

**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****MAUKA & MAKAI****WHEN I DIP YOU DIP**Smoked Catch of the Day Dip,  
Pickled Shallot, Capers, Grilled Bread**\$16****KAPA-CCIO\***Catch of the Day, Baby Arugula,  
Kahuku Sea Asparagus,  
Preserved Lemon, Nori**\$18****CRAB RANGOON (3PC)**Dungeness Crab, Cream Cheese,  
Kale, Apple Salsa Verde**\$18****CHICKEN LIVER MOUSSE\***J. Ludovico Farm, House Pickles,  
Grilled Bread**\$15****LET'S TAKO 'BOUT IT**Grilled Octopus, Black Garlic Char Siu,  
Kawamata Lomi Lomi Tomato**\$18****EVERYDAY I'M BRUSSELIN'**Fried Brussels Sprout,  
Pickled Cranberry, Brown Butter**\$15****V IS FOR VEGETABLE****HAKU LEI PO'O**

A HAWAIIAN CROWN TO CELEBRATE THE FARMERS ACROSS ISLANDS

Fresh Farm Greens, Rotating Farmed Veggies,  
Kona Coffee Crumble, Mint, Cider Vinaigrette**\$18****KALO (3PC)**Kolea Farm Kalo & Potato  
Croquette, Poi Veloute**\$15****BALLS OF HOLLY (3PC)**Fried Risotto Cheese Balls, Kolea Farm Kale,  
Rosemary Pesto, Pine Nuts, Spicy Tomato**\$12****CAULIFLOWER**Roasted Cauliflower, Garlic + Anchovy,  
Capers, Kolea Farm Grapefruit Gems**\$15****HAPPY CAULI-DAYS**Fresh Tagliatelle, Small Kine Farm  
Mushrooms & Roasted Cauliflower  
Bolognese, Tomato, Parmesan, Basil**\$33****MAINS****KOJI AGED BOEUF\***New York Striploin, Ho Farms Long Bean,  
Kolea Farm Ulu Au Poivre, Green Peppercorn**\$48 | 12oz    \$64 | 16oz****PORK & BEANS**Grilled Tamarind Pork Chop, Pickled  
Okra, Beluga Lentils & Mung Bean,  
Ho Farms Eggplant**\$38****I LOVE YOU A LAKSA RISOTTO**Kauai Shrimp, Scallop, Clams, Lime,  
Coconut, Arborio Rice, Basil, Chili**\$48****YOU CHICK'N ME OUT**J. Ludovico Farm Roasted Chicken,  
Green Harissa, Pickled Grapes, Couscous, Mint**\$36**