

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****MAUKA & MAKAI****HAWAIIAN BEEF TARTARE***Local Beef, Macadamia Nut,
Pickled Mushrooms & Mustard
Seeds, Fried Garlic**\$18****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****TNT LUMPIAS (3PC)**Taro N Tahini, Sesame Aioli
Water Chestnut, Spinach**\$15****V IS FOR VEGETABLE****'ŌMA'OMA'Ō GARLIC (3PC)**House Cream Cheese Rangoon,
Kolea Farm Spring Onion, Spinach**\$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****MANGO TOAST**Makaha Mangoes, Honey Ricotta Cheese, Mint
Grilled Bread Sour Dough, Pipian Verde**\$17****MISO CABBAGE**Grilled Sugarland Farm Cabbage, Miso-
Sesame, Wakame, Kolea Citrus Gems**\$15****WHERE'S DA BEEF?**Fresh Tagliatelle, Small Kine Farm
Mushrooms & Cauliflower Bolognese,
Tomato, Parmesan, Basil**\$35****MAINS****KOJI AGED STEAK***New York Striploin, Black Bean Peppercorn Sauce
Grilled Ho Farms Long Beans, Pickled Mustard**\$50 | 12oz \$65 | 16oz****YOU CHICK'N ME OUT**J. Ludovico Farm Roasted Chicken,
Yuzu+Honey, Pickled Green Grapes,
Ho Farms Romano Beans, Couscous**\$38****I LOVE YOU A LAKSA RISOTTO**Kauai Shrimp, Scallop, Clams, Lime,
Coconut Malaysian Curry, Chili, Arborio Rice**\$50****PORK & BEANS**Grilled Tamarind Pork Chop, Kolea Farm Pak Choy,
Ho Farms Kale Kimchi Cannellini Beans**\$42**