



HOURS OF OPERATION

Beverages
1:30pm-11:00pm

Sushi / Appetizers
5:30pm-9:30pm

APPETIZERS

WHITE BEAN HUMMUS

Taro chips 11

BLISTERED SHISHITO PEPPERS VG/GF

Aleppo pepper, parmesan, cilantro 11

ULU CROQUETTES

Bacon lardons, scallions, pecan romesco sauce 13

CHIPS & SALSA VG/GF

Kauai papaya salsa, corn tortilla chips 10

CLASSIC CAESAR

Sweet gem, pickle white anchovies, ciabatta crouton,
Parmesan, classic dressing 16

BACON-CHEESE FLATBREAD

Honey goat cheese, bacon, thyme 19

VEGGIE FLATBREAD VG

Guava jam, dried papaya, parmesan, arugula 19

DESSERT

TRIPLE CHOCOLATE BROWNIE

Strawberry-mango compote 10

LILIKOI PANNA COTTA

Fresh berries, crème 11

KEIKI (KIDS)

(12 years old and under)

GRILLED CHEESE

Cheddar cheese, sourdough, French fries OR salad 11

CHICKEN TENDERS

French fries OR salad 14

SCOTCH

| | |
|-----------------------|----|
| Ardbeg, 10 Year | 21 |
| Auchentoshan | 16 |
| Balvenie | 26 |
| Dalmore, 12 Year | 30 |
| Glenfiddich, 15 Year | 23 |
| Glenfiddich, 18 Year | 35 |
| Glenlivet, 12 Year | 16 |
| Glenmorangie, 10 Year | 17 |
| Johnnie Walker Blue | 58 |
| Lagavulin 16 Year | 26 |
| Laphroaig | 21 |
| Macallan, 12 Year | 23 |
| Macallan, 18 Year | 60 |
| Oban, 14 Year | 29 |

VODKA

| | |
|---------------|----|
| Belvedere | 16 |
| Chopin | 18 |
| Grey Goose | 18 |
| Ketel One | 16 |
| Ocean Organic | 16 |
| Stolichnaya | 16 |
| Suntory "AO" | 16 |
| Tito's Vodka | 16 |

GIN

| | |
|--------------------|----|
| Bombay Sapphire | 16 |
| Hendrick's | 16 |
| Plymouth Gate | 16 |
| St. George Terroir | 16 |
| The Botanist | 16 |
| Tanqueray | 16 |
| Tanqueray 10 | 18 |

TEQUILA

| | |
|---------------------------|----|
| Casa Dragones | 60 |
| Casamigos Blanco | 18 |
| Casamigos Reposado | 18 |
| Del Maguey Single Village | 23 |
| Don Julio 1942 Añejo | 42 |
| Don Julio Blanco | 18 |
| Don Julio Reposado | 18 |
| Ocho Single Estate | 20 |
| Patron Silver | 20 |
| Patron Añejo | 20 |

VG = VEGETARIAN, GF = GLUTEN FREE

Please let us know if you have any food allergies and require menu information or other assistance.
We will certainly do our best to accommodate your needs.

*The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, especially the elderly, young children under four, pregnant women, and other highly susceptible individuals with compromised immune systems.
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WINE

CHAMPAGNE & SPARKLING

- Prosecco, Benvolio NV, Veneto, Italy 14/56
Brut, Roederer Estate NV, Anderson Valley, CA 16/64
Brut, Veuve Clicquot "Yellow Label" NV, Reims, France 24/136
Brut Rosé, Moët & Chandon NV, Champagne, France 29/139
Brut, Dom Pérignon 2004, Champagne, France 345
Brut, Louis Roederer "Cristal" 2004, Champagne, France 675
Brut, Krug Rose, Champagne, France 900
Brut Rose, Dom Pérignon 05', Champagne, France 1200

WHITE

- Riesling, Leeuwin Estate "Art Series," Australia 14/56
Pinot Grigio, Jermann, Friuli-Venezia Giulia, Italy 16/64
Sauvignon Blanc, Matanzas Creek, Sonoma, CA 14/56
Chardonnay, Ballard Lane, Paso Robles, CA 16/64
Chardonnay, Cakebread Cellars, Napa Valley, CA 25/100

ROSÉ

- Rosé, Château Miraval, Côtes de Provence, France 16/64

RED

- Pinot Noir, Hartford Court, Russian River Valley, CA 22/88
Pinot Noir, Penner Ash, Willamette, OR 22/88
Pinot Noir, David Bruce, Russian River, CA 17/70
Malbec, Alta Vista "Estate," Mendoza, Argentina 16/64
Merlot, Duckhorn, Napa Valley, CA 22/88
Red Blend, The 75 Wine Company "The Sum," CA 20/80
Cabernet Sauvignon, Ballard Lane, Paso Robles, CA 16/64
Cabernet Sauvignon, Prisoner "Cuttings," CA 25/100
Red Blend, Opus One "Overture," Napa Valley, CA 200

SIGNATURE COCKTAILS

GOING GREEN

Aviation gin, Alessio vermouth bianco, cucumber mint juice, lime juice, simple syrup, Fever Tree club soda 16

