

# SAVOR + SOUND

## *April 25* *Hawaiian Islands*

### **appetizers**

#### **ahi poke // \$19**

honolulu yellowtail, furikaki, cucumber, ginger, garlic, scallion, spicy soy, wonton

#### **coconut prawns // \$15**

shaved coconut, colossal prawns, pineapple jalapeño glaze

#### **vegetable tempura // \$12**

zucchini, sweet potato, red onion, cauliflower, sambal oeleke aioli

### **soup and salad**

#### **island greens // \$10**

spring mix, mango, macadamia nuts, coconut, ginger soy vinaigrette

#### **wedding soup // \$7**

wild boar sausage, onions, carrot, pineapple, sweet and white potatoes, cilantro

### **entrees**

#### **yellowtail ahi // \$32**

line-caught yellowtail seared medium rare, wasabi mashed potatoes, asparagus tempura, sambal oeleke aioli, soy reduction

#### **huli huli chicken // \$24**

fire-roasted chicken, soy sugar cane glaze, coconut rice, sesame green beans

#### **baby back ribs // \$27**

smoked baby backs, jalapeño pineapple glaze, vegetable stir-fried rice

#### **teriyaki ribeye // \$34**

homemade teriyaki, wasabi mashed potatoes, asparagus tempura, pineapple salsa

#### **loco moco // \$24**

chopped steak, brown gravy, sunny side egg, steamed rice, green beans

#### **katsu vegetables // \$22**

panko breaded vegetables, steamed rice, katsu sauce, sesame

#### **khalua pork // \$27**

banana leaf braised pork, macaroni salad, green beans, hawaiian bbq sauce

### **dessert**

#### **upside down pineapple cake // \$10**

pineapple yellow cake, sugar cane glaze

#### **sweet jeweled rice // \$7**

steamed rice, sugar cane syrup, coconut milk, mango, papaya, banana