



CAVIAR SERVICE FOR TWO 185

Regiis Ova Caviar, Warm Blinis, Chives, Crème Fraîche
nf

CAVIAR FRIES 50

Regiis Ova Caviar, Ikura, Tobiko, Crème Fraîche, Chives
nf

TRUFFLE FRIES 45

nf

OPRAH'S FARM CHILLED VEGETABLE CRUDITÉ 10

Fresh Seasonal Vegetables, White Sesame Ranch
gf, nf, ef

KAMUELA TOMATO & BURRATA 16

Basil, Extra Virgin Maui Olive Oil
nf

TRUFFLED DEVEILED EGGS 10

gf, nf

AHI DIP & RICE CRACKERS 10

gf, nf

BUCKWHEAT WAFFLE 10

Ikura, Herb Salad, Crème Fraîche
nf

FOIE GRAS MUSUBI 28

Caramelized Maui Pineapple Chutney, Balsamic Soy Glaze
gf, nf, df, ef

CRISPY BRUSSELS SPROUTS 12

Anchovy Essence
gf, nf, ef

SALMON AND DILL 32

Slow-Cooked New Zealand Salmon, Salted Cabbage, Roasted Fingerling Potatoes, Dill Sauce
gf, nf, ef

SMOKED SALMON & IKURA FLAT BREAD 26

Crème Fraîche and Sweet Herbs
add Regiis Ova Caviar 90
nf

HAWAIIAN MUSHROOM FLAT BREAD 26

Waimanalo Cremini, Hamakua Mushrooms, Confit Leeks
add ninety minute egg 3
black truffles 35
nf

DESSERTS

PINEAPPLE UPSIDE DOWN CAKE 15

Vanilla Butter Cake, Caramelized Pineapple, Vanilla Ice Cream

GÂTEAU "BANANA CREAM PIE" 15

Macadamia Nut Dacquoise, Vanilla Pudding, Apple Bananas, Chocolate Cream

PROFITEROLE 15

Vanilla Ice Cream, Chocolate Sauce

HOKU'S WARM CHOCOLATE COULANT 15

Raspberry Coulis, Vanilla Ice Cream, Alaea Salt
gf

Service charge of 19% will be added to checks for parties of 6 guests or more

gf = gluten free, | nf = nut free | df = dairy free | ef = egg free

* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

11/11/21