

Ocean Fresh

Sashimi with wasabi root & soy sauce dip.

Ahi Poke

Marinated in shoyu and chopped onion.

Onaga Ceviche

Marinated in lime, cilantro, chili pepper.

Hawaiian Octopus Carpaccio

Shrimp & Shellfish

New Caledonia Blue Prawns in Tahitian vanilla bean and coconut milk sauce.

Wild Shrimp Won Tons with macadamia nut dipping sauce.

Wasabi crusted Calamari with sautéed Kula vegetables and heirloom beans.

Kusshi Oysters on the half-shell with papaya mignonette.

Appetizers

Mama's Macadamia Nut Crab Cakes with fire and ice relish.

Seared Ahi Sashimi with pineapple tamarind sauce.

Hood Canal Clams, Kalua pork and Kimchee.

Seared Beef Polynesian served in a grilled ripe papaya.

Soups & Salads

Polynesian Lobster Soup with coconut, spinach and breadfruit crisp.

Maui Onion Soup with Vermont cheddar cheese.

Green salad of Waipoli Baby Romaine lettuce and Fresh Heart of Palm with Reggiano Parmesan vinaigrette.

Maui Tomato and Onion Salad with Macadamia Nuts and Point Reyes Blue Cheese.

Sashimi Salad with crispy won ton strips, Hana pohole fern and wasabi goat cheese with roasted Sesame Seed, Maui honey and Dijon Mustard dressing.



Wines by the Glass

Domaine Carneros Haleakala Kir	by Taittinger Brut Sparkling 2005 <i>Carneros</i> Maui Rose Ranch Champagne and Framboise Liqueur
Gainey	Riesling 2008 <i>Santa Ynez</i>
Hall	Sauvignon Blanc 2008 <i>Napa Valley</i>
Masi	Pinot Grigio °B Masianco® 2007 <i>Veneto</i>
Treana	Viognier/Marsanne 2007 <i>Central Coast</i>
Chalk Hill	Chardonnay 2006 <i>Russian River</i>
Clos Pegase	Chardonnay 2007 <i>Carneros</i>
Foley	Chardonnay 2007 <i>Santa Rita Hills</i>
Cambria	Pinot Noir °B Julia°'s Vineyard® 2006 <i>Santa Maria Valley</i>
Ancien	Pinot Noir 2007 <i>Carneros</i>
Freemark Abbey	Merlot 2004 <i>Napa</i>
Peter Lehmann	Shiraz 2006 <i>Barossa</i>
Hess Vineyards	Cabernet Sauvignon °B Allomi® 2006 <i>Napa Valley</i>
Girard	Cabernet Blend °B Artistry® 2006 <i>Napa Valley</i>

Today's Fish

Monchong caught by Kevin Awa over the deep sea ledge off Kona
Upcountry style with caramelized Maui onion, tomato, avocado and jasmine rice.

Deep-water Ahi caught aboard the fishing vessel "Sapphire"
Seared in ginger and panko crust with kalua pig rice pilaf.

Lehi caught by Raymond Otsubo bottom fishing off the backside of Haleakala
Sautéed with Haiku tomatoes, garlic, capers, white wine and lemongrass rice.

The above fish available simply grilled, with tropical fruit salsa

Mahimahi caught by Shawn Boneza along the north shore of Maui
Stuffed with lobster, crab, Maui onion and baked in a macadamia nut crust.

Ahi, Monchong and Mahimahi sautéed in Panang Curry and coconut milk
With Mama's mango chutney, heart of palm, macadamia nuts and jasmine rice.

Whole Bone-in Fish

Moi – The King's Fish
Wok fried whole fish with Kula vegetables and papaya-lychee black bean sauce.



Land & Sea

Blue Prawns and Macadamia nut crusted Pork Tenderloin with Poha berry sauce.

Lau-Lau - Mahimahi, Salmon, Pork and Luau Leaf cooked in a Ti Leaf Package,
South Pacific style. with grilled Hana banana, tropical fruit and coconut milk.

Painted Hills Natural Beef Ribeye Steak with sweet potato fries.

Vegetarian Napoleon with Maui tofu, tomato, Kula corn and Hamakua mushrooms.

Sandwich & Entrée Salad

Sesame-Ginger Crusted Ahi Salad with Kula greens, Upcountry vegetables, avocado, grape tomatoes and wasabi vinaigrette.

Sandwich of Grilled Ahi, smoked Bacon and Vermont Cheddar Cheese Focaccia Bread
Served with Molokai sweet potato fries.

An 18% Service charge will be added for parties of seven or more