

HUALĀLAIGRILLE

RAW BAR

HUALĀLAI OYSTERS*	30
Ogo, Yuzu Mignonette, Black Garlic Ponzu	
SHRIMP COCKTAIL*	29
Fresno Chili Cocktail Sauce	
AHI TUNA & RICE*	27
Marinated Yellow Fin Tuna, Caviar, Tobiko, Avocado Mousse, Crispy Thai Rice	
BIG ISLAND BEEF TARTARE*	23
Cornichons, Caper Berry, Truffle Aioli, Liliko`i Mustard, Waipi`o Taro Bread	
CHILLED KONA COLD MAINE LOBSTER 48/92	
Frisée, Hirabara Radish, Lemon Vinaigrette	

SALADS

ROASTED BEET AND WARM GOAT CHEESE	23
Warm Goat Cheese Croqueta, Citrus	
HG WEDGE	24
Whistle Pig Maple Braised Bacon, Buttermilk Bleu Cheese Crumbles, WOW Tomato, House Ranch	
CAESAR	22
Hirabara Baby Gem, Garlic Caesar, Focaccia Croutons	

HOT ROCK - 34

American Wagyu, Kanpachi, Ali`i Mushrooms, Shoyuzuke, Nam Jim Jaew, Black Garlic Ponzu
Upgrade to **A5 Wagyu + 32**

PLATEAU DE MER - 170

Kumamoto Oysters, Pacific White Shrimp Cocktail, Chilled Maine Lobster

CHAR-GRILLED

PORK

Iberico Pork Secreto	49
Kurabuto Pork Tomahawk	55

BEEF

Ribeye - 14 oz.	85
Prime Filet - 7 oz.	64
NY Strip Bone-in - 20 oz.	94
Tomahawk Dry-Aged - 46 oz.	190

WAGYU

Ribeye Cap - 10 oz.	98
Japanese A5 Wagyu Ribeye	
Price per ounce	32
Wagyu Tomahawk - 52 oz.	350
New York Strip - 10 oz.	95

TABLESIDE

KONA KANPACHI FILET*	74
Caper, Meyer Lemon, Brown Butter	
16 OZ CHÂTEAUBRIAND*	175
Slow-Roasted Big Island Bone Marrow, Caper Shallot Vinaigrette	

SIDES - 15

CHARRED BRASSICAS

Sunflower Seed Pesto, Meyer Lemon

YUKON GOLD POTATO PURÉE

Smoked Olive Oil, Chives

HEIRLOOM CARROTS

Citrus Glaze, Pickled Mustard Seed

MAC & CHEESE

Dry Jack Cheese, Black Truffle, Chive

TRUFFLE FRIES

Hand-Cut, Parmesan Reggiano

TRADITIONAL BAKED POTATO

Butter, Sour Cream, Chives, Bacon

SAUCES - 5

BLACK GARLIC PONZU

BÉARNAISE

CREAMED HORSERADISH

CHIMICHURRI

AGED RUM & GREEN PEPPERCORN

BLEU CHEESE FONDUE



ENTRÉES

LAMB LOIN , Pan-Roasted, Thai Fried Rice, Baby Rainbow Carrots, Pepper Sauce.	62
JIDORI CHICKEN "ESCABECHE" , Grilled and Spice-Crusted, Braised Fennel, Confit Artichoke	49
BIG GLORY BAY SALMON , Ali`i Mushrooms, Kekela Radish, Yuzu Matsutake Dashi	57
HG 50/50 BURGER , 50% American Wagyu & 50% Big Island Beef, Roasted Maitake Mushroom, Sautéed Maui Onion, Provolone Cheese, Brioche Bun	36