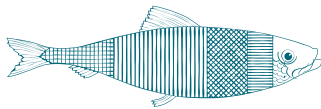


Herringbone



- SALT & BRINE RAW BAR -

East & West Coast Oyster on the Half-shell* 6~/pc

season's best with kimchi mignonette, wasabi cocktail sauce, Uncle Gary's chili pepper water, lemon (min. 3 oysters - sauces upon order)

Peel & Eat Prawns (We Peel!)* 24~ | New Caledonia head-on blue prawn, wasabi cocktail sauce, lemon

Raw Tuna Tacos* 23~ | ahi, crispy wonton, ponzu aioli, tobiko, nori

Hamachi Crudo* 23~ | white truffle-yuzu vinaigrette, medley of vegetables, mango, crispy garlic, local Kupu place Aquaponics red micro shiso

Furikake Tuna Tataki* 23~ | ahi, edamame hummus, soy-ginger vinaigrette, Kunia Country Farms Kolohe Mix, crisspy garlic

Skiff* 95~ | 6 oysters, Tristan lobster tail, 4 New Caledonia head-on blue prawn

Sailboat* 145~ | 8 oysters, 1/4lb king crab, Tristan lobster tail, 6 New Caledonia head-on blue prawn

Yacht* 195~ | dozen oysters, 1/4lb king crab, Tristan lobster tails, 8 New Caledonia head-on blue prawn

- HOT FARE -

Mussels Tikka Masala 21~
green lip mussels, cilantro, garlic herb bread

Korean Fried Chicken Wings 21~
gochujang fries, ranch dressing

Baked Crab Cake 21~
Japanese tartar sauce, Kunia Country Farms Kolohe mix, truffle/yuzu vinaigrette, basil oil, local micro shiso

Grilled Gochuchang Octopus 23~
kimchi slaw, black-eyed peas, anchovy aioli, scallion oil

- GREENS -

Kiawe Smoked Salmon Caesar 21~
house smoked Big Glory Bay King Salmon, Gava Grow red & green lettuce, soft poached Waialua cage free egg, ikura, herbed croutons, parmesan crisp

Island Chopped Salad 19~
pipikaula, romaine hearts, Castelvetrano olives, local tomato, cucumber, mozzarella cheese, lilikoi vinaigrette

Beets & Burrata 21~
salt roasted baby beets, Bocconcino Hawaii whipped burrata cheese, basil/macadamia nut pesto, prosciutto, fig balsamic glaze, Kunia Country Farms baby mizuna, EVOO

ADD +12~ chicken breast / +8~ shrimp

- FLATBREADS -

Margherita 19~
local cherry tomato, locally made Burrata cheese, local micro basil

Duck Confit 28~
BBQ sauce, Fontina and mozzarella, figs, sweet onion, Kunia Country Farms baby mizuna

Ahi Poke* 25~
tuna, truffle oil, Kunia Country Farms baby mizuna, ponzu aioli, avocado, sweet onion

- SIDES -

Furikake Fries 15~
scallions, tobiko, yuzu aioli, togarashi

Brussels & Macadamia Nuts 15~
crispy, chile lime vinaigrette

White Truffle Whipped Potato 19~
truffle oil, mascarpone, parmesan, pancetta lardons, scallions

- MAIN -

Mentaiko Pasta 48~

Onda Pasta handmade bucatini, uni, calamari, smoked trout roe,

Waialua cage-free egg, Kupu Place Aquaponics micro red shiso, scallions, nori

Surf & Turf 48~

red wine braised American Wagyu beef cheek, Tristan lobster tail, truffle polenta, broccolini

Washugyu (American Wagyu) Coulotte Steak & Bone Marrow 68~

roasted herb fingerling potatoes, Alaca Sea Salt, black garlic chichurri sauce, Gava Grow Japanese spinach

Whole Fish MP~

daily preparation

Island Burger & Fries 28~

dry-aged beef patty, pipikaula, Swiss cheese, grilled pineapple, coleslaw +3~ over easy egg

Potato Crusted Tuna 36~

local ahi belly, Bacalao whipped potato, lobster, yuzu buerre noisette, capers, Gava Grow Japanese spinach

Seared Duck Breast 40~

foie gras, blood orange five-spice gastrique, orzo, choy sum

Misoyaki Big Glory Bay King Salmon 36~

bonito consommè, shrimp dumplings, choy sum, sweet soy glazed Hamakua Mushrooms

Black Cod 38~

yuzu/soy marinated, black rice pilaf, carrot/ginger reduction (Healthy Choice)

Hamakua Mushroom Risotto 28~

Arborio rice, white truffle oil, cashew cream, vegan parmesan cheese, micro mix and amaranth

Okinawan Sweet Potato Gnocchi 28~

grilled asparagus, goat cheese, roasted kabocha squash, Blood Orange EVOO, Kupu Place Aquaponics microgreen mix

Lobster Roll 38~

New England style, lemon mayo, creamy slaw, fries

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.- SECTION 11051, 2003 DC

- DESSERT -

Il Gelato 10~
assorted flavors of gelato and sorbetto

Thien (lilikoi'i, orange, guava) Crepe Cake 15~
lilikoi'i, guava, and anglaise sauce, assorted berries, candied orange

Lilikoi'i Tapioca Pudding 15~
macadamia nut shortbread, haupia, lilikoi'i sorbetto

Chocolate Fireball 15~
Waialua Estate Chocolate, locally made French vanilla gelato, whipped cream, chocolate crumble, raspberry sauce

- SPECIALTY COCKTAIL -

Banana Fosters Martini 14~
Old Lahaina Rum, Banana liqueur, banana, cream, demarara sugar

- DESSERT WINES BY THE GLASS -

Moscato d'Asti, Italy 2022 14~
Tawny Port, Taylor Fladgate '20 yr 18~

- DESSERT WINES BY THE BOTTLE -

Dolce by Far Niente, Late Harvest, Napa 2013 66~



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