



KŌ WINEMAKER PAIRINGS

Available Nightly - June

FIRST COURSE:

Oishi Sushi

Literally translates to 'Good Sushi' rolled with Spicy Tuna,
Tempura Battered and served Crisp
Lokelani- Hawaiian Sparkling Rosé - Maui, Hawaii

MAIN COURSE:

Lobster Tempura

Spicy Sesame, Pineapple Sweet Chili Garlic and Grapefruit Soy Sauce
Belle Glos - Pinot Noir Blanc - Sonoma Coast, California - 2011

DESSERT:

Ginger Cheesecake

Light Japanese Style infused with Fresh Big Island Ginger on a Lemon Grass Sable
Domaine de Fontsaite - Rosé - Languedoc-Roussillon, France - 2011

\$89, PLUS TAX, INCLUDING WINE

\$59, PLUS TAX, DINNER ONLY

May not be combined with other offers

