

'AMA'AMA

Dinner Menu

GIFTS FROM THE SEA

— IKI PLATTER 60 —

two king crab legs • two goosepoint oysters* • two large prawns • choice of ahi* or tako poke

— NUI PLATTER 130 —

cold water tristan lobster tail • four king crab legs • four goosepoint oysters* • four large prawns
• ahi* and tako poke • four mussels

STARTERS

OUR BAKER'S BREAD 12

quinoa-chia rolls, lemon-chive mochi popovers, taro root rolls

AHI POKE WITH CRISPY RICE* 19

kochujang aioli, kabayaki, sea bean salad

EDAMAME SPICED FRITTERS 15

honshu pear pickled radish salad, herb coconut rémoulade

TARO TACO 17

garlic shrimp, roasted tomato salsa, maui gold pineapple relish, preserved-lemon aioli

CRAB CAKE 19

jumbo lump crab, rice wine slaw, fried garlic and sweet onion aioli, won tons

BRAISED MUSSELS 17

garlic, shallots, portuguese sausage, sake

SALADS

CELEBRATION OF TOMATO variety of styles of tomatoes, macadamia nut tarragon vinaigrette 15

CAESAR-STYLE SALAD romaine, white anchovy, fried capers, reggiano parmesan, crouton 15

ISLAND FIELD GREENS local seasonal vegetables, papaya seed vinaigrette 15

WEDGE SALAD iceberg lettuce, radish, quail egg, avocado, bacon, gorgonzola buttermilk 15

ENTRÉES

SHRIMP PASTA	curry-spiced garlic shrimp, squid ink, egg linguine	33
FREE-RANGE CHICKEN	black truffle jus, potato purée, roasted vegetables	34
REGIONAL FISH STEW	local fish, tristan lobster, clams, shrimp, mussels, fingerling potatoes	45
COLORADO LAMB *	two double lamb chops, mushroom risotto, haricot vert	54

GRILLED / SAUTÉED

select method of preparation

— SEAFOOD —

today's fish auction* 36

farm-raised salmon* 34

day boat scallops* 33

— SEAFOOD ENHANCEMENTS —

choose one/each additional 2.00

black garlic lemon-ginger aioli	mac-nut brown butter sauce
yuzu whole mustard vinaigrette	lomilomi tomato ogo butter
corn miso sauce	

FROM THE BROILER

— BEEF —

14 OZ rib eye* 49

12 OZ new york strip* 48

8 OZ center cut filet* 47

— BEEF ENHANCEMENTS —

choose one/each additional 2.00

asian chimichurri	blue cheese crouton
classic béarnaise	black pepper glaze
house-made steak sauce	

SEAFOOD SIDE DISHES

four sautéed jumbo prawns 24 • butter-poached lobster tail 24 • two center cut merus crab legs 24

SIDE DISHES

herb-coconut rice 8	creamed corn 11
purée of three potatoes 9	caramelized brussel sprouts 11
salt-crusted baked potato 9	asparagus, herb-butter, fried garlic 11
truffle macaroni and cheese 14	baby carrots, local white honey 11

Water is served upon request only. Mahalo for helping us conserve our natural resources.
 An 18% service charge is added for parties of 7 or more. General excise tax of 4.71% will be added to all transactions.
 *This item is cooked to Guest preference and/or may contain raw or undercooked ingredients.
 Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.