

## STARTERS

**molokai soup** / seared bay scallops, toasted coconut crème fraiche, cilantro oil **9 GF**

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

**Jumbo prawns** / braised pork belly, mango chutney **20 GF/DF**

**\*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**

**szechuan glazed baby back ribs** / toasted sesame seeds, chives **20**

**Jumbo crab cakes** / tomato relish, avocado puree **21**

**Bone marrow canoe** / shallot jam, lemon zest, local arugula **19**

## SALADS

**Compressed watermelon salad** / togarashi, arugula, local goat cheese chevre, avocado  
mac-nut, saba balsamic **15 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**

half grilled cold-water lobster **27**

grilled jumbo prawns **18**

jasmine rice **8**

side vegetables **10**

**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** / molokai sweet potato mash, heirloom cherry tomato, shiitake mushroom, cilantro, yuzu – truffle butter jus **38 GF**

**crab crusted ahi** / fried jade rice, hollandaise sauce, seasonal vegetables **40 SC/DF**

**\*seared local snapper** / molokai sweet potato mash, seasonal vegetables, papaya salsa, papaya butter sauce, crispy Molokai potatoes **40 GF**

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

**\*blackened opah & half grilled kona lobster** / molokai sweet potato mash, GF seasonal veggies, lychee rum butter **53 GF**

**kauai prawn risotto** / kabocha squash, edamame, hamakua mushrooms, saffron, crispy leeks **38 GF**

**\*butter poached lobster** / seasonal veggies, molokai sweet potato mash, charred lemon **60 GF**

## LAND

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

**somen noodle stir fry** / black bean sauce, charred bok choy, sweet peppers scallions **29 V**

**Roasted ginger & citrus chicken** / seasonal veggies, maui lavender and goat cheese potato puree, citrus gremolata **34 GF**

**chorizo crusted kurobuta pork chop** / pork belly lardons, sweet peppers, maui lavender & goat cheese potato puree, cilantro, pork jus **36 GF**

**braised short ribs** / molokai spaetzle, tomato jam, short rib jus **42**

**\*12oz new york steak** / seasonal vegetables, Maui lavender & goat cheese potato puree , black garlic sauce **46**

**\*6oz fillet mignon** / seasonal vegetables, Maui lavender & goat cheese potato puree, black garlic sauce **44**