

TASTING MENUS

LUNCH 3-COURSE PRE FIXE MENU \$29

CHEF'S APPETIZER

CHOICE OF ENTREE

Specials of the Day

MICHELLE'S DESSERT OF THE DAY

DINNER 4-COURSE PRE FIXE MENU \$65

CHEF'S APPETIZER

CHOICE OF SOUP OR SALAD

CHOICE OF ENTREE

Specials of the Day

MICHELLE'S DESSERT OF THE DAY

5-COURSE TASTING MENU \$95

WINE PAIRING \$45

CHEF SELECTION OF APPETIZERS

MOCHI CRUSTED KONA KAMPACHI

Yuzu Kosho Soy Vinaigrette

BRISTOL BAY SCALLOPS

Kona Abalone and Chirimen Fried Rice, Kai Choi

BRANDY BEEF TENDERLOIN

Wasabi Peppercorn Sauce, Garlic Mushroom and Potato Stew (Supplemental Foie Gras 12)

TROPICAL FRUIT CREAMSICLE "BRULÉE"

Haupia Tapioca, Lilikoi "Gummies," Lilikoi Sorbet, Tropical Fruits, Custard

OMAKASE TASTING MENU \$150

WINE PAIRING \$60

AMUSE BOUCHE

CHEF SELECTION OF APPETIZERS

SEARED HUDSON VALLEY FOIE GRAS

SEASONAL FISH

SEASONAL SHELLFISH

JAPANESE A-5 WAGYU

TROPICAL FRUIT CREAMSICLE "BRULÉE"

Lilikoi Sorbet, Tapioca Pearls, Tropical Fruits, Lilikoi Custard

PETIT FOURS