

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

MAUKA & MAKAI**WHEN I DIP YOU DIP**

Smoked Catch of the Day Dip,
Pickled Shallot, Capers, Grilled Bread
\$15

KAPA-CCIO*

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

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

CAULIFLOWER

Roasted Cauliflower, Grapefruit,
Anchovy Chili-Garlic, Capers
\$13

KALO (3PC)

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

V IS FOR VEGETABLE**EGGPLANT**

Ho Farms Eggplant Tempura, Spicy
Tomato Sauce, Basil, Parmesan
\$13

KAPA-KAHI SALAD

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

TAGLIATELLE OPTIMUS PRIMAVERA

Small Kine Farms Keiki Portabella,
HoFarms Confit Tomato, Basil, Parmesan
\$30

MAINS**BELLY UP**

Fried Pork Belly, Gochujang Cheddar
Cheese Sauce, Ho Farms Baby Bok Choy
Couscous, Pickled Peppers
\$35

KOJI AGED BOEUF*

New York Strip from my head To-Ma-Toes
Kawamata Tomato, Capers, Charred Scallion Vin
\$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,
Sumida Farm Watercress Chimichurri,
Polenta, Pickled Pearl Onions
\$33