BEACHFRONT NEGRONI

Aviation gin, Campari, salted grapefruit cordial 17

CHAMPAGNE ROOM

Veuve Clicquot, Yellow Label champagne, Absolut ELYX vodka, Cappelletti Vino Americano, guava syrup, lemon juice 20

SUGARLOAF MAITAI

Kohana Koho rum, Santa Teresa 1796 Solera rum, Ferrand dry curacao, Liquid Alchemist orgeat syrup, fresh lime juice, fresh Kauai sugarloaf pineapple juice, housemade lilikoi chiffon foam 30

KALIHIWAI PALOMA

Patron ROCA Silver tequila, local red jalapeno cordial, salted grapefruit cordial, lime juice 21

TURNING JAPANESE

Nikka pure malt, Alessio Chinato vermouth, St. Germain Elderflower liqueur 25

KEA COLADA

Kohana Kea, lemon juice, Calahua creme of coconut, sugarloaf pineapple juice 20

BEER

LOCAL

- Big Wave Golden Ale 8
Longboard Lager 8
Fire Rock Pale Ale 8

WORLD

- Stella Artois 8
Bud Light 8
St. Pauli Girl
(Non-Alcoholic) 7

SAKÉ

- Ama No To "Heaven's Door" Tokubetsu Junmai, Akita 300ml 16/32
Rihaku "Dreamy Clouds" Junmai Nigori, Shimane 300ml 14/28
Konteki "Pearls of Simplicity" Junmai Daiginjo, Kyoto 300ml 22/44

SPIRITS


Prices based on 2 oz pour

WHISKEY/BOURBON

| | |
|-------------------------|----|
| Baker's Bourbon | 18 |
| Basil Hayden's | 15 |
| Blanton's Single Barrel | 24 |
| Bookers | 26 |
| Buffalo Trace | 14 |
| Bulleit Bourbon/Rye | 15 |
| Colonel Taylor Bourbon | 24 |
| Elijah Craig | 16 |
| Elmer Lee Sour Mash | 16 |
| Knob Creek | 15 |
| Sazerac Rye | 15 |
| Stagg Jr. Bourbon | 18 |
| Suntory Toki | 16 |
| Templeton Rye | 16 |
| Woodford Reserve | 16 |

COGNAC

| | | | |
|-------------------|-----|----------------------|----|
| Hennessey VS | 19 | Busnel Calvados VSOP | 22 |
| Hennessey VSOP | 30 | | |
| Hennessey XO | 66 | Remy Martin XO | 51 |
| Hennessey Paradis | 149 | | |



Louis XIII is a blend of 1,200 eaux-de-vie aged from 40 to 100 years and created exclusively with grapes from Grande Champagne. The most prestigious region of Cognac. Rich in aromas of myrrh, plum, honey and jasmine with a complex warm, harmonious and spicy palate culminating in an extremely long finish of an hour or more.

Louis XIII is the King of Cognacs

| | | |
|---------------------|------------|-------|
| For the Aficionado | ½ ounce | \$90 |
| For the Connoisseur | 1 ounce | \$180 |
| For the Genius | 1 ½ ounces | \$270 |

MORE BITES

- MISO SOUP
Tofu, shiitake, wakame, scallions 8
- CHILLED EDAMAME
Soy glaze, furikake seasoning 12
- SPI CY POKE TACO TRIO*
Ahi, soy, scallions, onion, spicy aioli, wonton 16
- KONA K AMPACHI SASHIMI*
Radish, avocado, pickled hon-shimeji mushrooms, ginger dressing 19

SUSHI TASTING

- SUNSET OVER HANAIEI*
Ahi (tuna), hamachi (yellowtail), sake (salmon), ebi (tiger shrimp), unagi (freshwater eel), and tai (snapper) nigiri; king crab California and spicy ahi maki 65
- SASHIMI*
Ahi (tuna), hamachi (yellowtail), king salmon, tai (snapper), ikura (salmon roe), hotate (scallop) 58

SPECIALTY ROLLS

- LUMAHAI*
Ahi (tuna), hamachi (yellowtail), sake (salmon), tobiko wasabi, green onion, avocado 32
- WAILUA*
Ebi (shrimp), cucumber, avocado, smoked salmon, spicy mayo 33
- HANAKAPI `AI*
Spicy ahi (tuna), ebi (shrimp) tempura, avocado, scallion, habanero, tobiko 27
- RAINBOW*
King crab, sake (salmon), ahi (tuna), tai (snapper), unagi (freshwater eel), hamachi (yellowtail), ebi (tiger shrimp), avocado 34

CLASSIC SUSHI

| NIGIRI/SASHIMI ^{GF} 2 pieces/ 3 pieces | MAKI ^{GF} 6 pieces |
|--|---|
| Sake (salmon)* 13 | California* 14 |
| Tai (snapper)* 13 | Ebi (tiger shrimp)* 16 |
| Ahi (tuna)* 14 | Spicy tuna* 15 |
| Hamachi (yellowtail)* 14 | Salmon* 14 |
| Unagi (eel)* 12 | Cucumber and daikon sprout ^{VG} 11 |
| Uni (sea urchin)* 15 | Shiitake ^{VG} 14 |
| Hiramae (flounder)* 14 | Avocado and cucumber ^{VG} 12 |
| Hotate (scallop)* 14 | Gobomaki (pickled burdock) 12 |

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