

Pupus

Toasted Sesame Calamari with spicy sprout salad and sweet orange marmalade	9
Kalua Pork crisped masa harina, kalua pork, and island slaw	8
Seared Diver Scallops* mango basil beurre blanc and hon shemeji mushrooms	16
Lokelani Prawns dungeness crab stuffed prawns, banana salsa, with coconut red curry sauce	13
Fish & Frites crispy mahi mahi with wasabi-yuzu tartar	15
Dungeness Crab Fritters green papaya remoulade and tamarind ketchup	12
Thai Summer shrimp skewers and spicy thai chicken slaw	9
Electric Steamers* housemade electric green curry, sake, cilantro, with lomi lomi	11
Jerked Halibut* island slaw and truffled sweet potato fries	10
Ahi Poke ahi, avocado, sesame, and ginger poke, with fingerling potato chips, togarashi, and sweet soy	12
Thai-waiian Twisted Salad Rolls* ahi, avocado, mint, glass noodles, greens, cucumber, and peanut with nam pla chile garlic dipping sauce	11
Grilled Cumin Scented Lamb Skewers* arugula, orange, and cucumber salad, with shiso yogurt	11

Soup & Salads

Gathering Together Farms Greens hearts of palm and orange sesame dressing	7
Spinach & Avocado* rogue creamery bleu cheese, lomi lomi, macadamia nuts, with strawberry balsamic dressing	8
Dark Soy Tempeh & Greens GTF greens, crisp noodles, cucumber, mint, with rice wine scallion vinaigrette	8
Guava Grilled Ono Salad GTF greens, confit tomato, lemon truffle vinaigrette, basil, with crispy shitake mushrooms	15
Island Fish Stew* fresh fish, manilla clams, lime juice, coconut dashi stock, with lomi lomi	9

* Gluten-free Items available.

We accept Visa, Mastercard, American Express, Discover 18% gratuity charge for parties of 8 or more.

Ocean Plates

Lime Soy Quick Smoked Ahi	25
cucumber salad, beurre blanc, sweet soy, with pickled ginger	
Blackened Ono*	24
jasmine rice, baby choy sum, tomato shrimp sauce, with cilantro avocado salsa	
Crab Cakes	27
heirloom potatoes, grilled asparagus, beurre blanc, with kim chee coulis	
Fried Jumbo Prawns*	22
furikake rice cake, baby choy sum, citrus marinated green apple salad, with coconut curry	
Seared Diver Scallops*	29
bacon smashed potatoes, grilled asparagus, lobster glaze, with roasted pepper black truffle coulis	
Seafood Pappardelle Pasta	23
dungeness crab, shrimp, fresh fish, shitakes, with truffled sherry ginger cream sauce	
Ginger Chili Hawaiian Mahi Mahi	26
jasmine rice, nappa cabbage, grilled pineapple, with mauí onion soy butter drizzle	
Stack*	26
seared salmon, ono and dungeness crab, with arugula potato salad and pancetta shitake jus	
Black Peppercorn Crusted Salmon*	24
grilled vegetable napolean, mango tomato vinaigrette, with basil coulis	

Land Plates

Pulehu Dinosaur Ribs	24
fall off the bone local beef back ribs, fried rice, greens, with guava bbq sauce	
East Meets West	26
thai lemongrass Draper Valley chicken breast, greens, hazelnut fried rice, with local maitake mushrooms	
Snake River Farms Kobe Beef*	28
heirloom potatoes, asparagus, hon shemeji mushrooms, crisp mauí onions, with szechuan demi-glaze	
Grilled Curry Lentil Tempeh*	22
smoked tomato, sherry mushroom ragout, baby choy sum, with red miso vegetable demi	

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