWER**

Roasted Cauliflower, Grapefruit,
Anchovy Chili-Garlic, Capers

\$14**KAPA-KAHI SALAD**

Fresh Farm Greens, Pickled Turnip, Roasted
Beets, Cider Vinaigrette

\$15**KALO (3PC)**

Kolea Farm Kalo & Potato
Croquette, Poi Veloute

\$15**EGGPLANT**

Ho Farms Eggplant Tempura, Spicy
Tomato Sauce, Basil, Parmesan

\$15**FROM MY HEAD TO-MA-TOES**

Kawamata & Ho Farms Tomato,
Wakame, Soy-Sesame

\$15**YOU CHICK'N ME OUT**

J. Ludovico Farm Roasted Chicken,
Sumida Farm Watercress Chimichurri,
Polenta, Pickled Pearl Onions

\$36**MAINS****KOJI AGED BOEUF***

New York Striploin, Ho Farms Long Bean,
Kolea Farm Ulu Au Poivre, Green Peppercorn

\$48 | 12oz \$64 | 16oz**BELLY UP**

Fried Pork Belly, Gochujang & Mornay
Cheese Sauce, Ho Farms Baby Bok Choy
Couscous, Pickled Peppers

\$38**I LOVE YOU A LAKSA RISOTTO**

Kauai Shrimp, Scallop, Clams, Lime, Coconut,
Arborio Rice, Basil, Chili

\$48**TAGLIATELLE OPTIMUS PRIMAVERA**

Small Kine Farms Keiki Portabella,
Ho Farms Confit Tomato, Basil, Parmesan

\$33