

# SPECIALS OF THE DAY

## September 15<sup>th</sup> – September 17<sup>th</sup>

### PLATES AND SIDES

Choice of white rice, brown rice, or fried rice (+\$2.00).  
*<sup>NS</sup>Does not include rice.*

**MAKE IT A MEAL** (+\$7.00) Add Salad and MW Chocolate Cake.  
 Utensils for all meals will be provided only upon request.

**Mama's "Shake-n-Bake" Wings and Drumettes**<sup>NS</sup> \$ 6.00

**Teri Meatballs** \$ 15.00  
 Local Style Teriyaki Sauce

**Butterfish Nitsuke** \$ 15.00  
 Daikon, Carrot

**House-made Bacon & Tomato Pasta**<sup>NS</sup> \$ 15.00  
 Spicy Tomato Sauce

**Truffle Corned Beef Hash** \$ 15.00  
 Sunny Side OK Farms Egg

**Miso-Baked Salmon** \$ 18.00  
 Sautéed Vegetables

**Grilled Hamachi Kama** \$ 20.00  
 Garlic Soy Sauce

**Jidori Chicken Picatta**<sup>NS</sup> \$ 20.00  
 Lemon Butter Caper Sauce, Linguine Pasta

**Unagi Don** \$24.00  
 Kabayaki Sauce, Sansho Pepper

**Wagyu BBQ Meat** \$24.00  
 Vegetable Medley, Vegetable Banchan

**Seafood Gumbo**<sup>NS</sup> \$ 32.00  
 Seafood Medley, Andouille Sausage

**Brandt Brand Prime Grade  
 10 oz. Ribeye Steak**<sup>NS</sup> \$ 35.00  
 Roasted Potatoes and Vegetables  
 Served Medium Rare. No Changes or Substitutions.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Menu and pricing subject to change without notice. Must order a meal to purchase Wine and Spirits. Patrons must be at least 21 years of age and store Wine and Spirits in trunk of vehicle or area of the vehicle not normally occupied. Available for pick-up, drive-thru, and delivery.

### MW BAKE SALE \$ 6.00

Limited Quantities Available. Pre-order highly recommended!  
 \*Contains Nuts.

Oatmeal Raisin Cereal Cookies

Coconut Macadamia Nut Shortbread Cookies \*

Banana Bread with Almond Streusel \*

Blueberry Yuzu Scones (2 pieces)

Chocolate Melon Pan (2 pieces)

"Caramel Cuts" (3 pieces)

Sweet & Salty Party Mix

Rainbow Cake

MW Buttermilk Chocolate Cake

### MARKET SPECIAL

Limited Quantities Available

16 oz. MW Steak Sauce \$ 12.00

6 oz. Ikura (Frozen Salmon Roe) \$ 20.00

Premium King Crab Legs  
 (Cooked, Frozen) \$ 30.00/lb

1 lb. Brandt Brand Prime Grade  
 Ribeye Steak (Raw) \$ 35.00/lb

### WEEKLY BEVERAGE SPECIALS

Limited Quantities Available

**Alta Vista Estate** ~~\$20.00~~ \$ 15.00  
 Cabernet Sauvignon | Mendoza, Argentina | 2018

**Conundrum** ~~\$20.00~~ \$ 15.00  
 White Wine Blend | California | 2016

**Talbott "Kali Hart"** ~~\$20.00~~ \$ 15.00  
 Chardonnay | Monterey, California | 2017

**Ferrari-Carano** ~~\$25.00~~ \$ 18.00  
 Sauvignon Blanc | Sonoma County, California | 2018

**Rombauer** ~~\$25.00~~ \$ 20.00  
 Sauvignon Blanc | Napa Valley, California | 2017

**Emmolo** ~~\$25.00~~ \$ 20.00  
 Sauvignon Blanc | Napa Valley, California | 2016

**Rex Hill** ~~\$30.00~~ \$ 25.00  
 Pinot Noir | Willamette Valley, Oregon | 2012

**DuMOL** ~~\$70.00~~ \$ 55.00  
 Pinot Noir | Russian River Valley, Sonoma | 2017

**MW Single Barrel Buffalo Trace** \$ 35.00  
 Kentucky Straight Bourbon (750 ml)

# NEW TO-GO OFFERINGS

## INDIVIDUAL MEALS

Choice of white rice, brown rice, or fried rice (+\$2.00).

<sup>NS</sup>Does not include rice.

Utensils for all meals will be provided only upon request.

