



~ 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

GRILLED FILLET OF ATLANTIC SALMON

Over Soba Noodles with Roasted Cherry Tomatoes, Sauteed Spinach, & Blue Crab, Toasted Garlic Soy Dashi Nage

35.

SHICHIMI SEARED BREAST OF CHICKEN

Stuffed with Sauteed Shiitake Mushrooms, Soy Citrus Sauce

35.

NEW YORK STEAK ALAEA

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

44.

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.