

DINNER MENU

RAW



Oysters	22
<small>(half dozen) daily selection; dressed w/ponzu, mezcal & momiji oroshi</small>	

Vana Spoon	14
<small>Sea urchin, thickened dashi, wasabi, sea salt, yuzu mayo*</small>	

SALADS



Japanese Coleslaw	8
<small>Green cabbage, carrot, pickled kombu, spicy sesame</small>	

Local Arugula	11
<small>Cauliflower, compressed grapefruit, avocado, radish sprouts, shiro ponzu vinaigrette</small>	

Buratta	16
<small>Heirloom tomato, basil vinaigrette, arugula, kukui, balsamic reduction</small>	

Local Prawn Salad	18
<small>Thai pesto kauai prawns, greens, beets, sprouts, nuóc chám, peanuts</small>	

VEGETABLES



Broccolini	10
<small>Charred broccolini, miso butter, lemon, kukui nut</small>	

Pumpkin	10
<small>Roasted, harissa-agave glaze, sesame</small>	

Eggplant	10
<small>Black garlic miso, sesame, scallion</small>	

Cauliflower	10
<small>Charred, ginger chimichurri, scallion</small>	

Shishito Peppers	12
<small>Sesame, sea salt, maple sugar, balsamic reduction</small>	

Mushrooms	16
<small>Sous vide al'ri, shiitake, enoki, bonito soy, ponzu sherry butter</small>	

KITCHEN



Miso Soup	5
<small>Tofu, wakame, scallion</small>	

Gnocchi	18
<small>Al'ri mushroom, blistered tomatoes, local macadamia pesto, pohole fern, parmesan</small>	

Salmon Yakizuke	24
<small>Pan seared ora king salmon, sweet soy ginger glaze, shishito*</small>	

Pan Seared Scallops	32
<small>Saffron beurre blanc, parsnip puree, root vegetables, greens*</small>	

New York Strip (10oz)	36
<small>Charred scallion chimichurri, choice of vegetable*</small>	

SUSHI



Sashimi

Salmon Tiradito	18
<small>Salmon, avocado, micro cilantro, aji amarillo-leche de tigre*</small>	

Yellowtail Jalapeño	18
<small>Thinly-sliced yellowtail, calamansi, mint, jalapeño*</small>	

Ceviche	18
<small>Kona kanpachi, lime, lillikoi, avocado, bird chili, micro cilantro* Seared tuna, sweet maui onion dressing, microgreens, daikon*</small>	

Seared Tuna	20
<small>Scallion-ginger-garlic puree, honey-lime tamari*</small>	

Nigiri

Seared Salmon Belly	12
<small>seared salmon belly honey-lime soy, fried chili garlic*</small>	

Yellowtail Kosho	12
<small>yellowtail, bonito soy, citrus-chili paste, jalapeño*</small>	

Tuna Wasabi	12
<small>Lean tuna, pickled wasabi, bonito soy, ginger*</small>	

Sweet Prawn	14
<small>Truffle-seared, shrimp caviar, citrus-chili, orange zuke*</small>	

Chutoro	16
<small>Fatty tuna belly, bonito soy</small>	

Sea Urchin	16
<small>Bonito soy, citrus-chili*</small>	

Foie Gras	18
<small>Seared hudson valley foie gras, bonito soy, shiso*</small>	

Rolls

Vegetable	11
<small>Pickled burdock root, cucumber, shiso, avocado</small>	

Snow Crab	15
<small>Pickled Maui Onion, Shiso, Wasabi*</small>	

Salmon	16
<small>Citrus Chili Paste, Avocado*</small>	

Yellowtail	16
<small>Scallion, yuzu tobiko, avocado*</small>	

Spicy Tuna	17
<small>Chili kewpie, Cucumber*</small>	

Lava	24
<small>Spicy tuna & cucumber; topped with tuna, blistered jalapeño, habanero masago*</small>	

Rainbow	25
<small>Snow crab & avocado; topped w/ tuna, yellowtail, salmon, avocado*</small>	

Maui onion	25
<small>salmon roll w/ salmon, onion, kewpie, ponzu, fried bonito*</small>	

AFTER DINNER



Cynar	10
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Averna	11
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Fernet Branca	12
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Amaro Nonino	14
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Cocchi	15
<small>Barolo chinato</small>	

Taylor Fladgate	17
<small>20 year tawny</small>	

El Maestro Sierra	14
<small>Amontillado</small>	

Maui Oma Coffee Co.	4/5
<small>Single/Double Espresso</small>	