

STARTERS



KANEKOA FARMS. HO FARMS, KUALOA RANCH, METRO GROW GAVA GROW, ULU COOP, SUMIDA WATERCRESS, ALOHA TOFU,

KUPU PLACE, KULA COUNTRY FARM, J. LUDOVICO, KONA KANPACHI, WAIALUA EGGS, RAINBOW BEE'S HONEY, LAIE VANILLA CO., MAUI KUIA CHOCOLATE

MAITAKE MUSHROOMS

calamansi vinaigrette, chickpea panisse, persillade 18

hummus, grilled sourdough bread,

sumac, zaatar 15

PRINCE CLAM CHOWDER bacon, garlic, basil bowl 15 cup **10**

sriracha mayo, kabayaki sauce,

GAVA GROW

MIXED GREEN SALAD

farm vegetables from five local farms,

hibiscus sherry vinaigrette

15

SMOKED AHI RILLETTE add 7

HURRICANE TOTS

furikake, kaki mochi, green onions

beef fat glazed, chili oil,

ORIENTAL CHICKEN SALAD

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

smoked ahi, waialua eggs, long beans, kanekoa radish, blue cheese crumble

HAPA 'POKE' BOWL

kona kanpachi, king salmon, spicy ahi, tsukudani, ikura, yuzu kosho, smoked takuan

BEEF FAT RICE ወ

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

AHI BELLY FISH & CHIPS

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

'THE EVERYTHING' FOCACCIA

pepperoni, sausage, kamuela tomatoes, olives, peppers, mushrooms, mozzarella cheese & basil, french fries

25

MORTADELLA-SALAMI PANINI

kamuela tomato, basil pesto aioli, pepper jack, mixed local greens

CRAB & LOBSTER ROLL

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

AMERICAN WAGYU BURGER

red onion-black pepper jam, pepper jack, kamuela tomato, romaine, brioche bun, french fries

sub HANALEI TARO VEGETARIAN BURGER with artichoke tartar sauce

TEISHOKU

miso butterfish, chicken karaage, local green salad, kimchee potato salad, vegetable miso soup, pickled farm vegetables, yuzu kosho, koshihikari rice 25

MISO BUTTERFISH ONLY add 5

EXECUTIVE CHEE JEREMY SHIGEKANE RESTAURANT MANAGER SHARELLE MARTIN

Contains Nuts

g raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. We provide the freshest ingredients in the aration of our cuisine. In the event a certain product is not available, we will use a similar product to ens e quality and/or freshness Please inform us of any food allergies or special dietary needs at least 72 hours in advance. For parties of six (6) or more, we place an automatic 18% service charge on your final bill. 100% of the service charge is distributed to non-management ser vice employees who provided your service today. 042225

LUNCH MENU

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

FARM VEGETABLE CRUDITE

ENTREES

NICOISE SALAD