

Oyster Hour

4PM - 6PM DAILY (BAR & LOUNGE ONLY) • 9PM - CLOSE DAILY

THREE BUCK SHUCK*

3~/each Oysters on half shell
served with kimchi mignonette,

Uncle Gary's chili pepper water, wasabi cocktail sauce (3 oyster min ~ sauces upon order)

(ASK YOUR SERVER ABOUT OUR DAILY SELECTION)

Brussels & Macadamia Nuts 12~

crispy, chile lime vinaigrette

Gochujang Octopus* 16~

kimchi slaw, black-eyed peas, anchovy aioli, scallion oil

Baja Fish Taco* 8~

avocado, queso fresco, red cabbage, pico de gallo, chipotle crema, cilantro, lime

Hamachi Crudo* 15~

white truffle-yuzu vinaigrette, medley of vegetables, mango, crispy garlic, Kupu Place Aquaponics local micro red shiso

Oyster Rockefeller 9~

Portuguese sausage, Gava Grow Japanese spinach, Pernod

Washugyu Beef Hot Stone* 18~

American Wagyu, black garlic ponzu sauce, white truffle oil

Pulehu Steak* 18~

Washugyu (American Wagyu) Top Sirloin, black garlic, chimichurri, Kupu Place Aquaponics lettuce, lilikoi vinaigrette, crispy shallots

Island Pigs in a Blanket 16~

Arabiki sausage, Noritamago furikake, banana ketchup, fries

Hamachi Kama* 15~

grilled, sweet chili lime sauce, Asian slaw

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*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

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4PM - 6PM DAILY (BAR & LOUNGE ONLY) • 9PM - CLOSE DAILY

COCKTAIL / WINE / BEER

A Berry Good Time 11~ | vodka, raspberry liqueur, lemon, cane sugar

Aoki Manhattan 11~ | whiskey, averna, benedictine, aromatic bitters

White Negroni 11~ | gin, lillet blanc, suze

Peach Daiquiri 11~ | koloa rum, peach, lime, demerara

Taittinger 30~ | Brut La Francaise Champagne, France

J Sparkling Wine 19~ | Cuvee 20, Brut, USA

Campo Viejo 11~ | Cava Brut Sparkling Wine

Whitehaven 9~ | Sauvignon Blanc, New Zealand

Cave De Lugny Les Charmes 13~ | Chardonnay, France

Mont Gravet 11~ | Cinsault Rose, France

Primarius 14~ | Pinot Noir, Oregon USA

Vina Borgia 9~ | Garnacha Spain

Golden Road Brewing 7~ | Herringbone Blonde Ale - Draft

Waikiki Brewing Co. 8~ | Skinny Jeans IPA - Draft

Ola Brewing Co. 8~ | Kiawe Vanilla Porter - Can

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