



## ~ TEMPTATIONS ~

### TRILOGY OF CHAWANMUSHI

Hokkaido Scallop, Apple Smoked Bacon; Salmon with Shiitake Mushrooms, Ikura;  
Tempura Butterfish, Scallions, Tobiko and White Truffle Oil Drizzle  
15.

### HOUSEMADE CHICKEN LIVER MOUSSE SCENTED WITH TRUFFLE

Pickled Red Onions, Cornichons, Grilled Pita  
14.5

### CRISPY FRIED PRAWNS

Shoe String Potatoes, Toasted Garlic Black Bean Sauce  
14.

### ≈ AHI KATSU\*

Sashimi-Grade Ahi Wrapped in Nori and Deep Fried Medium Rare, Wasabi - Ginger Sauce  
17.

### ESCARGOT EN CROUTE

Escargots and Mushroom with Garlic Butter, Golden Brown Flaky Puff Pastry  
15.

### FIRE ROASTED MARINATED COLORADO LAMB CHOP

Batonette of Grilled Waialua Asparagus, Zucchini and Eggplant, Tempura Japanese Cherry Tomato  
18.

### OVEN ROASTED CRAB CAKE

Grilled Waialua Asparagus, Caramelized Maui Onion Aioli  
14.5

### PAN SEARED ALOHA MOMEN TOFU

Fire Roasted Shiitake Mushrooms, Katsuo Shoyu, ,Ginger Scallion Pesto  
12.5

### BROWN BUTTER MAINE LOBSTER WON TONS

Kahuku Corn, Lobster Miso Nage  
17.

### CHILLED SHIGOKU OYSTERS ON THE HALF SHELL\*

Half Dozen of Freshly Shucked, Served Raw, Ginger Scallion Puree, Tobiko Caviar and Ponzu Sauce  
24.

### STUFFED WOW TOMATO SALAD

Tomato Stuffed with Diced Mozzarella and Basil Drizzled with our House Made French Dressing  
14.

### SEARED FOIE GRAS\*

Served in Puff Pastry Shell, Spiced Orange Coulis, Micro Greens  
19.

### ≈ CLAM AND CORN CHOWDER

Roasted Red Pepper Crème Fraîche  
8.

### THIS EVENING'S SOUP

8.

### MESCLUN OF 'NALO GREENS

Vine Ripened Tomatoes, Lemon Miso Dressing  
6. / 8.5

### ≈ CAESAR SALAD\*

A Traditional Favorite  
9. / 13.

≈ Signature dishes

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs (contained in Caesar salad) may increase your risk of food-borne illness.



## ~ FEATURES ~

### **SOY MARINATED BUTTERFISH**

Shimeji Mushrooms, Vegetable Ribbons, White Truffle Dashi Nage  
34.

### **“3660” MEDLEY\***

Pan Roasted Breast of Chicken, Waialua Asparagus and King Crab Leg, Yuzu Hollandaise;  
Catch of the Day; Grilled Filet of Beef Tenderloin, Ginger Shiitake Jus, Yuzu Hollandaise  
50.

### **MASAGO ARARE CRUSTED FILLET OF SALMON\***

Wow Cucumber and Wakame Namasu, Yuzu Dashi Butter Sauce  
33.5

### **LAND AND SEA\***

Fire Roasted Tenderloin of Beef, Ginger Shiitake Jus, Yuzu Hollandaise &  
Buttered Braised Lobster with Hacho Miso Nage  
59.  
Substitute NY add 18.

### **PAN ROASTED BREAST OF CHICKEN**

Waialua Asparagus, King Crab Leg, Yuzu Hollandaise  
22. / 30.

### **≈ NEW YORK STEAK ALAEA\***

Pan Seared with Garlic, Hawaiian Salt and Butter, Crisp Onions  
36.

### **FIRE ROASTED LONG ISLAND DUCK BREAST\***

Lilikoi Coulis, Steamed Buns with Crisp Fried Duck Leg, Pineapple Plum Compote,  
Stir Fry of Seasonal Vegetables  
33.

### **≈ CHINESE STEAMED FILLET OF FRESH FISH**

Lightly Seared and Simmered in a Chinese Black Bean Broth  
25.5 / 34.5

### **GRILLED FILET OF BEEF TENDERLOIN\***

Soy Szechuan Peppercorn Marinated, Waialua Asparagus, Mixed Mushrooms Saute,  
Ginger Shiitake Jus, Yuzu Hollandaise  
29. / 44.5

### **≈ ROAST RACK OF MACADAMIA NUT CRUSTED COLORADO LAMB**

Cabernet Mint Sauce  
45.

### **TODAY'S FRESH CATCH\***

24.5 / 34.5

### **VEGETARIAN ENTREE OF THE EVENING**

25.

### **ACCOMPANIMENTS**

**Pasta with Tillamook Cheddar, Cream & Applewood Smoked Bacon, Truffled Mozzarella**  
9.

**Grilled Waialua Asparagus, Yuzu Hollandaise Sauce**  
9.

### **≈ Signature dishes**

A service charge of 18% may be added to parties of 8 or more  
All ingredients are not listed, please inform your server of food allergies

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@3660ontherise



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