\$15.00

Flaked Salmon and Ikura Bowl *Nori Tsukudani*

Miso Braised Shortrib

Mrs. Cheng's Tofu and Vegetable Curry

\$18.00

Steamed Fish "Chinese Style" (*Contains Peanut Oil*)

Mochi Crusted Fish<sup>NS</sup>

\$25.00

"Mixed Plate" *Grilled Kalbi Shortribs, Jidori Fried Chicken,*

*Miso Honey Glazed Butterfish, Furikake White Rice*

## MAKE IT A MEAL

Add \$7.00

Side Salad & MW Chocolate Cake

## FAMILY MEAL FOR FOUR

\$89.00

Farmer Salad

Choice of 2 Entrees:

- *Miso Braised Shortrib*
- *Mrs. Cheng's Tofu and Vegetable Curry*
- *Steamed Fish "Chinese Style" (Contains Peanut Oil)*
- *Truffled Kalua Pig and Cabbage*
- *Mushroom Pork Chop (Supplemental \$12.00)*

White Rice or Brown Rice

Chocolate Cake

## SIDES

\$6.00

Mt. View Farms Chinese Vegetable Namul (16 oz.)

Mrs. Cheng's Aburage (Fried Tofu with Soy Marinade) (16 oz.)

Brandon's Pickled Kai Choy (16 oz.)

MW Housemade Boiled Peanuts (32 oz.)

\$8.00

"Local Style" Fried Rice

MA'O Farms Pickled White Daikon and Carrot (16 oz.)

MA'O Farms Purple Daikon Takuan (16 oz.)

Ho Farms Spicy Eggplant (16 oz.)

Ho Farms Cucumber Namasu (16 oz.)

Ho Farms Cucumber and Onion Shoyuzuke (16 oz.)

Ho Farms Cucumber Kimchee (16 oz.)

Pickled Mixed Vegetables *Fennel, Carrot, Celery, Kohlrabi, Carrot*

Won Bok Kimchee (16 oz.)

Local Pickled Beets (16 oz.)

## ECHIGO'S FOUR LEGGED MENU

*Echigo - (Michelle and Wade's Chihuahua Pomeranian)*

*\*No Oil, Salt, Sugar, and Seasoning Added. All Locally Farmed and Raised Ingredients.*

Echigo's Dinner of the Week (Chicken or Pork)

\$8.00 (32 oz. Chilled Item)

*Mt. View Farms Pork or Ludovico Chicken, OK Farms Egg,*

*Sweet Potato, Kale, Broccoli*

## MW MARKET ITEMS

*Help support our local businesses, farmers, and 'Ohana.*

*Market Items are pre-packaged in the kitchen and ready to go.*

*By the pound orders only.*

Ho Farms Cherry Tomatoes \$4.95/lb

Ho Farms Japanese Cucumbers (3 pcs.) \$3.95/ea

Carrots \$2.95/lb

White Onions - Large (Peeled) \$1.00/ea

Local Choi Sum \$3.50/lb

Local Bok Choy \$3.50/lb

MA'O Farms Beets \$5.95/lb

Twin Bridge Farms Sweet Onions (Unpeeled) \$2.25/lb

Mountain View Farms Avocado \$6.00/lb

Mrs. Cheng's Tofu \$3.00/ea

*(Packaged Blocks) - Firm or Soft*

The Rice Factory - Yumepirika Rice (2 lbs.) \$10.00

Ibono Ito Japanese Somen (1 lb. 1.6 oz.) \$8.00/pkg

Soy Yuzu Kosho Vinaigrette (16 oz.) \$10.00

*MW's Signature Vinaigrette*

Housemade Ponzu (16 oz.) \$10.00

Ginger Scallion Peanut Relish (8 oz.) \$8.00

Tea Chest Hawaii - Individually Packed Tea Bags

Mango Peach (20 Count) \$6.95

Island Breakfast (15 Count) \$6.95

Green Tea (15 Count) \$6.95

Mint Mamaki (15 Count) \$7.50

Lemon Chamomile (20 Count) \$7.75

Kona Coffee Purveyors -

Waikiki Café Espresso (6 oz. Whole Beans) \$15.00

OK Farms Eggs (30 eggs) \$15.00

*If there is an item you have in mind and we may have it, please ask and we will try our best to accommodate your request.*

## PRE-ORDER FOR WHOLE CAKES AVAILABLE

*6", 8", and 10" Round Cakes. Available Flavors: Strawberry Shortcake,*

*Chocolate, Lilikoi Chiffon, Lemon Yuzu Crunch*

*48 Hour Notice Required.*

*Please email [info@mwrestaurant](mailto:info@mwrestaurant) for pricing/place an order.*

## SAVE IT FOR LATER

\$15.00 - Frozen Items (32 oz.)

