

## **Omakase** Recommended Appetizer for Two Guests...

### **Nigiri Set** 50

Traditional Nigiri Tasting exploring our wide array of fresh fish

### **Entree w/ Choice of Salad and Miso Soup** 60

### **Nigiri Tasting** 95

A Complete Nigiri Tasting of our 20 freshest fish roe and seafood

### **Entree w/ Choice of Salad and Miso Soup** 105

### **Sashimi Set** 55

Our Chefs put together an amazing platter showcasing fresh seafood from the Pacific Rim

### **Entree w/ Choice of Salad, Miso Soup and Steamed Rice** 65

## **Signature Rolls**

### **Fairmont Roll** 20

Hawaiian Ono, Cucumber, Avocado, Adaptations Micros, Sesame Seeds, Yuzu Miso Aioli

### **Red Dragon** 24

Shrimp Tempura, Big Eye Tuna, Avocado, Green Onions, Tobiko, Sweet Mustard Aioli

## **Makimono**

### **California Roll** 14

Red Crab and Avocado

### **Spicy Tuna Roll** 14

House Made Spicy Sauce, Big Eye Tuna and Cucumber

### **Spicy Hamachi Roll** 13

Hamachi Roll with Habanero Masago, Spicy Aioli Sesame Seed Oil and Kaiware

### **Spicy Scallop Roll** 14

Delicately Spiced Scallops with Green Onions Tobiko, Kaiware and Cucumber

### **Rainbow Roll** 22

California Roll Topped with Tuna, Salmon Yellow Tail and Whitefish

### **Salmon Skin Roll** 11

Shiso, Kaiware, Tobiko, Green Onions Cucumber and Ito Kaki

### **Spider Roll** 16

Soft Shell Crab, Cucumber, Tobiko and Kaiware

### **Ebi Tempura Roll** 14

Shrimp Tempura Roll with Cucumber and Tobiko

### **Vegetable Roll** 10

Cucumber, Avocado, Oshinko, Kaiware Rolled in a Soy Bean Wrapper

### **Grilled Vegetable Roll** 12

Kabocha, Asparagus, Hamakua Mushrooms Sweet Maui Onions, Spicy Miso Sauce

### **Dragon Roll** 22

Shrimp Tempura Roll with Unagi and Avocado

### **Rock n' Roll** 10

Unagi and Avocado Roll

## Nigiri and Sashimi

Nigiri 2pc / Sashimi 5pc

<b>Aji</b>	Japanese Jack Mackerel	10 / 20
<b>Ama - Ebi</b>	Canadian Spotted Prawns	12 / 24
<b>Ankimo*</b>	Monkfish Foie	9 / 18
<b>Awabi</b>	New Zealand Abalone	24
<b>Chu-Toro</b>	Medium Fatty Tuna	13 / 26
<b>Ebi*</b>	Black Tiger Prawns	6 / 12
<b>Hamachi</b>	Japanese Yellowtail	9 / 18
<b>Hapu'upu'u</b>	Hawaiian Sea Bass	MP
<b>Hirame</b>	Japanese Halibut	8 / 16
<b>Hotate</b>	Fresh Hokkaido Scallops	10 / 20
<b>Ika</b>	Japanese Cuttlefish	10 / 20
<b>Ikura*</b>	Marinated Atlantic Salmon	7 / 14
<b>Kanpachi</b>	Japanese Amberjack	9 / 18
<b>Kani</b>	Red Crab Legs	7 / 14
<b>Maguro</b>	Hawaiian Big Eye Tuna	10 / 20
<b>Masago</b>	Capelin Roe	7 / 14
<b>Mirugai</b>	Geoduck / Giant Clam	16 / 32
<b>Ono</b>	Hawaiian Wahoo	6 / 12
<b>Saba*</b>	New Zealand Mackerel	8 / 16
<b>Sake*</b>	Atlantic Salmon	8 / 16
<b>Tai</b>	Japanese Sea Bream	9 / 18
<b>Tako*</b>	Japanese Octopus	7 / 14
<b>Tamago*</b>	Japanese Style Omelet	6 / 12
<b>Tobiko</b>	Flying Fish Roe	8 / 16
<b>Unagi</b>	Fresh Water Eel	8 / 16
<b>Uni</b>	Sea Urchin Roe	14 / 28

\*Denotes Cooked, Cured or Marinated at The Fairmont Orchid / All fish are brought in whole and butchered on property

<b>Uzura</b>	Quail Egg on Roe	1
<b>Mame-Nori</b>	Soy Bean Wrap to Replace Nori	2

## Hosomaki Small Rolls

**Kappa-Maki** 6  
Cucumber and Sesame Seeds

**Kanpyo-Maki** 6  
Marinated Dried Gourd Shavings

**Negi-Toro** 12  
Hawaiian Big Eye Tuna Belly with Green Onions

**Negi-Hama** 9  
Yellowtail Chopped with Green Onions

**Tekka-Maki** 10  
Hawaiian Big Eye Tuna

**Ume-Shiso** 6  
Japanese Sour Plum, Shiso, Cucumber & Sesame

*As part of Fairmont's commitment to environmental stewardship, this menu contains locally sourced, organic or sustainable items when ever possible. All cuisine is prepared without artificial trans fat*

