

The Hualalai Grille

Snapper Sashimi Onaga, Puff Rice, Micro Shiso, Molokai Black Sea Salt	18
Barbeque Ribs Tamarind Glaze, House Made Kimchee	19
Tataki Seared Prime Beef, Tempura Uni, Yuzu Syrup, Micro Cilantro	21
Crispy Wontons Kona Cold Lobster, Shiitake Mushrooms, Green Onions Spicy Kabayaki	20
Korean Hot Pot Slow Cooked Beef, Braised Napa Cabbage, Spicy Broth	21
Ahi Carpaccio Pounded Yellow Fin Tuna, Radish, Citrus, Olive Oil, Wonton Chips	19
Honolulu China Town Duck Green Onion Crepes, Ginger Cucumber, Peking Barbeque Sauce	19
Poke Cones Spicy Ahi, Yuzu Hamachi, Ko Cho Jang Ono, Sambal Snapper	21
Keahole Clams Sake Steamed, Hamakua Ali'i Mushroom, Edamame	18
Cured Kona Kampachi Roasted Waimea Beets, Walnut Oil, Micro Burgundy Amaranth	18
Cucumber Tataki Seasoned Hamakua Spring Cucumber, Micro Salad, White Shoyu	15
Picasso Farms Tomato Salad Kunia Watermelon, Hawaii Island Goat Cheese, Baby Basil	17
Market Salad Big Island Farm Vegetables, Hirabara Greens, Ginger Soy Vinaigrette	16

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Tasting of Raw Fish	42
Chefs Selection of Fresh Local Fish, Yamashiro Farm Wasabi, Duet of Shoyu	
Ahi	42
Seared, Thai Inspired Green Papaya Salad, Nam Pla Sauce	
Pacific Walu	39
Grilled, Spicy Cucumber Slaw, Brussels Sprouts Lemon Scented Jasmine Rice, Korean BBQ Sauce	
Opakapaka	41
Olive Oil Poached, Edamame Puree, Sweet Orange Compote, Cauliflower	
Keahole Lobster	56
Butter Poached, Ragout of Celery and Corn, Snow Peas, Tapioca Pearls Pea Shoots, Meyer Lemon Soy Emulsion	
Surf & Turf	44
Braised Bacon, Seared Diver Scallops, Robb Farm Baby Leeks, Sugar Snap Peas	
Farmer's Market Vegetables	32
Manicotti Pasta, Celery Root, Sugar Snap Peas, Big Island Goat Cheese	
Prime New York Steak	48
Grilled, Hamakua Mushrooms, Duck Duck Goose Fries, Yuzu Demi Glace	
Organic Roast Chicken	35
Fondue Mashed Potato, Edamame, Kohala Mountain Baby Carrots, Natural Jus	
Short Rib	48
Kombu-Shoyu Braised, Chinese Mustard Crust, White Cheddar Potato Puree Caramelized Shallot, Crispy Fingerling Potatoes	
22 Ounce Rib-Eye for Two	82
Open Oven Roasted, Potato Fondue, Nakano Farm Haricot Vert Green Peppercorn-Brandy Jus	
Nightly Menu Tasting	
Chefs Selections, Per Table Only	
6 Course	90
8 Course	105
10 Course	125

Chef De Cuisine Derrick Roberts Culinary Brigade