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.

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

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

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

Uzura	Quail Egg on Roe	1
Mame-Nori	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 and Sesame Seeds

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 Hand Picked 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

Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness. Additionally, we are pleased to offer you Lifestyle Cuisine Plus, nutritious meals designed around select dietary needs and diet-dependent requirements. Our Food and Beverage team would be delighted to provide you with a special menu featuring Lifestyle Cuisine Plus Selections.

Norio's 3 Course

Choice of Soup or Salad

Miso Soup
Traditional Miso Soup, Sliced Green Onions, Tofu, Wakame Seaweed

Kekela Farms Mixed Greens
Beets, Daikon, Cucumber, Sweet Maui Onion Vinaigrette

Chopped Caesar
Organic Local Chopped Romaine, Reggiano Parmesan, Grape Tomatoes

Choice from The Grill

Hawaiian Catch of the Day	8 oz.
Hawaiian Jumbo Prawns	5 Pcs.
31 Day Dry Aged Rib Eye	7 oz.
31 Day Dry Aged New York	7 oz.
Dry Aged Angus Rib Eye	7 oz.
Tenderloin Steak	7 oz.
Buffalo Steak	5 oz.
Free Range Chicken	7 oz.

Choice of Sides

Kizami Sesame Rice	Cured Wasabi Stems, Pork Belly Crisps
Island Cream Corn	Sweet Maui Onion, Fresh Sweet Corn
Truffle Fries	Chives, Parmesan, Truffle Oil

Choice of Dessert

Meyer Lemon Pudding
Coconut Sorbet, Vanilla Cream

Dark Chocolate Tasting
Origami Crunch, Sesame Ice Cream, Cookie and Powder

Katsutera Strawberry Shortcake
Waimea Strawberry Essence, Hilo Vanilla Ice Cream

Caramel Apple Tart
Salted Caramel Ice Cream