

# Entrées

*served daily*

## Lunch & Dinner

add a garden salad or cup of soup | 3

### PARMESAN CRUSTED CHICKEN | 17.5

sage butter sauce, asparagus, mashed yukon potatoes

### KOREAN BEEF & BOK CHOY | 22.5

thinly sliced beef sirloin, spicy-soy marinade, white rice, sauteed baby bok choy, house-made kim chee cucumber

### LOCO MOCO | 16.5

two 4 oz beef patties, maui onion demi, sauteed mushrooms, white rice, sunny side egg

### STEAK ASADO | 25.5 \*GF

chili-lime marinated flank steak, sauteed fresh jalapeno, roasted potatoes, fire grilled ewa corn on the cob

### FURIKAKE SALMON | 21.5

fresh atlantic salmon steak seared med-rare, toasted seaweed, white rice, baby bok choy, kabayaki glaze, wasabi cream

### PULEHU RIBEYE | 25.5 \*GF

10 oz hawaiian salt crusted ribeye, mashed yukon potatoes, grilled asparagus, sauteed mushroom

### SAKE-BRAISED BONELESS

### SHORT RIBS | 22.5

lemongrass-soy jus, mashed yukon potatoes, mirepoix, enoki, scallion

### FRESH CATCH AND CHIPS | 19.5

fresh catch, tempura battered, pineapple slaw, lemon caper aioli, seashore fries

### SEARED OPAH | 22.5 \*GF

6 oz opah seared med-rare, aragula, roasted potatoes, maui onion sauce

### ISLAND STYLE SHRIMP | 22.5

sauteed jumbo kauai shrimp, roasted garlic butter sauce, white rice, fire grilled ewa corn on the cob, charred lemon



## ASK YOUR SERVER FOR THIS WEEK'S CHEF'S FEATURES!

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.