Appetizers

Soup du Jour and Quinoa Salad $4
(with Garlic Herb Bread)

Corn Flour Fried Calamari $4
(with Coriander Spice Mix and Cajun Remoulade Sauce)

Chicken Confit Sliders $5
(with Kabayaki Glaze, Wasabi Aioli)

“Shinsato Farm” Pork Lettuce Wraps $5
(with Quinoa Salad, Southeast Asian Chimichurri & Kaffir Aioli)

Yummy Sandwiches
(Served with Pickle, Olives, Roasted Rosemary Fingerling Potato and Locally Baked Breads)

Grass Fed Island Beef Burger (Gozo) $8
(Smoked Bacon, Smoked Mozzarella, Avocado & Dijonnaise sauce on a Kaiser Bun)

Ciabatta Turkey Club $8
(Roasted Turkey, Bacon, Smoked Mozzarella, Caramelized Onions, Romaine, Tomato, Roasted Garlic Aioli, Dijon on Ciabatta Bun)

Veggie Panini Sandwich $7
(Grilled Zucchini & Eggplant, Roasted Red Bell Pepper, Tomato, Caramelized Onions, Smoked Mozzarella & Tahini Pesto in Ciabatta Bun)

“Shinsato Farm” Pulled Pork Sliders $8
(Kiawe Smoked and Slowly Cooked to Pull Pork Perfection, Sweet Tangy BBQ Sauce served on Potato Rolls with Cole Slaw)

Local Farm to Table Salads
(Add Grilled Chicken Breast to any Salad for $3 more)

Tex Mex Salad $6
(Local Greens, Corn, Black Beans, Jack Cheese, Jicama, Tortilla tossed in a Jalapeno Lime Vinaigrette, topped with Chipotle BBQ Sour Cream, Pico de Gallo and Guacamole)

Spicy Korean Inspired Noodle Salad $6
(Fried Tofu, Sweet Corn Kernels, Cucumber, Carrots, Sumida Watercress, and Fried Won Ton Croutons)

Kale and Baby Romaine Salad $6
(Tossed Quinoa, Strawberries, Cranberries, Tomato, and Orange tossed with a Honey Dijon Vinaigrette)

Ono Plates
Pan Fried Calamari Steak with Herbed White Wine Cream Sauce $8
(Garnished with Edamame, Mushrooms, Sea Asparagus & Tomatoes served with Kale & Bacon Mashed Potato)

Sesame Crusted Island Catch $9
(With Citrus Soy Butter Sauce, Scallion Ginger Pesto, served with Steamed Jasmine Rice, Zucchini, Tomatoes and Corn)

Linguine with Herb Roasted Chicken $8
(Basil, Capers, Bell Pepper, Zucchini, Eggplant tossed with Marinara Sauce and served with Garlic Cheese Bread)

Braised Short Ribs $8
(Kale & Bacon Mashed Potato, Served with Asparagus, Mushrooms, Tomato & Carrots, topped with Béarnaise sauce)

Chicken Breast Scaloppini $7
(Soft Polenta, Bulgur Wheat, Black Bean, Corn and Feta Salad and Lemon Caper Cream Sauce)

Grilled 8 oz Striploin Steak with Red Wine Mushroom Sauce $9
(Taro Croquette, Grilled Sugarland Tomato & Bulgur Wheat, Black Bean, Corn and Feta Salad)

Grilled St.Louis Style BBQ Ribs $8
(Tender, basted, St. Louis Ribs, served with Kale & Bacon Mashed Potato, Cole Slaw & Grilled Tomato)

Roast Pork Yaki Udon $8
(LOCALLY MADE UDON with “SHINSATO FARM” Pork, Bean Sprouts, “SUMIDA FARM” Watercress, Carrots, Corn, Wasabi Aioli and Nori Furikake)

Sweet Treats
Chef Eddie’s Famous Vanbanna Pie $4
(Banana Infused Swiss Almond Vanilla Ice Cream on a Ritz Cracker Crust, served with Apple Banana Brûlée & Banana Rum Caramel Sauce)

Warm Flourless Chocolate Cake $3
(with Chocolate & Vanilla Sauce)

Fresh Fruits and Hanalei Taro and Sweet Potato Dumplings
(Lite Lemon Grass Ginger Apple Juice)

Okinawan Sweet Potato Cheese Cake $6
(glazed with Island Honey and served with Hawaiian Pineapple Compote)

Strawberry Lilikoi Pound Cake Sandwich $3
(Fresh Strawberries and Lilikoi Cream Sandwiched in Pound Cake)

Kona Coffee & Lahaina Rum Pound Cake Trifle $3
(with a Light Mascarpone Cream)

Beverages
$2 (Free Refills for Dine in Guests Only) Fountain Drinks: Pepsi, Diet Pepsi, Sierra Mist & Fruit Punch

Freshly Brewed Passion Iced Tea
Hot Kona Coffee Blend or Hot Tea

*Most of our produce is locally grown.

*Lunch Provided by our Intermediate Cookery.

Dining Room & Cost Control Students.