

CHEF'S TASTING MENU \$29

Available 4:00 - 5:30pm Daily

STARTER (Choose 1)

CAESAR SALAD

Romaine lettuce, parmesan cheese, taro and focaccia herb croutons

HURRICANE KALUA PORK FRIES

Crisp fries, slow cooked shredded pork, garlic aioli, teriyaki drizzle, furikake, pickled cucumbers FRIED CALAMARI STRIPS Guava cocktail sauce

KALE SALAD*6

Kunana Dairy goat cheese, asian pear, figs, pickled beets, seasonal fruit, candied macadamia nuts, local honey white balsamic vinaigrette

ENTRÉE (Choose 1)

PANKO & MAC NUT HAWAIIAN FRESH FISH

Macadamia nut & parmesan, herbed jasmine rice, lemon caper beurre blanc

DUROC PORK RIBS

All natural pork, slow cooked imu style, chive cream mashed potatoes, island bbq sauce

KEOKI'S STYLE HAWAIIAN FRESH FISH

Baked in a garlic, lemon & sweet basil glaze, okinawan sweet potato mash, roasted kilauea tomato gastrique

GUAVA BBQ CHICKEN

Wayne farms all natural chicken, crisp vegetable kimchi slaw, jasmine rice pilaf, guava bbq sauce

DESSERT (additional)

ORIGINAL HULA PIE 14

Chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream

BANANA COCONUT CREAM PONO PIE 12

Hana maui breadfruit "ulu", coconut, banana, nut crust, tropical fruit relish *free of refined sugar, gluten & dairy*

TARO COCONUT BREAD PUDDING 12

Sweet butter rum glaze