Choice of Starters

Sushi of the Day

Local Pork and Vegetable “Fries” with Apple Banana Ketchup, Sweet Chili Sauce

Big Island Alii Mushroom Kakeage with Hawaiian Chili Ranch, Crisp Shiso, Pickled Onion

Sweet and Sour Beet Salad with Uni, Shrimp Toast Crouton, Hoisin Dressing

Ahi Crudo with Smoked Macadamia Nuts, Melon, Ssamjang Vinegar

Kona Lobster Chawan Mushi with Truffle Tare, Pickled Mushrooms and Peppers

Charred Broccoli Caesar with Heart of Palm, Crispy Rice, Egg Yolk, Parmesan, Chili Vinaigrette

Crispy Ulu with Burned Brown Sugar Soy Aioli, Kalbi Gel, Kim Chee Cauliflower, Cilantro

Choice of Entree

Thai Braised Sticky Lamb Shank Pho with Fried Peanuts, Herbs, Pickles. 27

Grilled Kauai Prawns with Prawn Won Tun, Candied Walnuts, Sweet Onion, Honey Glaze. 26

Curry Garlic Pork Chop with Garlic Fried Rice, Pork Jus, Basil Oil. 26

Gram Masala Buttermilk Fried Chicken Sandwich with Cucumber Salad, Sumac Raita. 24

Garlic Butter Filet with Charred Broccoli Puree, Confit Tomato, Asian Style Au Poivre. 27

Cold Zucchini “Pad Thai” with Hearts of Palm, Chili Oil, Citrus, Crispy Herbs and Rice. 23

Kona Lobster Banh Mi with Pickled Daikon and Chilis, Herbs, Lobster Chips. 28

Whole Fried Fish with Mushroom Dashi Porridge, Ginger Scallion Relish. 28
Dessert

Recited daily and prepared by the fundamentals of Baking Class under the direction of Pastry Chef Instructor Dan Wetter

Beverage

Kona Coffee
Decaffeinated Coffee
Hot Tea
Iced Tea

The cuisine is produced by the Asian Pacific Cuisine Class under the direction of Chef Instructor Jason Peel. The menu has been created to allow the students to achieve the desired/directed outcomes outlined in the course syllabus.

Everything is prepared daily and we apologize if we run out of any dishes.

*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.

Dining Room Service is provided by the students of the Culinary 160 class under the direction of Instructor Aaron Chau.