

Oyster Hour

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

THREE BUCK SHUCK*

3~/each Oysters on half shell

served with kimchi mignonette, wasabi cocktail sauce (3 oyster min ~ sauces upon order)

(ASK YOUR SERVER ABOUT OUR DAILY SELECTION)

Brussels 8~

crispy, chile lime vinaigrette

Gochujang Octopus* 12~

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

Baja Fish Taco* 6~

queso fresco, red cabbage, pico de gallo, sour cream, cilantro, lime

Hamachi Crudo* 11~

white truffle-yuzu vinaigrette, medley of vegetables, mango, crispy garlic

Beef Hot Stone* 16~

black garlic ponzu sauce

Pulehu Steak* 16~

black garlic, chimichurri, mixed greens, lilikoi vinaigrette

Island Pigs in a Blanket 15~

Arabiki sausage, Noritamago furikake, ketchup, fries

Furikake Fries 9~

scallions, tobiko, yuzu aioli, togarashi

(SORRY, NO SUBSTITUTIONS IF WE ARE OUT OF THE ITEM)

*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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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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