

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****V IS FOR VEGETABLE****EGGPLANT**Waialua Growers Eggplant Tempura,
Spicy Tomato Sauce, Basil, Parmesan**\$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****ZUCCHINI**You Produce Zucchini Jun,
Scallions, Radish, Soy-Chili**\$15****CHOKO THYME**Kolea Farm Roasted Sunchokes,
Lemon-Thyme, Brown Butter, Parmesan**\$15****TKO LUMPIA (3PC)**Tahini Kabocha Okra,
Cream Cheese, Sesame Aioli**\$15****ONE IN A MELON**Sugarland Melon, Pickled Apple, Pomegranate, Burrata,
Pistachio Streusel, Lemon Vinaigrette**\$17****WHERE'S DA BEEF?**Fresh Tagliatelle, Small Kine Farm
Mushrooms & Cauliflower Bolognese,
Tomato, Parmesan, Basil**\$35****MAINS****KOJI AGED STEAK***New York Striploin, Hawaiian Chimichurri
Luau Leaves, Grilled Sugarland Cabbage, Pickled Mustard**\$50 | 12oz \$65 | 16oz****YOU CHICK'N ME OUT**J. Ludovico Farm Roasted Chicken,
Yuzu+Honey, Pickled Grapes, Polenta**\$38****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 Farms Bok Choy,
Buttered Kimchi Mung Bean**\$42**