



lunch

appetizers

AHI POKE BOWL *Banchan Vegetables* 12 *

AHI POKE MANDOO *Hamakua Eryngi Mushrooms, Garlic Soy Vinaigrette* 7

KIM CHEE BRAISED PORK BELLY LETTUCE WRAPS *Baby Romaine Lettuce, Pickled Onion* 7

CHINESE ROAST DUCK AND PORK HASH QUESADILLA *Spicy Avocado Puree, Hoisin Sriracha Sauce* 10

"FRIED CHICKEN" *Pressed Jidori Chicken, Garlic Soy Sauce* 12

UNAGI AND BUTTERFISH ARANCINI *Nori Tsukudani, 'Kabayaki Mustard* 12 *

salads

HOUSE SALAD *Ma'o Farms Sassy Salad, Sesame Soy Vinaigrette* 8

CAESAR SALAD *Kula Baby Romaine Lettuce, Pipikaula Poke, Anchovy Garlic Dressing* 9

GRILLED TWIN BRIDGE FARMS ASPARAGUS *Bacon Vinaigrette, Grated Local Egg* 9

GREEK SALAD WITH AN ASIAN TWIST *Locally Farmed Baby Tomatoes, Olives, Feta Cheese, Kula Baby Romaine Lettuce* 9

soups

KIMCHEE PORTUGUESE BEAN SOUP 8

OXTAIL, CORNED BEEF, PORK BELLY SOUP *Pork Belly, Corned Beef, Oxtail Star Anise Peanut Broth* 18

entrees

TWICE COOKED PORK TONKATSU SANDWICH *Mustard Potato Salad* 14

HAWAII GRASS FED NATURAL BEEF BURGER *Pipikaula, Avocado Salsa* 15 *

"LOCO MOCO" *Local Grass Fed Beef Meatloaf, OK Farms Egg Sunnyside, Fried Rice* 18

GRILLED KALBI SHORTRIBS *Spicy Ho Farms Eggplant Salad, Kim Chee Potato Salad* 22 *

MOCHI CRUSTED MONCHONG-SICKLE POMFRET *Somen Noodles, Assorted Condiments, Yuzu Kosho Soy Vinaigrette* 22

GARLIC STEAMED ONAGA-LONG-TAIL RED SNAPPER *Stir Fry Vegetables, Lup Cheong* 24

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Please inform your server of any dietary restrictions or allergies.

MARCH 2016 – MENUS SUBJECT TO CHANGE WITHOUT NOTICE

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dinner

appetizers

- TARO BLINI** *Smoked Trout Roe* 12 *
- TARO BLINI** *Osetra Caviar* 40 *
- NAIRAGI CEVICHE** *Avocado Salsa, Corn Tortilla Chips* 12 *
- KUSSHI PACIFIC OYSTERS ON THE HALF SHELL** *Yuzu Kosho Vinaigrette* 13 *
- AHI NACHOS** *Avocado Salsa, Rice Cracker Chips, Won Ton Pi* 18 *
- AHI POKE** *with Ikura, Uni, Crispy Rice Crackers* 24 *
- CHINESE ROAST DUCK AND PORK HASH QUESADILLA** *Spicy Avocado Puree, Hoisin Sriracha Sauce* 10
- RED BRAISED PORK BELLY BAO BUNS** *Ginger Scallion Oil, Pickled Jalapeño* 12
- UNAGI AND BUTTERFISH ARANCINI** *Nori Tsukudani, Kabayaki Mustard* 12 *
- "FRIED CHICKEN"** *Pressed Jidori Chicken, Garlic Soy Sauce* 15
- AMERICAN WAGYU BEEF AND MUSHROOM SLIDERS** 16
- CRAB CAKE** *Lump Blue Crab, Black Pepper Sauce* 22