Seafood Bisque

Seafood Gumbo

Homestyle Hamburger Curry

Kimchee Portuguese Bean Soup

MW Chili

Oxtail Soup *Oxtail, Corned Beef, Pork Belly, Peanuts*

Oxtail "Beef Stew Style"

Mt. View Farms Kalua Pig

Mt. View Farms Pork Luau Stew

Mt. View Farms Pork and Butterfish Lau Lau (2 Pieces)

Nori Tsukudani (8 oz)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness Menu subject to change without notice.

MW Restaurant  
(808) 955-6505 ext. 2  
[info@mwrestaurant.com](mailto:info@mwrestaurant.com)

Email for advance orders only. Day of orders by phone only.



# FLASH SALE! BUY 6 OR MORE BOTTLES, 10% OFF

## WINES BY THE BOTTLE

### WHITE WINES

	<u>Regular Price</u>	<u>Discount Price</u>	<u>10% OFF Price</u>
<b>KUMEU RIVER ESTATE</b> <i>Chardonnay   Kumeu, New Zealand   2017</i>	60	30	27
<b>PAHLMAYER</b> <i>Chardonnay   Russian River Valley, California   2017</i>	150	80	72
<b>CHÂTEAU de PULIGNY-MONTRACHET</b> <b>'PULIGNY MONTRACHET'</b> <i>Chardonnay   Burgundy, France   2016</i>	180	80	72
<b>DOMAINE DE MONTILLE</b> <b>'SAINT CHRISTOPHER' MEURSAULT</b> <i>Chardonnay   Burgundy, France   2016</i>	210	140	126
<b>DOMAINE LAROCHE</b> <b>'LES CLOS' GRAND CRU</b> <i>Chardonnay   Chablis, France   2009</i>	240	170	153
<b>DOMAINE LEFLAIVE 'LES PUCELLES'</b> <b>PULIGNY MONTRACHET</b> <i>1 er Chardonnay   Burgundy, France   2017</i>	700	495	445.50

### PINOT NOIR

	<u>Regular Price</u>	<u>Discount Price</u>	<u>10% OFF Price</u>
<b>J. CHRISTOPHER 'NUAGES'</b> <i>Pinot Noir (Unfiltered)   Chehalem Mountains, Oregon   2014</i>	80	45	40.50
<b>MERRY EDWARDS</b> <b>'RUSSIAN RIVER VALLEY'</b> <i>Pinot Noir   Russian River Valley, California   2016</i>	150	75	67.50
<b>KISTLER 'OCCIDENTAL'</b> <i>Pinot Noir   Sonoma County, California   2017</i>	150	85	76.50
<b>WAYFARER 'GOLDEN MEAN'</b> <i>Pinot Noir   Sonoma County, California   2013</i>	150	115	103.50
<b>WAYFARER 'MOTHER ROCK'</b> <i>Pinot Noir   Sonoma County, California   2012</i>	150	115	103.50
<b>DOMAINE DU 'CLOS DE TART' GRAND CRU</b> <i>Chardonnay   Kumeu, New Zealand   2017</i>	1,000	600	No Discount

## WINES BY THE BOTTLE

### CABERNET SAUVIGNON

#### AND OTHER REDS

	<u>Regular Price</u>	<u>Discount Price</u>	<u>10% OFF Price</u>
<b>ORIN SWIFT</b> <b>'EIGHT YEARS IN THE DESERT'</b> <i>Zinfandel Red Blend   California   2017</i>	90	55	49.50
<b>RODNEY STRONG 'BROTHERS'</b> <i>Cabernet Sauvignon   Alexander Valley, California   2013</i>	175	90	81
<b>SHAHER 'ONE POINT FIVE'</b> <i>Cabernet Sauvignon   Stag's Leap District, California   2017</i>	175	110	100
<b>PAHLMAYER 30<sup>TH</sup> ANNIVERSARY</b> <i>Red Blend   Napa Valley, California   2016</i>	280	195	175.50
<b>CONTINUUM ESTATE</b> <i>Red Blend   Napa Valley, California   2016</i>	330	260	234
<b>CLIFF LEDE 'POETRY'</b> <i>Cabernet Sauvignon   Stag's Leap District, California   2014</i>	400	275	247.50
<b>CARDINALE</b> <i>Cabernet Sauvignon   Napa Valley, California   2013</i>	400	275	247.50
<b>ZD 'ABACUS'</b> <i>Cabernet Sauvignon   Napa Valley, California   Solera</i>	800	650	No Discount
<b>CHÂTEAU MOUTON ROTHSCHILD</b> <b>FIRST GROWTH</b> <i>Cabernet Blend   Pauillac – Bordeaux, France   2007</i> <i>Cabernet Blend   Pauillac – Bordeaux, France   2008</i> <i>(1) of Each Available</i>	1,500	850	No Discount

#### Pricing and Availability

Subject to Change without Notice.

