

'OHANA MENU

Choose an appetizer or salad

Appetizers

- **Poke Bombs** - Aburage, Spicy Ahi, Sushi Rice
- **Summer Rolls** - Peanut Hoisin Sauce
- **Beef Carpaccio** - Hawaiian Salt, Inamona
- **Kabocha Soup** - Red Lentils, Kabocha Squash, Luau Leaf
- **Pani Puri** - Fried dough shell stuffed with Potato Curry
- **Gumbo Ya Ya** - Roasted Chicken, Andouille, Holy Trinity, Dark Roux, Rich Chicken Stock

Salads

- **Roasted Beet Salad** - Arugula, Sweet Onion, Puna Goat Cheese, Lime Vinaigrette
- **Warm Brassica Salad** - Kabocha Seeds, Ali'i Mushrooms, Parmesan, Garlic Vinaigrette
- **Green Papaya Salad** - Soft Herbs, Hawaiian Chilis, Kawamata Farms Tomatoes, Chopped Peanuts
- **Fennel Salad** - Shaved Fennel, Sensei Farms Tomatoes, Pistachios, Mixed Greens, Meyer Lemon Vinaigrette
- **Garden Salad** - Mixed Greens, Keiki Cukes, Local Tomatoes, Shaved Carrots, Spun Beets, Pine Nuts, Roasted Red Pepper Vinaigrette



Choose an Entree and two sides

Entrees

- **Steamed Whole Fish** - Garlic, Lemongrass, Scallions, Ginger, Hawaiian Chilis, Sesame Oil
- **Macadamia Nut Crusted Catch of the Day** - Seasonal Fruit Sauce
- **Grilled Big Island Beef** - Chimichurri Sauce
- **Kona Coffee Pork Tenderloin** - Seasonal Gastrique
- **Fried Tofu** - Sesame Shoyu Dipping Sauce
- **Roasted Chicken** - Chicken jus
- **Buttermilk Fried Chicken** - Crystal Hot Sauce Beurre Blanc

Sides

- **Braised Greens** - Mustard Greens Southern Style
- **Mashed Purple Sweet Potato** - Spicy Macadamia Nuts, Ginger, Local Honey
- **Vegetable Fried Rice** - Seasonal Vegetables, Calrose Rice, Shoyu, Egg
- **Suan La Bai Cai** - Sichuan Style Cabbage
- **Kalo Chips** - Deep Fried Waipio Valley Taro, Garlic Aioli Dipping Sauce
- **Ulu Curry** - Sweet Onion, Garlic, Ginger, Dried Chilis, Curry Leaf, Indian Spices
- **Grilled Vegetables** - Local Seasonal Vegetables, Roasted Garlic Butter
- **Russet Potato Mash** - Luxurious Potato Puree



Choose a dessert

Desserts

- **Lava Cake** - Seasonal Fruit Sauce
- **Kona Coffee Creme Brulee** - Lions Gate Farm Coffee, Caramelized Sugar
- **Haupia** - Lilikoi, Toasted Coconut
- **Gypsea Gelato** - Assorted Flavors Toasted Coconut Tuile
- **Banana Pudding** - Local Bananas, Ginger Snaps
- **Cheese Board** - Selection of cheeses with local honey, fresh fruit, macadamia nuts, and tree tomato jam