

Starters

PASTRY BASKET	12
<i>Assortment of freshly baked pastries, accompanied with lilikoi butter</i>	
GOAT CHEESE BRUSCHETTA	12
<i>Hawaii Island Goat Dairy chevre mousse, house-made tomato jam</i>	
53's POKE*	19
<i>Big eye tuna with spicy soy sauce, diced cucumbers, jalapenos, rice crackers</i>	
OYSTERS ON THE HALF SHELL*	24
<i>Fresh oysters, chili pepper water gel, compressed cilantro, jalapeno</i>	
BUTTERMILK PANCAKES	12
<i>Fresh fruit, whipped cream, maple syrup</i>	
YOGURT PANNA COTTA	12
<i>House-made olive oil granola, fresh fruit, Ohia Lehua honey</i>	

Entrees

53's BREAKFAST SANDWICH	14
<i>House-made pork sausage, cheddar cheese, scrambled eggs, buttermilk biscuits Served with roasted red bliss potatoes and spicy sambal ketchup</i>	
BREAKFAST HASH*	17
<i>Roasted red bliss potatoes, bell peppers, onions, mushrooms, pork sausage, Nueske's bacon, local Portuguese sausage, TKG eggs</i>	
PORK ADOBO TOTS*	18
<i>Adobo braised pork, crispy potato tots, TKG eggs, Ho Farms tomato relish</i>	
PERUVIAN INSPIRED LOMO SALTADO*	32
<i>Stir fried bavette steak with onions, tomatoes, aji amarillo sauce, french fries, TKG eggs</i>	
KALBI MOCO*	37
<i>Kalbi braised short rib, kimchi fried rice, TKG eggs, watercress namul</i>	
SALMON TARTINE	19
<i>House-made citrus cured salmon, soft scrambled eggs, red onions, capers, grilled country loaf</i>	
SHRIMP & GRITS	25
<i>Crispy fried tiger shrimp with corn grits, local sausage, macadamia nut honey, chili oil</i>	
SEAFOOD BENEDICT*	42
<i>Butter poached lobster & langostino, roasted tomato, sautéed spinach, TKG eggs, sauce choron</i>	
"SALMON OCHAZUKE"	38
<i>Grilled furikake crusted New Zealand king salmon, ochazuke inspired risotto, hari nori, Japanese pickled vegetable & ikura relish, green tea</i>	
WARABI SEAFOOD SALAD*	26
<i>Hana Herbs warabi, hamachi, Big Island abalone, Ho Farms tomatoes, onions, lemon soy dressing</i>	
CHINESE CHICKEN SALAD	18
<i>Kula baby romaine, natural free range chicken, sugar snap peas, edamame, sliced almonds, onions, cilantro, crispy wonton pi, soy sesame dressing</i>	
VEGETABLE COLD NOODLE	22
<i>Moringa noodles, tofu, Ho Farms tomatoes, cucumbers, tamagoyaki, Maui onions, sea asparagus, kaiware sprouts, chili sesame dressing</i>	

Sides

FARMERS MARKET SALAD	10	NUESKE'S THICK-CUT BACON	10
PARMESAN TRUFFLE FRIES	8	FRENCH FRIES	5
KIMCHI FRIED RICE	7	ROASTED RED BLISS POTATOES	4
TKG EGG	2	BUTTERMILK BISCUIT	2

Bottomless

BOTTOMLESS MIMOSA PACKAGE	25
<i>Choice of Peach, Lilikoi, Orange, Guava or POG with Sparkling Wine</i>	
BOTTOMLESS COCKTAIL PACKAGE	35
<i>Choice of Nihon 81, Hawaiian Sunrise, Bloody Mary, Sparkling Koha-lada or Flavored Mimosa</i>	
† NIHON 81	
<i>Roku Gin, Yuzu Juice, Simple Syrup, Sparkling Wine</i>	
† HAWAIIAN SUNRISE	
<i>Ketel One Peach & Orange Blossom Vodka, Peach Schnapps, Orange Juice, Hibiscus Puree, Yuzu Soda</i>	
† BLOODY MARY	
<i>New Amsterdam Vodka, 53's Bloody Mary Mix, Olive, Onion, Lemon & Lime Wedge</i>	
† SPARKLING KOHA-LADA	
<i>Kohana Agricole Rum, Pineapple Juice, Coconut Syrup, Sparkling Wine</i>	

***Bottomless Mimosa and Bottomless Cocktail Packages have a two-hour limit per table that starts at the time of the reservation. Bottomless Mimosa and Cocktail Packages must include an order of one Starter or one Entree.**