

Act I

Focaccia -
Miso chili with roasted garlic \$6 (V)

Oysters -
Dashi beurre blanc sauce, heat, pain presse \$14

Ahi Poke* -
Black tahini, smoke powder,
lily bulb, papaya \$14 (GF)

Beet Salad -
Asian plums, goat cheese, pea tendrils,
endive, ponzu & truffle vinaigrette \$12 (GF,Veg)

Kung Pao -
Roasted shishito peppers, napa cabbage,
cilantro, cucumber, peanuts, scallion \$14 (GF,V)

Ulu Dauphine -
Spinach salad, frisee, crispy shallots,
lobster-mustard dressing \$15 (Veg)

Hamakua Mushroom Soup -
Peppers, pineapple, green onion,
makrut lime oil \$12 (GF,V)

Bone Marrow -
Oxtail marmalade, grilled bread \$19

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

**Kitchen processes tree nuts, dairy, soy, peanuts & wheat during preparation. While we
have professional standards to prevent cross-contamination, we cannot guarantee.

Act II

Pork Striploin-
Thyme infused, poi 'uala (Hawaiian sweet
potato), clover sprouts \$29

Ono -
Shrimp-fennel-saffron ragout,
crispy taro \$29 (GF)

Kanpachi -
Five spice, house gnocchi, sherry-port
beurre rouge \$29

Beef Short Rib -
Cuisson, pomme puree,
pickled green papaya \$32

Chicken -
Pancetta-wrapped, cream sauce,
coconut rice \$27 (GF)

Tofu -
Phyllo-wrapped, black bean sauce,
shiitake mushrooms \$25 (Veg, Vegan by request)

Act III

Puna Chocolate Panna Cotta with Ube Espuma - \$12

Banana Macadamia Napoleon - \$11

Cardamon Pineapple Cake - w/ice cream \$11
Vegan ice cream/sorbet by request