

# 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

Add our famous house made pineapple carrot muffins & taro sweet rolls +7

## **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, white rice, quava bbg sauce

## **DESSERT** (additional)

#### Original Hula Pie 15

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

#### Mango Pono Pie 14

Hana maui breadfruit "ulu", mango, maui honey, nut crust, tropical fruit relish (free of refined sugar, gluten & dairy)

#### Taro Coconut Bread Pudding 14

Sweet butter rum glaze