



## ~ TEMPTATIONS ~

### TRILOGY OF CHAWANMUSHI

Hokkaido Scallop, Apple Smoked Bacon; Salmon with Shiitake Mushrooms, Ikura;  
Tempura Butterfish, Scallions, Tobiko and White Truffle Oil Drizzle  
15.50

### HOUSEMADE CHICKEN LIVER MOUSSE SCENTED WITH TRUFFLE

Pickled Red Onions, Cornichons, Grilled Pita  
15.

### CRISPY FRIED PRAWNS

Shoe String Potatoes, Toasted Garlic Black Bean Sauce  
14.50

### ≈ AHI KATSU\*

Sashimi-Grade Ahi Wrapped in Nori and Deep Fried Medium Rare, Wasabi - Ginger Sauce  
17.50

### ESCARGOT EN CROUTE

Escargots and Mushroom with Garlic Butter, Golden Brown Flaky Puff Pastry  
16.

### 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  
15.

### PAN SEARED ALOHA MOMEN TOFU

Fire Roasted Shiitake Mushrooms, Katsuo Shoyu, Ginger Scallion Pesto  
13.

### BROWN BUTTER MAINE LOBSTER WON TONS

Kahuku Corn, Lobster Miso Nage  
17.50

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

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

### FUJI APPLE & TOMATO SALAD

With Pickled Maui Onions, Soy Ginger Dressing, Housemade Nori Salt  
13.

### SEARED FOIE GRAS\*

Served in Puff Pastry Shell, Spiced Orange Coulis, Micro Greens  
19.50

### ≈ CLAM AND CORN CHOWDER

Roasted Red Pepper Crème Fraîche  
9.

### THIS EVENING'S SOUP

9.

### MESCLUN OF 'NALO GREENS

Vine Ripened Tomatoes, Lemon Miso Dressing  
6.5 / 9.

### ≈ CAESAR SALAD\*

A Traditional Favorite  
9.5 / 13.5

≈ 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  
35.

**“3660” MEDLEY\***

Pan Roasted Breast of Chicken, Waiialua Asparagus and King Crab Leg, Yuzu Hollandaise;  
Catch of the Day; Grilled Filet of Beef Tenderloin, Ginger Shiitake Jus, Yuzu Hollandaise  
51.

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

Wow Cucumber and Wakame Namasu, Yuzu Dashi Butter Sauce  
34.

**LAND AND SEA\***

Fire Roasted Tenderloin of Beef, Ginger Shiitake Jus, Yuzu Hollandaise &  
Buttered Braised Lobster with Hacho Miso Nage  
59.5  
Substitute NY add 18.

**PAN ROASTED BREAST OF CHICKEN**

Waiialua Asparagus, King Crab Leg, Yuzu Hollandaise  
23. / 30.5

≈ **NEW YORK STEAK ALAEA\***

Pan Seared with Garlic, Hawaiian Salt and Butter, Crisp Onions  
37.

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

Lilikoi Coulis, Steamed Buns with Crisp Fried Duck Leg, Pineapple Plum Compote,  
Stir Fry of Seasonal Vegetables  
34.

≈ **CHINESE STEAMED FILLET OF FRESH FISH**

Lightly Seared and Simmered in a Chinese Black Bean Broth  
26. / 35.

**GRILLED FILET OF BEEF TENDERLOIN\***

Soy Szechuan Peppercorn Marinated, Waiialua Asparagus, Mixed Mushrooms Saute,  
Ginger Shiitake Jus, Yuzu Hollandaise  
29.5 / 45.

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

Cabernet Mint Sauce  
48.

**TODAY’S FRESH CATCH\***

25. / 35.

**VEGETARIAN ENTREE OF THE EVENING**

26.

**ACCOMPANIMENTS**

**Pasta with Tillamook Cheddar, Cream & Applewood Smoked Bacon, Truffled Mozzarella**  
10.

**Grilled Waiialua Asparagus, Yuzu Hollandaise Sauce**  
10.

≈ **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

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



@3660ontherise



#3660ontherise