Must order a meal to purchase wine and spirits. Patrons must store Wine and Spirits in trunk of vehicle or area of the vehicle not normally occupied. Available for pick-up, drive-thru, and delivery.

Must be 21 and over of age to purchase.



## SEPTEMBER BEVERAGE SPECIALS

### WINES BY THE BOTTLE

#### SPARKLING WINE & CHAMPAGNE

**RISATA MOSCATO D' ASTI** (3-pack) 16  
*Moscato | Piedmont, Italy | NV (187 ml.)*

**ROSCATO** 15  
*White Moscato | Trentino, Italy | 2017 (Sparkling Dessert Wine)*

**ROSA REGALE BANFI** 20  
*Brachetto | Piedmont, Italy | NV (Sparkling Dessert Wine)*

**VEUVE CLIQUOT DEMI-SEC** 69  
*Champagne, France | NV (Sparkling Dessert Wine)*

#### NEW WORLD WHITE WINES

**SONOMA-CUTRER** 25  
*Chardonnay | Sonoma County, California | 2016*

**JORDAN WINERY** 35  
*Chardonnay | Russian River Valley, California | 2017*

**DUTTON GOLDFIELD 'DUTTON RANCH'** 40  
*Chardonnay | Russian River Valley, California | 2017*

#### OLD WORLD WHITE WINES

**DR. HERMANN 'URZIGER WURZGARTEN'** 30  
*Kabinett Riesling | Rheinhessen, Germany | 2018*

**LES HÉRITIERS DU COMTE LAFON MÂCON-VILLAGES** 30  
*Chardonnay | Burgundy, France | 2018*

**DOMAINE LAROCHE ST. MARTIN** 30  
*Chardonnay | Chablis, France | 2018*

### WINES BY THE BOTTLE

#### ROSE

**ETUDE** 24  
*Pinot Noir Rose | Santa Maria Valley | 2018*

**CHATEAU D'ESCLANS 'WHISPERING ANGEL'** 30  
*Grenache Blend | Cotes De Provence, France | 2018*

**JEAN REVERDY ET FILS SANCERRE** 30  
*Pinot Noir Rose | Loire, France | 2018*

**DOMAINE DE TERREBRUNE** 35  
*Bandol Rose | Provence, France | 2017*

#### NEW WORLD RED WINES

**HEAD HIGH** 30  
*Pinot Noir | Sonoma County, California | 2018*

**MATANZAS CREEK** 25  
*Merlot | Sonoma County, California | 2015*

**OBERON** 30  
*Cabernet Sauvignon | Napa Valley, California | 2018*

**ORIN SWIFT 'EIGHT YEARS IN THE DESERT'** 55  
*Red Blend | California | 2017*

#### OLD WORLD RED WINES

**GERARD BERTRAND 'CAP INSULA'** 20  
*Syrah Blend | Languedoc, France | 2015*

**IL BUGIARDO RIPASSO** 25  
*Valpolicella | Verona, Italy | 2012*

**TENUTA SETTE PONTI 'CROGNOLO'** 30  
*Sangiovese, Merlot Blend | Tuscany, Italy | 2016*

**LOUIS JADOT 'BEAUNE THEURONS'** 50  
**PEMIER CRU**  
*Pinot Noir | Burgundy, France | 2017*

### SPECIAL SELECTIONS

#### WHITE WINES

**CHÂTEAU de PULIGNY-MONTRACHET 'PULIGNY MONTRACHET'** 80  
*Chardonnay | Burgundy, France | 2016*

**PAHLMAYER** 85  
*Chardonnay | Napa Valley, California | 2017*

#### RED WINES

**TURLEY 'PESENTI VINEYARDS'** 50  
*Zinfandel | Paso Robles, California | 2017*

**DUCKHORN VINEYARDS** 55  
*Merlot | Napa Valley, California | 2016*

**CHAPPELLET 'SIGNATURE'** 75  
*Cabernet Sauvignon | Napa Valley, California | 2015*

**CAKEBREAD CELLARS** 80  
*Cabernet Sauvignon | Napa Valley, California | 2016*

**RODNEY STRONG 'BROTHERS'** 90  
*Cabernet Sauvignon | Alexander Valley, California | 2013*

**OPUS ONE** 370  
*Red Blend | Napa Valley, California | 2016*



## SAKE BY THE BOTTLE

### SAWANOI 28

A smooth drinking sake with notes of ripe lemons and fresh almonds. Brewed with water from the Tamagawa River – rated in Japan as one of the top 100 water sources. Junmai Gingo | 720 ml

