

TASTING MENU

CAVIAR SERVICE FOR TWO

Regiis Ova Caviar, Warm Blinis, Chives
and Crème Fraîche
(215 supplemental charge)

KABOCHA SQUASH SOUP

Roasted Pumpkin, Pepitas, and Puffed Wild Rice
Gundlach Bundschu Estate Vineyard, Dry Gewürztraminer, 2023

SMOKED HUDSON VALLEY FOIE GRAS

Roasted Maui Gold Pineapple, Kahalu'u Coconut Chutney
Toasted Macadamia Nuts, and La'ie Vanilla Jus
(15 supplemental charge)
Royal Tokaji, "Late Harvest", Hungary, 2018

GRILLED HAWAIIAN BIGEYE AHI

Mushroom Ragoût and Beurre Rouge
Silvio Nardi, Rosso di Montalcino, Tuscany, 2022

HAND CUT MORINGA TAGLIATELLE

Parmigiano-Reggiano and Black Winter Truffles (4g)
(50 supplemental charge)
Kumeu River, Estate Chardonnay, New Zealand, 2023

KOREAN STYLE BRAISED SHORT RIB

Mountain View Farms Choy Sum, Crispy Shallot
and Black Garlic Jus
Château La Nerthe, Chateauneuf du Pape, Les Granières 2022

GRILLED JAPANESE A-5 WAGYU

Kula Romaine, Ho Farm Tomatoes, Spinach Panade
and Bone Marrow Vinaigrette
(85 supplemental charge)
Beringer, Knights Valley Reserve, Cabernet Sauvignon, 2020

LOBSTER RISOTTO

Whole 1lb Maine Lobster, Small Kine Farms Mushrooms
Wilted Spinach, Preserved Local Meyer Lemon
Parmigiano-Reggiano, and Acquerello Carnaroli Rice
(45 supplemental charge)
Foppiano Estate, Pinot Noir, 2023

HOKU'S WARM CHOCOLATE COULANT

Raspberry Coulis, Vanilla Ice Cream, and Alaea Salt
Banyuls, Domaine La Tour Vieille, "Rimage", 2021

115

Wine Pairing 75

FEATURED LOCAL ARTIST

Sarah-Lee Chun

Sarah-Lee (she/her) is a self-taught artist and Asian adoptee raised in the Kingdom of Hawai'i. Inspired by natural environments, many of her paintings resemble abstract landscapes. Sarah-Lee approaches painting as an ongoing exploration of manipulating color and gestural shapes. Each painting is informed by the previous one as she hopes to be surprised by what emerges. Painting is most exciting when it feels out of her control.



displayed art for sale