salads

- HOUSE SALAD** *Ma'o Farms Sassy Salad, Sesame Soy Vinaigrette* 8
- CAESAR SALAD** *Kula Baby Romaine Lettuce, Pipikaula Poke, Anchovy Garlic Dressing* 10
- GREEK SALAD WITH AN ASIAN TWIST** *Locally Farmed Baby Tomatoes, Olives, Kula Baby Romaine Lettuce, Feta Cheese* 10
- HAWAII ISLAND GOAT DAIRY GOAT CHEESE SALAD** *Tokachi Kinako, Roasted Local Tomatoes* 12

entrees

- HUDSON VALLEY CHICKEN BREAST** *Potato Gnocchi, Truffle Coulis* 32
- GRILLED ORA KING SALMON** *Soba Noodles, Ume Dashi, Fried Gobo & Carrots* 34
- MOCHI CRUSTED OPAKAPAKA-SHORT-TAIL PINK SNAPPER** *Somen Noodles, Yuzu Kosho Soy Vinaigrette* 36
- MISO HONEY GLAZED BUTTERFISH** *Baby Bok Choi, Taegu and Watercress Salad* 38
- SEAFOOD STEW** *Kona Lobster, Kauai Shrimp, Scallop & Abalone, Tomato Saffron Broth, Toasted Japanese White Bread* 38
- KUROBUTA PORK CHOP** *Spicy Korean Style Pork, Sautéed Nagaimo, Ho Farms Vegetables* 39
- KONA LOBSTER CARBONARA** *Kona Lobster, Bacon, Housemade Pasta* 45*
- "SURF-N-TURF"** *Pan Roasted Big Island Beef Tenderloin & Kona Lobster, Miso Black Bean Sauce* 45
- "BEEF AND FOIE GRAS"** *Harris Ranch All Natural Braised Shortrib, Hudson Valley Foie Gras, Truffled Smashed Potato* 45
- HARRIS RANCH 16 OZ USDA PRIME GRADE RIBEYE STEAK** *Sweet Onion Soy Vinaigrette, Baby Potatoes* 59 *

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lunch dessert

all desserts are 10.5

WAIALUA COFFEE AFFOGATO

*Buttermilk Chocolate Cake, Chocolate "Pudding",
Aerated Coffee, Coffee Ice Cream*

KULA STRAWBERRY "SHAVE ICE"

*Haupia Tapioca, Mochi Ice Cream, Strawberry Yuzu Sorbet,
Shaved "Hibiscus Strawberry"*

"COCONUT CAKE"

*Coconut Chiffon, Kaffir Lime Pudding, Coconut Snow,
Haupia Sorbet, Pineapple Ribbons*

MW CANDY BAR

*Macadamia Nut-Praline Crunch, Hawaiian Salt Caramel
Waialua Chocolate, Black Sesame Ice Cream,
Black Truffle Caramel Truffle*

TROPICAL FRUIT CREAMSICLE "BRULÉE"

*Lilikoi Sorbet, Tapioca Pearls, Tropical Fruits,
Lilikoi Custard, Guava Air Cake*

HAWAIIAN CROWN CHOCOLATE BANANA CREAM PIE

*Graham Crackers, Chocolate Pudding,
Kinako Banana Ice Cream, Salted Butterscotch Shortbread*

"FLOATING ISLAND"

*Lilikoi Frozen Soufflé, Lilikoi Sorbet, Tropical Fruits,
Poached Meringue, Pineapple Elderflower Consommé*

coffee

7

Artisan Roasted by Kona Coffee Purveyors

MAUI RED CATUAI, 2015/2016 HARVEST

KAU FROM JN COFFEE FARM -

2015/2016 HARVEST

tea

7

by The Tea Chest

SENCHA

LEMON MAMAKI TEA

MW COCONUT CHAI

JASMINE DRAGON PEARL TEA

MAUI EARL GREY

LYCHEE ACAI



dinner dessert

all desserts are 10.5

Classics

ARTISAN ROASTED MAUNA LOA ESTATE COFFEE "AFFOGATO"

