Starters

Choice of One

“Tempura Style” Crispy Soft Shell Crab and Temaki “Hand Roll” with Soft Shell Crab, Cucumber-Ogo Namasu, Avocado-Chili Aioli, Thai Sweet Chili Drizzle and Nori Brush  
(Additional $3 Charge)

Sauteed Scallop and Kauai Shrimps with Shaved Asparagus, Sauteed Shiitake Mushroom, Edamame-Vanilla-Mint Puree, Frisee Salad with Yuzu Vinaigrette and Pickled Shallots, Crisp Parsley  
(Additional $2 Charge)

Ahi Three Ways

Ahi Poke with Inamona, Grilled Peppered Ahi, and Spicy Ahi Sushi with Thai Green Papaya Salad, Soy-Wasabi Aioli and Yuzu Miso Blend  
(Additional $1 Charge)

Duck Variation Medley

Chinese Duck Spring Roll, Pork-Shrimp Pot Sticker with Duck Slaw and Chinese Duck Porridge with Shiitake-Choi Sum Salad, Hoisin Tamarind Gastrique

Frisee-Watercress Salad with Poached Burgundy Pear and Big Island Goat Cheese, Broccoli, Cauliflower, Cucumber, Radish, Cherry Tomato and Candied Walnuts, Vanilla Bean Vinaigrette and Star Anise-Balsamic Syrup

Soup of the Week

Ask your server for soup selection

Choice of Entrée

Marinated Sauteed King Salmon with Crispy Skin and Kauai Shrimp, Charred Chinese Cabbage, Spicy Pickled Chipotle-Pepper-Corn Relish and Roasted Fingerling Potatoes, Tumeric-Saffron-Tarragon-Tobikko Nage
$32

Chicken Roulade with an Oriental Filling, Roasted Garlic-Wasabi Potato Puree, Steamed Choi Sum, Roasted Pineapple-Avocado Relish, Ginger-Garlic Chicken Jus Li’e
$28

Chermoula Flavored Grilled “Island Catch” with Tomato-Eggplant Compote and Tamarind-Ginger Chutney, Wilted Watercress-Frisée-Grilled Alii Mushroom Salad, Turmeric-Lemon Grass Jasmine Rice and Harissa Beurre Blanc
$30

Asian Herb Marinated Grilled Beef Tenderloin and Shrimp Lollipop Cake with Soy Wasabi Aioli, Ragout of Chinese Long Beans, Carrots, Corn, and Mushrooms, Sweet and Sour Onion Marmalade, Kabocha Pumpkin Potato Puree, Savory Tomato Jam, Red Wine-Lemon Grass Infusion
$35

Asian Herb Marinated Grilled Alii and Shiitake Mushrooms with Soy Wasabi Aioli, Ragout of Chinese Long Beans, Carrots, Corn, and Mushrooms, Sweet and Sour Onion Marmalade, Kabocha Pumpkin Potato Puree, Savory Tomato Jam, Burgundy-Mirin Syrup
$26

Wok Seared Seafood Medley (Kauai Shrimps, Scallop, Clams, Calamari) and Sake Infused Breaded Mussel with Baby Bok Choy, Lobster-Shrimp Dashi-Yuzu Butter Broth, Steamed Jasmine Rice with Fried Garlic
$34

Stir Fried Beef Strips with Bell Peppers, Zucchini, Shiitake Mushrooms, Carrots, and Broccoli Florets with Enoki Mushrooms, Steamed Jasmine Rice with Fried Garlic and Hoisin-Chili Bean Sauce
$29

Dessert

A Daily Special Dessert featuring Chef David Brown and his Patisserie Class

Beverage

Kona Coffee, Decaffeinated Coffee Hot Tea or Iced Tea

**Menus & prices subject to change without notice**

Although Students and employees are not allowed to accept gratuities, donations to the program are accepted at the host stand.

Dinner Prepared by Chef Warren Uchida & Students

Dining Room Service

Desserts Prepared by Chef David Brown & Students

Instructor John Santamaria & Students