

Plant-based Four Course Menu 135 Wine Pairing 75

STARTER

Ginger – Chickpea Spread

Raw and Pickled Vegetables | Crisp Taro

APPETIZER

Smoked Hamakua Mushroom

Huli Huli Glaze | Sumida Watercress | Pickled Onion + Fresno | ‘Uala

ENTRÉE

Local Vegetable Fricassee

Hō‘ī‘o | Choi Sum | Eggplant | Kabocha | Cherry Tomato | Allium | Sofrito

DESSERT

Pineapple Tart

Macadamia Nut Frangipane | Brown Sugar | Braised Pineapple Compote

Pineapple Liliko‘i Curd | Almond Butter | Short Bread | Haupia Sorbet

A 19% 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.