



We use local ingredients whenever possible, getting our produce from: Local Harvest (Maui & Oahu) and Adaptations Aloha (Big Island).

## appetizers

### ORA KING SALMON SASHIMI\*

crispy ginger, pea shoots, sesame, lemon, soy

### SPANISH OCTOPUS ESCABECHE

chickpea, shishito pepper, fennel, tomato, chorizo romesco sauce

### SHRIMP COCKTAIL "MARTINI"

Avocado-cucumber, cocktail sauce

### JUMBO LUMP CRAB TOAST\*

meyer lemon aioli, crushed avocado black olive sourdough

### BIG EYE TUNA TARTARE\*

crushed avocado, radish, ginger dressing

### WEST COAST OYSTERS\*

on the half shell, champagne mignonette, citrus

### STROZZAPRETI PASTA

hamakua mushrooms, local tomato fresh herbs, walnut cream sauce

## specialty cuts

*all beef is graded at usda prime or higher.  
all cuts are garnished with grilled citrus and shishito peppers.  
sauces are complimentary.*

### STEAKS

7OZ. CENTER CUT FILET

12OZ. NY STRIP STEAK

12OZ. WAGYU RIBEYE

20OZ. BONE-IN KANSAS CITY STRIP

28OZ. RIBEYE COWBOY STEAK

### OTHER

7OZ. DOMESTIC LAMB CHOP

12OZ. DRY AGED IOWA CUT DUROC PORK CHOP

20OZ. CRISPY JIDORI BONELESS 1/2 CHICKEN

### steak temps...



**RARE** - red, cool center

**MEDIUM RARE** - red, warm center

**MEDIUM** - pink, hot center

**MEDIUM WELL** - slightly pink

**WELL DONE** - no pink

## soup & salads

### CHILLED CORN SOUP

lump crab, fennel, avocado, cilantro, chili oil

### WAIPOLI MIXED GREENS & VEGETABLES

house truffle dressing, sunflower seeds

### TOMATO AND BURRATA SALAD

snap peas, local tomato, thai basil pistachio pesto, shallot, hearts of palm

### KULA ROMAINE CAESAR

parmesan, white anchovy, classic dressing

### SURFING GOAT CHEESE TEMPURA

roasted beets, lilikoi, arugula, orange

## signature dishes

### KAUAI PRAWNS\*

kabocha squash, ginger, basil, pepitas

### MISOYAKI ORA KING SALMON\*

local carrots, snap peas, radish lentils, carrot ginger puree

### JUMBO SCALLOPS\*

roasted corn, local tomato, shallot "aguachile"

### FISH OF THE MOMENT\* MP

caught from pacific waters

### AHI TATAKI\*

avocado-tofu puree, radish, hearts of palm baby watercress, jalapeño, lilikoi

### ROASTED CAULIFLOWER "STEAK"

turmeric tofu puree, pistachio golden raisin gastrique

## sides

### ROASTED HAMAKUA MUSHROOMS

red onions, balsamic glaze

### LOADED HASSELBACK POTATO

sour cream, applewood smoked bacon cheddar, chives

### YUKON GOLD PUREE

chives

### TRUFFLE FRIES

parmigiano reggiano, truffle zest

### STEAMED BROCCOLINI

lemon oil

### CRISPY BRUSSELS SPROUTS

macadamia nuts, horseradish

### CREAMED KULA CORN

shallot, parsley

### LOBSTER MAC 'N CHEESE

gruyere, cheddar, provolone, mozzarella chives

### SAUTÉED ASPARAGUS

lemon zest

## enhancements

JUMBO SCALLOPS\*

KAUAI PRAWNS\*

LOBSTER TAIL\*

## sauces

CHEF'S STEAK SAUCE

BORDELAISE

MORELLO CHERRY MUSTARD

BEARNAISE

AU POIVRE

SMOKED CHILI GLAZE

HORSERADISH CRÈME FRAÎCHE

**Chef de Cuisine: Robert Barrera**

*Please notify your server if you have food allergies. \*Consuming raw or undercooked foods may increase your risk of foodborne illness.*

*An 18% gratuity will be added to parties of 6 or more.*