HŌ’ONO’ONO’AI
(APPETIZERS)

KEKELA FARMS GREENS 14 🍅
WOW farms tomatoes, house made lemongrass ricotta
taro crouton, local radish, Big Island kombucha vinaigrette

MISO SAKE CLAMS 24 🍅
pork belly, shimeji mushroom, green onion, crispy garlic

AHI POKE * 23 🍅
avocado, maui onion, sesame, babu arare, ogo

HEART OF PALM BISQUE 16 🍅
house made pancetta, nutmeg, chives

KONA PRAWNS 22
maui onion, Waimea tomatoes, roasted garlic, cilantro, crostini

COMPRessed WATERmELon SaLad 16 🍅
Big Island goat feta, keiki cucumbers, li hing mui
spiced pistachio, preserved lemon vinaigrette

ROAsted BEET SaLad 16 🍅
tempura goat cheese, candied macadamia nuts
citrus herb vinaigrette

PORK BELLY 18 🍅
Pohole fern, pickled shallots
cricharrone, calamansi gastrique

KAMPACHI CRUDO * 21 🍅
Hawaiian aguachile, compressed Asian pear
sea asparagus, pickled onion

MAi KÀ ’AİNA A ME KE KAI
(Entrees)

KING CRAB CRUSTED KAMPACHI 48 🍅
Hamakua mushroom, asparagus, ‘ulu mash, poha berry sauce

TEMPURA AHI * 44 🍅
shimeji mushrooms, wilted kale, pickled onions, ginger soy butter

DUCK BREAST * 45 🍅
Molokai sweet potato spätzle, local rainbow chard
baby root vegetables, duck confit

KONA LOBSTER 62 🍅
parmesan risotto, heirloom tomato, spinach, lemon herb butter

BEEF FILET MIGNON * 56 🍅
caramelized Maui onion potato puree, maitake
heart of palm, yuzu béarnaise

BIG ISLAND KAU COFFEE VENISON * 53 🍅
Kekela root vegetables, carrot puree, parsnip crisps, tamarind sauce

KABOCHA PUMPKIN GNOCCHI 32 🍅
black garlic cauliflower puree,
local mushrooms, soft poached egg

12 oz. PRIME RIBEYE * 60 🍅
roasted taro root, Maui onion soubise, marble potato
pickled mustard seeds, bone marrow

ISLAND BOUILLABAISSE * 50 🍅
fresh catch, Kona prawns, tako, clams, Hawaiian chili pepper rouille
lemongrass, roasted fennel, focaccia

‘AI MAMA
(SIDES)

DUCK FRIED RICE * 15 🍅
brown jasmine rice, soft poached egg, duck confit

GREEN BOWL 14 🍅
asparagus, broccolini, green beans, local citrus

MUSHROOM MAC AND CHEESE 15 🍅
ali‘i mushrooms, ditalini, goat cheese mornay

YUKON POTATO PUREE 11 🍅
caramelized Maui onions, chives

ROASTED BRUSSEL SPROUTS 13 🍅
smoked macadamia nut, kabocha pumpkin, pepitas

GRILLED KONA LOBSTER TAILS 28 🍅
drawn butter

Vegan 🍅 Vegetarian 🍅 Gluten Free

18% large party gratuity will be added to a party of eight or more
*consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness
these items include raw shellfish and any proteins cooked to order