

LUNCH MENU

11:00AM - 1:30PM MONDAY - SATURDAY

STARTERS

ACAI BOWL 💿

acai, seasonal fresh fruits, anahola granola, candied cacao nibs, big island honey

15

HURRICANE TOTS

sriracha mayo, kabayaki sauce, furikake, kaki mochi, green onions MIXED GREEN SALAD

farm vegetables from five local farms, hibiscus sherry vinaigrette, heart of palm

SMOKED AHI RILLETTE add 7

PRINCE CLAM CHOWDER

bacon, garlic, basil

FARM VEGETABLE CRUDITE

hummus, grilled sourdough bread, sumac, zaatar

15

ORIENTAL CHICKEN SALAD

brassicas, farm vegetables, chicken karaage, creamy roasted sesame vinaigrette

18

ENTREES

MAITAKE MUSHROOMS

calamansi vinaigrette, chickpea panisse, fresno pepper persillade, beef fat glazed

HAPA 'POKE' BOWL

kampachi, king salmon, spicy ahi, tsukudani, ikura, yuzu kosho, smoked takuan

BEEF FAT RICE 1

grilled soy garlic marinated sliced prime rib, sous vide egg, mushroom fricassee, pickled farm vegetables, sumida watercress, chili almond crunch, koshihikari rice

DUCK CONFIT RAMEN

soy, sesame, togarashi, sous vide egg, pickled farm vegetables 21

FISH & CHIPS

crispy ahi belly tossed in soy garlic sauce, ginger scallion, tartar sauce
21

CRAB & LOBSTER ROLL

red crab, lobster, bacon, tarragon aioli, miso mustard, french fries 21

AMERICAN WAGYU BURGER

bacon jam, pepper jack, tomato, romaine, brioche bun 25

HANALEI TARO VEGETARIAN BURGER

artichoke tartar sauce, pepper jack, tomato, romaine, brioche bun 25

TEISHOKU

miso butterfish, chicken karaage, local green salad, kimchee potato salad, miso soup, pickled farm vegetables, yuzu kosho, koshihikari rice

EXECUTIVE CHEF
JEREMY SHIGEKANE

RESTAURANT MANAGER SHARELLE MARTIN

