



Ka 'Ikena Laua'e

R e s t a u r a n t

Ka 'Ikena means "the view" or "the vision". The Laua'e is the fern with a fragrance that suggests maile and grows towards sunlight. In its figurative sense, Ka 'Ikena Laua'e translates into "many minds striving towards the vision".

We hope you enjoy your dining experience with us and, as you leave, take with you the "vision" that we here at the Food Service and Hospitality Education Department strive for.

Fall 2017 Asian Pacific Menu

Starters

(CHOICE OF ONE ITEM)

Ahi Two Ways

Breaded Lomi Salmon Ahi Roll with Thai Green Papaya Salad and Spicy Ahi Sushi Roll
Chili Sesame Vinaigrette and Taro Chip
(Additional \$1 Charge)

"Tempura Style" Crispy Soft Shell Crab and Temaki Hand Roll with Soft
Shell Crab, Cucumber-Ogo Namasu, Avocado-Chili Aioli, Thai Sweet Chili
Drizzle, Nori Brush and Crisp Ogo
(Additional \$2 Charge)

Soy-Honey-Vinegar Marinated Grilled Tofu and Asparagus with Kabocha Pumpkin-Potato
Puree, Gingered Lomi Tomato with Sea Asparagus, Chiso Ponzu Syrup, Green Onions,
Nori Slivers and Bubu Arare

Duck Variation Medley

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

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

The Culinary Program at Kapi'olani Community College is an educational training facility where the food is prepared and served by students.

Donations are gratefully accepted, and may be placed in the "Tip Box" at the entrance of the dining room. We ask that you please refrain from tipping your student waiter or waitress individually. All donations are deposited into a special fund which is used to support activities that benefit all of the students enrolled in Culinary Arts and Hospitality Education at Kapi'olani Community College.

Form of payment accepted are by cash, personal checks, credit cards and traveler's checks.

Mahalo for your continued support.

Entrée

Asian Herb Marinated Sauteed King Salmon, Crispy Skin, Fried Bone, Garlic Kale with Applewood Smoked Bacon, Spicy Pickled Corn Relish, Asparagus-Mushroom Risotto and Yellow Pepper-Shallot Emulsion, Citrus Beurre Blanc
\$37

Butter-Wine-Lemon Poached "Island Catch" with Carrot-Ginger Potato Puree, Long Beans-Carrots-Shimeji Mushrooms and Edamame, Wild Rice-Pine Nut Granola and Pickled Beet Gastrique, Roasted Pink Peppercorn-Lemon Zest Sprinkle
\$32

Star Anise-Ginger-Lemon Grass Brined Grilled Pork Loin and Kauai Shrimp with Ragout of Asparagus, Long Beans, King Trumpet Mushrooms, Corn and Slow Roasted Grapes
Roasted Garlic Wasabi Potato Puree, Tomato Marmalade, and Burgundy Mirin Syrup
(Cooked to Medium Doneness unless Specified)
\$35

Grilled Peppered Crusted Beef Tenderloin with Kaffir Lime-Lemon Grass Butter, Asparagus, Sweet and Sour Onion Jam, Tomato Marmalade, Crispy Fingerling Potato Chips, and Red Wine-Port-Lemon Grass Infusion
Soy-Chili Aioli
\$40

Grilled Balsamic Chiso Marinated Portabella Mushroom with Kaffir Lime-Lemon Grass Butter, Asparagus, Sweet and Sour Onion Jam, Tomato Marmalade, Crispy Fingerling Potato Chips, Burgundy-Mirin Syrup
Soy-Chili Aioli
\$30

Wok Seared Seafood Medley (Kauai Shrimps, Scallop, Clams and Mussel) with Breaded Calamari and Blistered Grape Tomato, Baby Bok Choy and Spicy Black Bean Sauce, Steamed Jasmine Rice with Fried Garlic
\$38

Stir Fried Beef Strips with Bell Peppers, Zucchini, Mushrooms, Asparagus, Carrots, Broccoli Florets, Hoisin-Chili Bean Sauce and Steamed Jasmine Rice with Fried Garlic
\$33

Dessert

**A Daily Special Dessert
Featuring Chef David Brown's 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
and Students

Dining Room Service
Instructor John Santamaria
and Students

Desserts Prepared by
Chef David Brown
and Students