



# Ka 'Ikena Laua'e

## R e s t a u r a n t

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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.

### *Asian Pacific Menu*

November 7<sup>th</sup> to November 29<sup>th</sup>, 2018

#### Choice of Starters

Dim Sum of the Day with Complementing Sauces

Asian Tacos Student Made Pork Fat Bao Bun, Slow Braised Pork Belly, Pickled Vegetables, Herbs

Bi Bim Bap Salad with Bulgogi, Egg Yolk, Crispy Rice, Traditional Vegetables, Kochujang Vinegar

Sticky Chicken Wings with Peanuts, Chilies and Herbs

Chawan Mushi with Black Bean Clams, Pickled Vegetables

Kampachi Crudo with Citrus Ponzu, Compressed Watermelon, Shiso, Jalapeno

Tempura Shrimp Inside Out Roll with Beef Tenderloin Tataki, Black Pepper Sauce, Garlic Aioli

Spicy Vegan Chickpea Roll with Sweet Mushroom Soy, Oven Roasted Tomato, Cucumber

Student Made Tofu with Watercress, Tomato Salad, Ponzu Gelee, Creamy Sesame Dressing

*\*Consuming raw or undercooked foods may increase your risk of food borne illness*

*Not all ingredients are listed on the menu, please let your server know if you have any allergies or dietary concerns*

*Everything is made daily, we are very sorry if we run out of any dishes*

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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.

## **Choice of Entrée:**

Braised Boneless Kalbi Short Rib  
Gochujang Potato Salad, Namul  
\$26

Garlic Pepper Wok Prawns  
Mung Bean Kim Chee Pancake, Lettuce Wrap, Pickled Daikon, Soy Vinegar  
\$26

Slow Braised Pork Belly  
Ginger Scallion Relish, Dashi Egg White Congee, Pickled Vegetables  
\$24

Lace Battered Dover Sole  
Dungeness Crab Fried Rice, Pickled Mustard Cabbage, Yuzu Kosho Mayo  
\$26

Grilled Indian Spice Brined Chicken  
Raita, Cucumber Salad, Pickled Onions, Lettuce, Naan  
\$23

Szechuan pepper Beef Tenderloin  
Fresh Chow Fun, Stir Fry, Peanut  
\$28

Roasted Duck Breast Ramen with Spicy Confit Duck Leg, Soy Infused 6 Minute Egg, Pickled  
Cabbage, Bean Sprout, Crispy Garlic, Pono Pork Duck Broth  
\$24

## **Dessert**

A Daily Special Dessert  
Featuring Chef Dan Wetter's Patisserie Class

### **Beverage:**

Kona Coffee  
Decaffeinated Coffee  
Hot Tea or  
Iced Tea

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### **Lunch Prepared By**

Chef Jason Peel  
& Students

### **Dining Room Service**

Instructor Aaron Chau  
& Students

### **Desserts Prepared by**

Chef Dan Wetter  
& Students

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