

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***Local Beef, Macadamia Nut,
Pickled Mushrooms & Mustard
Seeds, Fried Garlic**\$18****CHICKEN LIVER MOUSSE***J. Ludovico Farm, House Pickles,
Grilled Bread**\$16****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****LET'S TAKO 'BOUT IT**Grilled Octopus, Black Garlic Char Siu,
Kawamata Lomi Lomi Tomato**\$18****EGGPLANT**Ho Farms Eggplant Tempura,
Spicy Tomato Sauce, Basil, Parmesan**\$15****V IS FOR VEGETABLE****HAKU LEI PO'O**

A HAWAIIAN CROWN TO CELEBRATE THE FARMERS ACROSS THE ISLANDS

Fresh Farm Greens, Rotating Farmed Veggies,
Kona Coffee Crumble, Mint, Cider Vinaigrette**\$20****MISO LONG**You Produce Long Bean, Kukui Nut,
Miso Garlic Honey, Sesame, Orange**\$15****CAULIFLOWER**Roasted Cauliflower,
Kolea Farm Grapefruit, Capers,
Anchovy Chili-Garlic**\$15****'ŌMA'ŌMA'O GARLIC (3PC)**House Cream Cheese Rangoon,
Kolea Farm Spring Onion, Spinach**\$15****ZUCCHINI**You Produce Zucchini Jun,
Scallions, Radish, Soy-Chili**\$15****HAPPY CAULI-DAYS**Fresh Tagliatelle, Small Kine Farm
Mushrooms & Roasted Cauliflower
Bolognese, Tomato, Parmesan, Basil**\$35****MAINS****KOJI AGED BOEUF***New York Striploin, Au **POI**vre, Green Peppercorn,
Kolea Farm Pak Choy**\$50 | 12oz \$65 | 16oz****PORK & BEANS**Grilled Tamarind Pork Chop,
Olive Salsa Verde, Cannellini Beans,
Chorizo Jus**\$40****I LOVE YOU A LAKSA RISOTTO**Kauai Shrimp, Scallop, Clams, Lime,
Coconut, Arborio Rice, Basil, Chili**\$50****YOU CHICK'N ME OUT**J. Ludovico Farm Roasted Chicken,
Green Harissa, Pickled Grapes, Couscous, Mint**\$38**