



Take Out Menu

Take out orders from 2:00 - 7:15 pm; Pick up from 5:00 pm – 7:30 pm
808-737-1177

*** CLOSED MONDAYS ***

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.



CRISPY GARLIC SCALLION SHRIMP

Honey Chili Aioli
16.

FIRE ROASTED SPANISH OCTOPUS

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

MESCLUN OF GREENS

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

CAESAR SALAD

15.

CLAM AND CORN CHOWDER

Roasted Red Pepper Crème Fraîche
11.5

TUESDAY SPECIAL

Oven Baked Chicken (3 pc), Roasted Garlic Gravy,
Mashed Potatoes
Chef's Dessert of the Day
\$17.5

WEDNESDAY SPECIAL

FRESH AHI BUNLESS "BURGER"

Over Chopped Romaine, Potato Fries,
Ponzu Dijon Vinaigrette
Chef's Dessert of the Day
\$20.5

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



SOY SAKE GLAZED BUTTERFISH

Truffle Dashi Nage
40.



SHICHIMI SEARED BREAST OF CHICKEN

Stuffed with Shiitake Mushrooms, Soy Citrus Sauce
35.

NEW YORK STEAK ALAEA

Pan Seared with Garlic, Hawaiian Salt & Butter, Crisp Onions
44.

TODAY'S FRESH CATCH

Fire Roasted with Blue Crab & Cucumber Peppernata,
Toasted Garlic Sherry Butter Sauce
33.5

enjoy the "original" meal to go!

Small Portion Mesclun of Greens
Lemon Miso Dressing

5 oz. NY Steak Alaea
5 pc. Crispy Garlic Scallion Shrimp
Honey Chili Aioli
Steamed Rice with Furikake

OR

THE M2G 2.0

Small Portion Mesclun of Greens
Lemon Miso Dressing

Grilled Skirt Steak with Housemade BBQ Sauce
Mac & Cheese

THE ORIGINAL OR 2.0

\$30. plus tax



Thirsty?

Try one of our Lychee or Sweetened Tea

Lychee Martini Mix - \$40.
(28 oz)

Or

Hale Sweetened Tea - \$10.
(16 oz)



**NEED A REUSABLE BAG?
WE HAVE OUR SIGNATURE BAGS!**

\$5.

Sweet Treats

LILIKOI CREAMSICLE TART

VANILLA BEAN SEMI FREDDO TOPPED WITH
LILIKOI SORBET, MAC NUT BRITTLE & GRAHAM
CRACKER CRUST WITH A CRISP MAC NUT MERINGUE
11.

PUDDING ON A WHIM

DAILY FLAVOR OF OUR FAMOUS BREAD PUDDING
11.

MILE HIGH WAIALAE PIE

LAYERS OF HAAGEN DAZS VANILLA & COFFEE ICE
CREAM, MACADAMIA BRITTLE, CARAMEL &
CHOCOLATE SAUCES
12.

CHOCOLATE SOUFFLE CAKE

CAKE WITH A MELTED CHOCOLATE CENTER, TOPPED
WITH VANILLA ICE CREAM, MOCHA SAUCE
11.