



~ TEMPTATIONS ~

AHI KATSU

Sashimi-Grade Ahi Wrapped in Nori & Deep Fried Medium Rare, Wasabi - Ginger Sauce
21.

BROWN BUTTER MAINE LOBSTER WON TONS

Kahuku Corn, Lobster Miso Nage
21.

SHICHIMI SEARED KING SALMON TATAKI

Shaved Sweet Onion Strings, Scallion Puree and Ikura, Yuzu Ginger Dressing
20.5

FIRE ROASTED SPANISH OCTOPUS

Frisse, Garlic Confit Puree, Crisp Potato, Tomato Concasse & Sherry Vinaigrette
21.

MESCLUN OF GREENS

Pickled Celery & Hirabara Purple Turnip, Vine Ripened Tomato, Lemon Miso Dressing
14.5

CLAM AND CORN CHOWDER

Roasted Red Pepper Crème Fraîche
11.5

CAESAR SALAD

15.

~ FEATURES ~

DUET OF FIRE ROASTED LONG ISLAND DUCK

Fire Roasted Duck Breast with Lilikoi Coulis over Stir Fry of Seasonal Vegetable & Crisp Duck Leg with a Pan Seared Chinese Taro Cake, Pineapple Plum Compote
39.5

PARCHMENT STEAMED BUTTERFISH

Tomato Onion Relish, Scallion Rice, White Wine Lemon Ginger Nage
39.5

PAN ROASTED BREAST OF CHICKEN, "CAPRESE STYLE"

Pan Seared with Vine Ripened Tomatoes, Tomato Ragout, & Mozzarella over Linguine
31.

NEW YORK STEAK ALAEA

Pan Seared with Garlic, Hawaiian Salt and Butter, Crisp Onions
42.

TODAY'S FRESH CATCH

Mochiko Battered, Yuzu Kosho Aioli, Edamame Potato Salad
33.5

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