

## Starters

<b>REGIIS OVA CAVIAR 30 Grams / 50 Grams</b>	195 / 295
<i>Served with creme fraiche, chopped egg whites, egg yolk, red onions, chives, house-made brioche</i>	
<b>CHILLED SEAFOOD SHOWCASE*</b>	115
<i>Lobster tail, ahi poke, prawns, Big Island abalone, oysters, ahi sashimi, hamachi sashimi</i>	
<i>Served with cocktail sauce, chili pepper water, kizami wasabi &amp; soy sauce</i>	
✦ Add 30 Grams REGIIS OVA CAVIAR 195	✦ Add 50 Grams REGIIS OVA CAVIAR 295
<b>53's POKE*</b>	19
<i>Big eye tuna, spicy soy, diced cucumbers, jalapenos, rice crackers</i>	
<b>HAMACHI CEVICHE*</b>	18
<i>Sliced hamachi with soy, lime &amp; sesame sauce, red onions, jalapenos, crispy shallots, cilantro</i>	
<b>OYSTERS ON THE HALF SHELL*</b>	24
<i>Chili pepper water gel, compressed cilantro, jalapeno</i>	
<b>VIETNAMESE INSPIRED CARPACCIO*</b>	18
<i>Thinly sliced rare beef, red onions, crispy shallots, cilantro, mint, peanuts, chili lemon dressing</i>	
<b>HONEY MACADAMIA NUT SHRIMP</b>	20
<i>Crispy fried tiger shrimp with macadamia nut honey glaze, sautéed choy sum</i>	
<b>CRAB CAKES</b>	18
<i>Blue crab, Japanese pickled vegetable relish, caper aioli</i>	
<b>SINGAPORE INSPIRED CLAMS</b>	17
<i>Manila clams, lup cheung, cilantro, green onions, chili sambal sauce</i>	
<b>GOAT CHEESE BRUSCHETTA</b>	12
<i>Hawaii Island Goat Dairy chevre mousse, tomato jam</i>	
<b>SEARED FOIE GRAS</b>	26
<i>Foie gras, li hing orange marmalade, macadamia nuts, Hawaiian sweet bread</i>	

## Soup

<b>LOBSTER BISQUE</b>	18
<i>Lobster meat, milk foam, crostini</i>	
<b>FRENCH ONION SOUP</b>	16
<i>House-made beef broth, caramelized onions, croutons, Gruyere cheese</i>	

## Salads

<b>FARMERS MARKET SALAD</b>	10
<i>MA'O Organic Farms sassy mix with Ho Farms cherry tomatoes, cucumbers, heart of palm, radish, sliced almonds, pomegranate vinaigrette</i>	
<b>STEAKHOUSE INSPIRED SALAD</b>	15
<i>Kula baby romaine lettuce with Ho Farms cherry tomatoes, red onions, bacon, egg, sliced almonds, creamy blue cheese dressing</i>	
<b>WARABI SEAFOOD SALAD*</b>	26
<i>Hana Herbs warabi, hamachi, Big Island abalone, Ho Farms tomatoes, onions, lemon soy dressing</i>	
<b>"BLT" SALAD</b>	15
<i>Sensei Farms &amp; Ho Farms tomatoes, Kula baby romaine lettuce, warm bacon dressing</i>	

## Seafood

<b>CIOPPINO</b>	58
<i>Atlantic lobster tail, scallop, Manila clams, mussels, prawns, local fish, garlic tomato broth</i>	
<b>PAN SEARED AHI STEAK</b>	40
<i>Ahi steak, stir fried vegetables, watercress relish, "truffle-yaki" sauce</i>	
<b>PAN ROASTED NEW ZEALAND KING SALMON</b>	38
<i>New Zealand king salmon, Nueske's bacon, fingerling potatoes, sautéed kale, eryngi mushroom relish</i>	

## Meat

<b>SWEET &amp; SAVORY BRAISED SHORT RIB</b>	37
<i>6oz Braised short rib, mushroom risotto, pickled carrot &amp; daikon, nuoc cham caramel</i>	
<b>PAN ROASTED PRIME FILET</b>	58
<i>8oz Filet mignon, asparagus, Maui onions, eryngi mushrooms, mashed potatoes, veal jus</i>	
✦ Add 4oz LOBSTER TAIL 25	✦ Add 2oz FOIE GRAS 24
<b>GRILLED PRIME RIBEYE</b>	58
<i>12oz Ribeye, onions, mushrooms, mashed potatoes, soy shallot compound butter, veal jus</i>	
✦ Add 4oz LOBSTER TAIL 25	✦ Add 2oz FOIE GRAS 24

## Vegetarian

<b>PAN ROASTED MAITAKE MUSHROOM STEAK</b>	30
<i>Maitake mushrooms, truffled mushroom risotto, fried kale, puffed quinoa</i>	