

# CHEF'S TASTING MENU \$32

Available 4:00 - 5:00pm 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\*®

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 bbg 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 13

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

#### TARO COCONUT BREAD PUDDING 13

Sweet butter rum glaze