## **Chef's Choice Tasting**

**85 Per Person**

Chef Ogasawara will create a Tasting Menu  
based on market availability and daily inspiration

### **Soups / Salads**

#### **Miso Soup 4**

Traditional Miso Soup, Sliced Green Onions, Tofu  
Wakame Seaweed

#### **Nameko Miso Soup 6**

Miso Soup, Nameko Mushrooms, Enoki Mushrooms

#### **Sakana Chowder 8**

Fresh Local Fish, Shrimp, Sea Scallops  
Kabocha Puree

#### **Kekela Farms Mixed Greens 9**

Beets, Daikon, Cucumber  
Sweet Maui Onion Vinaigrette

#### **Chopped Caesar 12**

Organic Local Chopped Romaine  
Reggiano Parmesan, Grape Tomatoes

#### **Kaiso Salad 12**

Tosaka Seaweed, Local Ogo Nori, Wakame  
Masago Arare, Black Sesame Dressing

### **Starters**

#### **Edamame 5**

Steamed, Hawaiian Sea Salt

#### **Garlic Soy Glazed 7**

#### **Hamachi and Avocado Sashimi 22**

Sliced Yellowtail and Avocado, Pulverized Garlic  
Sauce, Radish, Micro Cilantro

#### **Hirame Sashimi 22**

Micro Arugula, Micro Cilantro and Micro Red  
Roulade, Grated Jalapeno and Cucumber

#### **Scallop Crudo 21**

Yuzu Kosho, Cucumber Water, Salmon Roe  
Shaved Leeks, Hawaiian Sea Salt

#### **Red Crab Cakes 20**

Sweet Maui Onion, Miso Reduction, Shaved Fennel  
Melted Tomatoes

#### **Sesame Crusted Hamakua Mushrooms 14**

Crispy Hamakua Shimeji Mushrooms  
Hawaiian Sea Salt, Mango Chutney

#### **Norio's Calamari 18**

Crispy Calamari, Chef's Garden Chives, Maui Onion  
Shichimi Emulsion

#### **Scallop Napoleon 19**

Pan Seared Jumbo Scallops, Truffled Potato  
Hamakua Mushroom Parmesan Crisp

#### **Chicken Tatsutage 15**

Sweet Dashi, Fresh Tea Salt, Roasted Garlic, Ginger

#### **New Zealand Abalone 24**

Ginger, Soy Butter, Grilled to perfection

#### **Saikyo Miso Marinated Black Cod 17**

Wilted Swiss Chard, Garden Chive Mash  
Crispy Green Onions and Chili Threads

## From The Grill

Our Meat is handpicked from Kulana Farms in Hilo, Hawaii and Durham Ranch in California. Dry Aged from 21-31 days gives you the best flavor profile and tender cuts of meat available on the Big Island. Our Hawaiian and Pacific Seafood are long line caught and sustainable.

## Hawaiian / Pacific Fish and Crustacean

Hawaiian Ahi/ Tuna Steak	8 oz.	32
Hawaiian Ono/Wahoo	8 oz.	27
Hawaiian Hebi / Spearfish	10 oz.	28
New Zealand King Salmon	8 oz.	31
Hawaiian Jumbo Prawns	5 Piece	29

## Hawaiian Wagyu

31 Day Dry Aged Rib Eye	14 oz.	50
31 Day Dry Aged New York	14 oz.	50

## Durham Ranch

21 Day Dry Aged Bone-in Rib Eye	18 oz.	63
Dry Aged Angus Natural Strip Steak	14 oz.	72
Dry Aged Angus Rib Eye	14 oz.	41
Tenderloin Steak	9 oz.	38
Petit Filet	4.5 oz.	24
Buffalo Steak	10 oz.	40
Free Range Chicken	14 oz.	24

## Supplemental Surf

Kona Cold Lobster Tail	6 oz.	28
Hawaiian Jumbo Prawns	2pc.	12

\*All Meat, Fish and Seafood are dusted with our dry rub, grilled and finished with Herb Butter

## Sauces

All cuts of Meat and Fish include Choice of Sauce.

### Foie Gras Demi

Maui Onion, Ginger, Roasted Garlic, Soy

### Cachaca Soy Chili

Roasted Ginger, Green Onions, Hawaiian Chili

### Roasted Garlic Soy

Sweet Wine, Sesame, Soy, Sake

### Shiso Chimichurri

Shiso, Herbs, Olive Oil, Kohala Sea Salt

### Peppercorn Béarnaise

Roasted Pink Peppercorns, Suntory Whiskey

## Sides

### Kizami Sesame Rice

Cured Wasabi Stems, Pork Belly Crisps 10

### Mac Asparagus

Crispy Macadamia Nut Coated Asparagus 8

### Twice Baked Potato

Red Crab Stuffed, Truffle Essence 10

### Island Cream Corn

Sweet Maui Onion, Fresh Sweet Corn 10

### Broccoli au Gratin

Clothbound Cabot Cheddar, Shallots, Garlic 10

### Creamed Spinach

Organic Spinach, Béchamel, Reggiano 9

### Truffle Fries

Chives, Parmesan, Truffle Oil 10

### Fingerling Roast

Pearl Onions, Kohala Sea Salt, Triple Cream 12