### TAKAHIRO NAGAYAMA ‘NOBLE ARROW’ 29

A timeless style of sake that old-world wine drinkers easily gravitate to. Aromas of green melon rind and kaffir lime leaves. Tokubetsu Junmai | 720 ml

### KOTSUZUMI-HANAFUBIKI

#### ‘SHOWER OF BLOSSOMS’ 49

Kotsuzumi is a small brewery located in Hyogo, one of the best regions for growing sake rice. Using Gohyakumangoku rice, this sake has a clean and well-rounded body with a crisp finish. Junmai Daiginjo | 720 ml

### SAKE - SMALL FORMAT/SPECIALTY

#### HAKUTSURU SAYURI 10

Named Sayuri – “Little Lily”, for this Nigori’s soft, floral notes. Hints of white grape and cherry blossoms along with a lush, creamy sake create a deliciously, smooth sake. Nigori | 300 ml

#### NAMA GENSHU “NARUTOTAI” 35

A semi-dry, semi-sweet, semi-bold, semi-rich, sake with a deep rich pear, white grape, melon tones and a hint of citrus. Unpasteurized (Must be refrigerated) | Tokushima, Japan | 720 ml

### SAKE - LARGE FORMAT

#### KAMOTSURU 45

Kamotsuru Brewery has been at the forefront of rice polishing technology and has received numerous awards and honors for their sake. A rich, smooth, full bodied sake with a fruity and floral fragrance. Junmai Ginjo | 1.8 Liters

#### SUISHIN 45

Crafted in Hiroshima, a premium sake made with Yamadanishiki Rice and the clean soft waters of Hiroshima. A full-bodied, dry sake with a delicate mid palate and light sweetness wrapped by rich, fresh acidity that finishes smooth. Junmai Ginjo | 1.8 Liters

#### KAMOIZUMI SHUSEN ‘THREE DOTS’ 45

A sake with woody earth-tones and smoked wood. Best served room temperature, adding a honey-like finish. Pairs well with dishes that feature mushrooms, duck, and foie gras. Junmai Ginjo | 1.8 Liters

## SPIRIT SELECTIONS

### MW SINGLE BARREL BUFFALO TRACE 35

Kentucky Straight Bourbon | 750 ml

### KNOB CREEK CASK STRENGTH 80

Bourbon | 750 ml

### KNOB CREEK TWICE BARRELED 55

Bourbon | 750 ml

### KNOB CREEK STRAIGHT RYE 40

Bourbon | 750 ml

### KNOB CREEK 25<sup>TH</sup> ANNIVERSARY 150

Bourbon | 750 ml

### AO VODKA BY SUNTORY 55

Distilled from Japanese Rice | 750 ml

### GREY GOOSE 50

1.0 L

### RUSSIAN STANDARD VODKA 35

1.0 L

### ROKU JIN BY SUNTORY 35

Crafted by Japanese artisans, ROKU is a multi-layered, perfectly balanced gin combining both traditional and six unique Japanese botanicals (Sakura Flower, Yuzu Peel, Sencha Tea, Sansho Pepper, Sakura Leaf, and Gyokuro Tea). 750 ml

## BEERS AND CIDERS BY THE BOTTLE/CAN

### BOTTLES AND CANS

#### ACE ‘PINEAPPLE CIDER’ 3

Sweet aromas of pineapple and guava. Strong pineapple taste with a tart finish | Sonoma County, California 11.2oz

#### SAMUEL SMITH ‘CHOCOLATE STOUT’ 3.5

A pleasant aroma of sweet milk chocolate, roasted malts, chocolate malt balls & a touch of vanilla. Tastes of sweet chocolate syrup, whipped cream, roasted caramel malts, vanilla & marshmallows. | Tadcaster, England 12oz

#### SAMUEL SMITH ‘OATMEAL STOUT’ 3.5

Aromas of chocolate malt and coffee with a touch of molasses. Medium-bodied and velvety on the palate, with bittersweet notes of malt and caramel. A classic with subtle English Ale flare. | Tadcaster, England 12oz

#### BALLAST POINT ‘SCULPIN IPA’ 3

Ballast Point’s flagship, gold-medal winning IPA. Laced with notes of citrus, apricot, peach, and tropical fruit. | San Diego, CA 12oz.

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Must be 21 and over of age to purchase.

\*Should you wish to request specific bottles of wines we might carry, we will be more than happy to check our available wines. You can inquire via email at [info@mwrestaurant.com](mailto:info@mwrestaurant.com).