[\$20.13 per person]

plus tax + gratuity

[lunch]

appetizers. Choose one

[house]*

tomatoes, carrots, cucumbers, croutons, danish bleu, onion-soy vinaigrette

[tomato basil bisque]*

croutons, parmesan

[california roll] •*

crab mix, motoyaki sauce, cucumber, avocado

[potstickers]*•

seared chicken & vegetable dumplings, asian slaw, traditional soy dipping sauce

entrees · choose one

[macadamia nut chicken]*

house mashed potatoes, seasonal vegetables, shoyu cream, pineapple-papaya marmalade

[sweet-chili glazed salmon salad]*

cucumbers, tomatoes, carrots, togarashi tofu, wonton strips, sesame-soy dressing

[pan-asian noodles]*

udon noodles, beef tenderloin, vegetables, black bean garlic sauce

[mauna kea burger]*0

stuffed burger [pepper jack, bacon + jalapeños], lettuce, tomato, onion strings, brioche, fries

[\$30.13 per person]

plus tax + gratuity

[dinner]

appetizers · choose one

[house]*

tomatoes, carrots, cucumbers, croutons, danish bleu, onion-soy vinaigrette

[clam chowder] •

applewood bacon, white cheddar

[avocado egg roll]

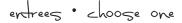
honey-cilantro dipping sauce

[california roll] •*

crab mix, motoyaki sauce, cucumber, avocado

[potstickers]*•

seared chicken & vegetable dumplings, asian slaw, traditional soy dipping sauce



[macadamia nut chicken]*

house mashed potatoes, seasonal vegetables, shoyu cream, pineapple-papaya marmalade

[miso-saké sea bass]**

shrimp & pork fried rice, pan-asian ratatouille

[hawaiian ribeye]*°

teriyaki marinated, house mashed potatoes, seasonal vegetables, grilled pineapple

[pad thai noodles]*•

chicken, rice noodles, bean sprouts, crushed peanuts, pad thai sauce

desserts · choose one

[red velvet cup cake]

moist red velvet cake, cream cheese frosting

[passion fruit crème brûlée]

passion fruit infused custard