Buttermilk Chocolate Cake, "Pudding",
Aerated Coffee, Coffee Ice Cream

MW CANDY BAR

Peanut Butter Crunch, Macadamia Nut, Hawaiian Salt Caramel, Waialua
Chocolate, Black Truffle Caramel Truffle,
Black Sesame Ice Cream

HAWAIIAN CROWN BANANA CREAM PIE

Graham Crackers, Chocolate Pudding,
Banana Kinako Ice Cream, Salted Butterscotch Cookies

KULA STRAWBERRY "SHAVE ICE"

Haupia Tapioca, Mochi Ice Cream
Strawberry-Yuzu Sorbet, Shaved Hibiscus Strawberries

TROPICAL FRUIT CREAMSICLE "BRULÉE"

Lilikoi Sorbet, Tapioca Pearls, Tropical Fruits,
Lilikoi Custard, Guava Air Cake

"COCONUT CAKE"

Coconut Chiffon, Kaffir Lime Pudding, Coconut Snow,
Haupia Sorbet, Compressed Pineapple

New Inspirations

STRAWBERRY POP TART

Yuba "Puff Pastry", Yogurt Cheesecake,
Pickled Green Strawberries, Li-Hing Strawberries

CHOCOLATE MOUSSE "TWO WAYS"

Chocolate Mousse "Soufflé", Kobalt Port Poached Blueberries,
Dehydrated Chocolate Mousse
(Please allow 10 minutes to bake)

"ZENZAI MERINGUE"

Matcha Tapioca, Black Sesame Ice Cream, Azuki,
"Mochi Meringue"

"MEYER LEMON MERINGUE"

Meyer Lemon Pound Cake, Lemon Pudding, Trio of Berries

"PINEAPPLE UPSIDE DOWN BABA"

Maui Rum Soaked Cake, Braised Hawaiian Crown Pineapple, Hawaiian
Vanilla Panna Cotta

coffee

7

Artisan Roasted by Kona Coffee Purveyors

**MAUI RED CATUAI, 2015/2016 HARVEST
KA'U. JN COFFEE FARM - LEO NORBERTE**

tea

7

by The Tea Chest

SENCHA

LEMON MAMAKI TEA

MW COCONUT CHAI

JASMINE DRAGON PEARL TEA

MAUI EARL GREY

LYCHEE ACAI



FIVE COURSE MENU TASTING 75
WINE PAIRING 35

CHEF'S SELECTION OF APPETIZERS

MOCHI CRUSTED OPAKAPAKA

Yuzu Kosho Soy Vinaigrette

KONA LOBSTER CARBONARA

Housemade Pasta, Bacon

RED WINE SOY BRAISED SHORTRIB

Truffle Smashed Potato, Stewed Eryngii Mushroom and Yuba
(SUPPLEMENTAL SEARED HUDSON VALLEY FOIE GRAS 10)

TROPICAL FRUIT CREAMSICLE "BRULÉE"

Lilikoi Sorbet, Tapioca Pearls, Tropical Fruits,
Lilikoi Custard, Guava Air Cake

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Chef's Tasting Menu

TARO BLINI

Osetra Caviar

...

FIVE SMALL BITES

...

SEARED HUDSON VALLEY FOIE GRAS

Picked Green Strawberries, Wasabi Marcona Almonds

...

MOCHI CRUSTED OPAKAPAKA

Soy Yuzu Kosho Vinaigrette

...

HOKKAIDO SCALLOP

Soba Noodles, Dried Scallop, Pho Broth

...

WASHUGYU AMERICAN KOBE BEEF

*Spicy Pork, Sautéed Nagaimo
(Substitute Japanese Wagyu 25)*

...

