

Act I

Focaccia -
Miso chili with roasted garlic \$6 ^{Vegan}

Oysters -
Dashi beurre blanc sauce, heat, pain presse \$I4

Ahi Poke* -
Black tahini, smoke powder,
lily bulb, papaya \$I4

Beet Salad -
Asian plums, goat cheese, pea tendrils,
endive, ponzu & truffle vinaigrette \$I2

Kung Pao -
Roasted shishito peppers, napa cabbage,
cilantro, cucumber, peanuts, scallion \$I4 ^{Vegan}

Ulu Dauphine -
Spinach salad, frisee, crispy shallots,
lobster-mustard dressing \$I5

Hamakua Mushroom Soup - ^{Vegan}
Peppers, pineapple, green onion,
makrut lime oil \$I2

Bone Marrow -
Oxtail marmalade, grilled bread \$I9

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

Act II

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

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

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

Tofu -
Phyllo-wrapped, black bean sauce,
shiitake mushrooms \$25 <sup>Vegetarian,
Vegan by request</sup>

Act III

Puna Chocolate Panna Cotta with Ube Espuma - \$I2

Banana Macadamia Napoleon - \$II

Cardamon Pineapple Cake - w/ice cream \$II