

STARTERS

kabocha pumpkin soup /toasted pepitas, crème fraiche, cilantro oil 9 V/GF

blistered shishito peppers /shaved manchego cheese,
hawaiian salt, aleppo pepper 11 V/GF

garlic shrimp /edamame rice cakes /scallion puree 19 GF

***ahi salmon poke duo** /avocado, tobiko, jasmine rice, fried shallots,
kabayaki sauce, pepper jus 18 DF

***kona kampachi sashimi** /ginger, scallions, hot sesame oil,
yuzu-ponzu sauce 14 DF/SC

braised pork cheeks /kings trumpet mushrooms,
shishito romesco, cilantro 16 GF/DF

bread fruit croquettes/ braised pork belly,
red pepper coulis 13

SALADS

roasted beet / kula chevre goat cheese, arugula, watermelon radish,
mac-nut, saba balsamic 14 V/GF

makana caesar /sweet gem, pickle white anchovies, ciabatta crouton,
parmesan, classic dressing 16

govinda's farm greens / heart of palm, cucumber, tomato,
lilikoi vinaigrette 12 V/GF/DF

DF-Dairy free GF-Gluten Free V- Vegetarian SC- Sustainable Choice Parties of 8 or more have an 18% gratuity applied to their bill.

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

SEA

***pan roasted fresh catch** / heirloom cherry tomato, shiitake mushroom,
cilantro, yuzu – truffle butter jus 34 GF

***seared local snapper**/roasted kombucha squash / seasonal vegetables / papaya salsa /papaya
butter sauce / crispy molokai potatoes 40 GF/DF

***seared scallops** /seasonal veggies, watermelon radish,
molokai potato & sweet corn emulsion 38 GF

***blackened opah & half grilled kona lobster** / crispy smashed fingerlings,
seasonal veggies, lychee rum butter 53 GF

***butter poached lobster** / seasonal veggies, kabocha pumpkin, charred lemon 60 GF

LAND

seared sesame maple tofu / crisp quinoa / blackened mango /shiitake mushrooms / seasonal
vegetables /sweet soy 29 V/DF

big island heart of palm “linguini” / kula chevre goat cheese,
seasonal vegetables, tomato fondue 29 V/GF/SC

chicken frites / seasonal veggies, citrus truffle gremolata 33 GF/DF

chorizo crusted kurobuta pork chop / pork belly lardons, sweet peppers,
cilantro, pork jus 36 GF/DF

***12oz new york steak** / seasonal vegetables, crispy smashed fingerlings, black garlic sauce 46

***6oz fillet mignon** /seasonal vegetables, crispy smashed fingerlings, black garlic sauce 44

ADD ON'S

half grilled cold-water lobster 27

grilled jumbo prawns 18

jasmine rice 8

side vegetables 10