"BRULEE"

STRAWBERRY POP TART

\$100.00

Wine Pairing \$60

SUPPLEMENTAL COURSE

TRUFFLE PASTA

Fresh Shaved Black Winter Truffles 30

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COCKTAILS

NAGAI SHIMA 12

*Macha Green Tea, Kai Lemongrass Shochu,
Tyku Soju, Tyku Sake, Fresh Squeezed
Lemon, Shiso.*

CUCUMBER YUZU FIZZ 12

*Tyku Shochu, House Made Calpico, Yuzu,
Cucumber*

PINEAPPLE PLEASURE 12

*Kai Lemongrass Shochu, Kaffir Lime, Fresh
Pineapple, Ginger*

FEEL THE BEET 12

*Tequila, Aperol, Ginger, Fresh Lime,
Housemade Beet Syrup*

SPEYSIDE SPICE 12

*Glenlivet 12yr, House Made Chili Pepper
Water, Hellfire Bitters, Local Lehua Honey*

TO PEAT 12

Laphroaig 10yr, Lemon, Orange, Bitters

Non-Alcoholic 6.5

BLUEBERRY PINEAPPLE SODA

*Housemade Blueberry Syrup, Fresh
Pineapple Puree, Lime Juice*

HO FARMS VEGETABLE PUNCH

*Fresh Cucumber Juice, Beet Syrup, Yuzu,
Lime, Soda*

FRESH SQUEEZED MINT LIMEADE LEMONADE

SMALL PLATES SAMPLE MENU
ITEMS ARE SUBJECT TO CHANGE DAILY



\$5 small plates menu

Monday – Friday

2 – 5 pm

cocktails

DRAFT BEER

Kellerweis Hefeweizen

RED WINE

WHITE WINE

WELLS

New Amsterdam Vodka, Cabrito Tequila, Bombay Gin, Jack Daniels

CUCUMBER COLLINS

*Vodka or Gin
Cucumber, Lime, Lemon Juice*

CILANTRO MARGARITA

*Sauza Silver Tequila, Agave Nectar, Fresh Cilantro,
Lime Juice, Shichimi Salted Rim*

TAHITIAN LEMONADE

Vanilla Infused Bourbon, Simple Syrup, Lemon Juice, Soda

Non-Alcoholic Cocktails

FRESH SQUEEZED MINT LIMEADE

FRESH SQUEEZED LEMONADE

HO FARMS VEGETABLE PUNCH

Fresh Cucumber Juice, Beet Syrup, Yuzu, Lime, Soda

desserts

MW CANDY BAR

MW DOUGHNUTS

MANGO PEACH TEA MONBURAN

Mango Poppyseed Cake, Crispy Meringue, Tea Cream

SMALL PLATES SAMPLE MENU
ITEMS ARE SUBJECT TO CHANGE DAILY



small plates menu

Monday – Friday

2 – 5 pm

\$5 plates

AHI POKE *

SNAPPER FISH JUN

NAIRAGI NACHO

HO FARMS TOMATO BRUSCHETTA

CRISPY BUTTERFISH SKIN SALAD

VEGETABLE OF THE DAY

AHI POKE MANDOO *

Hamakua Eryngi Mushrooms, Garlic Soy Vinaigrette

UNAGI AND BUTTERFISH ARANCINI

*

Nori Tsukudani, Kabayaki Mustard

LETTUCE WRAP

“SPAM MUSUBI” *

Mochi Crusted Smoked-Pork-Arabiki-Meatloaf, Quail Egg

LEMONGRASS CHICKEN

\$10 plates

FRIED KUSSHI OYSTERS *

PIZZADILLA

SMOKED TAKO POKE

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On-the-Go

Monday - Friday

10:30 am – 4 pm

\$10

MW BENTO

GRILLED STEAMED ONAGA

Stir Fry Vegetables, Housemade Lup Cheong

KAUAI SHRIMP PASTA

Waialua Asparagus

MOCHI CRUSTED MONCHONG- SICKLE PROMFRET

Somen Noodles, Assorted Condiments, Yuzu Kosho Soy Vinaigrette

GRILLED JIDORI CHICKEN TACO

Baked Pinto Beans, Avocado Salsa, Chili Sour Cream

Delectable options that travel well.

Perfect for take-out.

On-the-Go Items Are Subject To Change Weekly

Please Inquire With an MW Host at (808) 955-6505 ex. 2 for Items Offered That Day