

## SPECIALTY SUSHI ROLL

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Tempura Tiger Shrimp	shrimp tempura, burdock root, cucumber, flying fish roe, spicy banana sauce	18
Sugar Cane Spider	tempura soft shell crab, vegetables, spicy banana sauce	18
“I No Like Fish”	vegetarian roll, avocado, cucumber, lettuce, burdock root, pickled radish, squash	10
Spicy Salmon Salmon	spicy salmon, tuna, avocado, tempura flake crunch, seared salmon, creamy wasabi sauce	21
Spicy Tuna Tuna	spicy tuna, cucumber, pickled radish, tempura flake crunch, draped slices of tuna	21
Rainbow	california roll, sliced tuna, yellowtail, salmon, shrimp, avocado	21
Hurricane	deep-fried fresh water eel, shrimp tempura, crab salad, avocado, sweet thai chili sauce, tobiko and tempura flake crunch	23
Mermaid	shrimp tempura, crab salad, avocado, baked fresh water eel, teriyaki sauce drizzle, tobiko and tempura flake crunch	23
Spicy Dragon	spicy tuna, cucumber, pickled radish, avocado	19

## CHEF'S SPECIAL

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<b>Chef's Assorted Sushi</b> california roll (6 pieces), nigiri-style (7 pieces) tuna, yellowtail, salmon, snapper, shrimp, freshwater eel, salmon roe	32
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## STARTERS

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<b>Poké of the Day</b>	12
<b>Fried Wontons in a Basket</b>	9
shrimp, pork, water chestnuts, green onions, sweet & sour dipping sauce	
<b>Hot Peanut Oil Seared Hiramasa Carpaccio</b>	12
tofu, wasabi aioli, ginger, green onion, chili paste, ponzu sauce	
<b>Thai Curry Fresh Blue Mussels</b>	15
sake, green thai curry, coconut milk, shallots, garlic, green onions	
<b>Fried Calamari</b>	11
creamy miso vinaigrette, sesame seeds, spicy mustard, calamansi lime	
<b>Grilled Prawn Summer Roll</b>	10
asian cucumber salad, peanut-sriracha emulsion	
<b>Snow Crab Tortellini</b>	11
corn, roasted pepper, hijiki truffle nage	



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## SOUP

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Soup of the Day 8  
our server will inform you of tonight's creation

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## SALAD

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Baby Romaine Salad 10  
miso garlic white anchovy dressing, cherry tomato, crispy spinach tortilla strip

Baby Arugula Salad 10  
kula strawberry, gorgonzola crumbles, walnuts, shaved onions, balsamic vinaigrette

Caprese Salad 11  
kamuela tomatoes, sunrise papaya, fresh mozzarella,  
shaved parmesan cheese, crispy maui onions, smoked bacon vinaigrette  
(non-meat vinaigrette available)

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## ENTRÉE

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Tempura Assortment 23  
shrimp, fish, seasonal vegetables, tempura dipping sauce

Pan Roasted Hawaiian Catch of the Day 24  
toasted garlic stewed tomatoes, vegetable medley, basil mash

Broiled Sake Marinated Black Cod 26  
baby bok choy, dashi citrus emulsion

Grilled Filet and Smoked Bacon Wrapped Prawns 34  
vegetable medley, roasted garlic, white anchovy béarnaise, kabayaki demi

Fire Roasted Cornish Game Hen 18  
scallion-ginger, baby bok choy, white bean ragout

Slow Braised Kalua Style Kurobuta Pork Shank 25  
sweet pea mash, tomato confit, natural sauce

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## DESSERT

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Crème Brûlée 8  
fresh seasonal berries, caramelized sugar crust

Green Tea Cheesecake 8

Exotic Ice Cream and Sorbet 8  
green tea or azuki ice cream  
lychee, haupialani, pineapple sorbet

Hawaii State Tax will be applied. 15% gratuity will be added for parties of six or more.  
Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.

SAMPLE MENU ONLY – ITEMS AND PRICING ARE SUBJECT TO CHANGE

04.01.10