

CORNY BREAD (2PC)

Grilled Corn Bread,
Lilikoi & Honey
\$7

UNI-CORN (UNI BUTTER +\$7)

Kapa Hale

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
\$16

KAPA-CCIO*

Catch of the Day, Baby Arugula,
Kahuku Sea Asparagus,
Preserved Lemon, Nori
\$16

MAUKA & MAKAI**CHICKEN LIVER MOUSSE***

J. Ludovico Farm, House Pickles,
Grilled Bread
\$14

LET'S TAKO 'BOUT IT

Grilled Spanish Octopus, Black Garlic
Char Siu, Lomi Lomi Tomato
\$16

ZUCCHINI

You Produce Zucchini Jun,
Scallions, Radish, Soy-Chili
\$13

V IS FOR VEGETABLE**KAPA-KAHI SALAD**

Kunia Country Farm Greens, Pickled Turnip,
Roasted Beets, Cider Vinaigrette
\$12

KALO (3PC)

Kolea Farm Kalo & Potato
Croquette, Poi Veloute
\$12

'ŌMA'ŌMA'O GARLIC (3PC)

House Cream Cheese Rangoon,
Kolea Farm Green Garlic, Spinach
\$12

CHOKO THYME

Kolea Farm Roasted Sunchoke, Lemon,
Thyme, Brown Butter
\$13

TAGLIATELLE ALLA PORK GUI SANTES

Pork and English Pea Ragu, Fried Garlic,
Pickled Ho Farms Sweet Peppers
\$30

MAINS**SCHNITZEL DE LECHON KAWALI**

Fried Pork Belly, Kawamata Tomato, Onion,
Black Bean Naoc Cham, Couscous
\$35

KOJI AGED BOEUF*

New York Strip Steak Diane,
Small Kine Farm Keiki Portabella 'Shroom, You Produce Long Bean
\$42 | 12oz \$56 | 16oz

I LOVE YOU A LAKSA RISOTTO

Kauai Shrimp, Scallop, Clams, Lime, Coconut,
Arborio Rice, Basil, Chili
\$40

YOU CHICK'N ME OUT

J. Ludovico Farm Roasted Chicken, Ladolemono,
Sumida Farm Watercress Chimichurri, Shallot,
Greek Lemon & Yuzu Potatoes
\$33