

Kapa Hale

**CORNY BREAD (2PC)**Grilled Corn Bread,  
Lilikoi & Honey**\$8**

UNI-CORN (UNI BUTTER +\$8)

**LET'S BEGIN****NAAN YA BUSINESS**Fresh Garlic Naan,  
Sumida Watercress Namul,  
Tikka Masala Curry**\$10****HAWAIIAN BEEF TARTARE\***Local Beef, 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**\$17****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**\$16****LET'S TAKO 'BOUT IT**Grilled Octopus, Black Garlic Char Siu,  
Kawamata Lomi Lomi Tomato**\$18****CAULIFLOWER**

Roasted Cauliflower, Capers

Kolea Farm Citrus, Anchovy Chili-Garlic

**\$15**

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**Vegetable****EGGPLANT**

Ho Farms Tempura Eggplant,

Bonito, Parmesan, Scallion, Butteryaki

**\$15****ARANCINI (3PC)**Ho Farms Butternut Squash Risotto Balls,  
Mozzarella, Basil, Parmesan, Spicy Tomato**\$15****MISO CABBAGE**Grilled Sugarland Farm Cabbage,  
Miso-Sesame, Wakame, Kolea Citrus Gems**\$15****HAKU LEI PO'O**

A HAWAIIAN CROWN TO CELEBRATE THE FARMERS ACROSS THE ISLANDS

Fresh Farm Greens, Rotating Vegetables & Fruits,  
Kona Coffee Crumble, Mint, Cider Vinaigrette**\$20****WHERE'S DA BEEF?**

Fresh Tagliatelle, Small Kine Farm

Mushrooms &amp; Cauliflower Bolognese,

Tomato, Parmesan, Basil

**\$35****MAINS****YOU CHICK'N ME OUT**

J. Ludovico Farm Roasted Chicken,

Cucumber Yogurt, Pickled Grapes,

Yuzu+Lemon Roasted Potato

**\$38****KOJI AGED STEAK\***

New York Striploin, Black Bean Peppercorn Sauce

Grilled Ho Farms Long Beans, Pickled Mustard

**\$50 | 12oz****\$65 | 16oz****I LOVE YOU A LAKSA RISOTTO**

Kauai Shrimp, Scallop, Clams, Lime,

Coconut Malaysian Curry, Chili, Arborio Rice

**\$50****CHOP IT LIKE IT'S HOT**

Grilled Tamarind Pork Chop,

Ho Farm Cherry Tomato, Castelvetro Olive, Couscous

**\$42**