

# M E N U

---

## A P P E T I Z E R S

---

**FRENCH ONION SOUP** ..... 14  
Toasted Sourdough, Gruyère

**AHI TUNA TATAKI** ..... 23  
Matsutake Dashi, Black Garlic, Kataifi

**CRISPY CALAMARI** ..... 18  
Coconut Crusted Calamari, Cajun Shrimp, Fennel, Mango Chutney

## S A L A D S

---

**GF HIRABARA WEDGE** ..... 21  
Baby Romaine, Blue Cheese, Soft Cooked Egg, Tomato, Crispy Prosciutto, Ranch

**GF FARMERS SALAD** ..... 16  
Mixed Greens, Shaved Radish, Carrots, Cucumber, Tomatoes. Choice of Dressings: Ranch, Balsamic Vinaigrette, 9-Island

**HEALTH NUT** ..... 21  
Fresh Papaya, Quinoa, Barley, Farro, Pumpkin Seeds, Cashews, Kale, Tossed with Lemon Vinaigrette

**GF HULI CHICKEN COBB** ..... 23  
Slow Smoked Chicken, Corn, Tomatoes, Egg, Cucumber, Feta, Tossed with Cilantro Crema

**GF KEKELA BEETS & BURRATA** ... 21  
Orange, Pistachio Pesto, Kawamata Tomatoes, Saba

## P I Z Z A

---

**MARGHERITA** ..... 23  
Homestyle Marinara, Sliced Mozzarella, Basil

**TRIPLE FUNGHI** ..... 28  
Porcini Crema, Hamakua Mushrooms, White Truffle Oil

**BADA BING** ..... 28  
Coppa, Pancetta, Italian Sausage, Pepperoni

## E N T R É E S

---

**MISOYAKI SALMON** ..... 44  
Daikon Purée, Spinach

**GF VEGAN PINEAPPLE CURRY** ..... 32  
Seasonal Vegetables, side Jamine Rice, Pineapple, Red Bell Pepper, Onions, Curry Powder, Tumeric, Brown Sugar, Golden Raisins, Coconut Milk

**WAGYU BURGER** ..... 25  
8 oz Beef, Smoked Mozzarella, Lettuce, Kawamata Tomato, Truffle Aioli House-Made Pickles on a Brioche Bun

**GF MARKET CATCH** ..... 45  
Steamed Seasonal Vegetables, Pickled Ogo, Yuzu Butter

**SHORT RIB GNOCCHI** ..... 45  
Shiso Gremolata, Parmigiano Reggiano

**FETTUCINI FUNGI** ..... 39  
Hamakua Mushrooms, Porcini Crema, Black Truffle, Parmigiano Reggiano

**HULI HULI JIDORI CHICKEN** ..... 45  
Half Smoked Chicken, Kabocha Purée, Heirloom Carrots, Romanesco, Pineapple BBQ Sauce

**KONA COFFEE BBQ RIBS** ..... 21/42  
Half/Full Rack, Pineapple Coleslaw, Beer Fries, Kahlua BBQ Glaze

**MONGOLIAN BEEF** ..... 45  
Grass-Fed Beef, Onion, Kimchi Romesco, Charred Scallion Oil, Jasmine Rice

**GF BEEF TENDERLOIN** ..... 65  
Truffle Mashed Potatoes, Tuscan Kale, House-Made A1 Sauce

## S I D E S 10

---

**GF YUKON GOLD MASHED POTATOES**

**GF HAMAKUA MUSHROOMS**  
Garlic, Herb-Roasted

**GF GRILLED ASPARAGUS**  
Plugrá Butter, Garlic

**CAVATAPPI MAC & CHEESE**  
Black Truffle Pâté, Gruyère, White Cheddar, Fennel

**GF CRISPY BRUSSELS**  
WhistlePig Maple Syrup, Candied Slab Bacon

*Ke'olu*

**GF** = Dish is prepared gluten free. Please alert your server of any allergies or dietary restrictions.  
\*Consuming raw or undercooked meat, poultry, shellfish or eggs may increase risk of foodborne illness.