



## Passed apps

Passion fruit tea cured ahi

wasabi cream | yuzu | pickled cucumber | rice puff

Beef carpaccio on crostini ( beef tongue )

crispy capers | truffle | parmesan | stone ground mustard

Adobo pork croquette

garlic chive | cilantro crema | Hawaiian chili

Furikake fried chicken slider

house made milk roll | kim chee aioli | spicy pickle | cabbage slaw

Local style passion cru ( seared ahi)

cucumber | lilikoi | Hawaiian chili | tomato | coconut |  
ginger

Torched beef nigiri

sushi rice | ponzu glaze | green onion

Togarashi seared ahi on toast

tropical salsa | herbed goat cheese

"Lomi salmon"

watercress-spinach puree | Ho farm tomato | pickled onion

Corn and crab arancini

citrus aioli | parmesan | thyme

V. Egg toast on brioche

sous vide egg yolk | sea salt | caviar | chive

V. Eggplant katsu bao bun

pickled vegetables | cilantro | bourbon-hoisin

V. Ho farm tomato and goat cheese tart

thyme | garlic | truffle sea salt

VG. Taro croquette with seasonal chutney



## Family style menu

Local green salad

shaved farm vegetables | Ho farm tomato | green goddess dressing

Roasted garden vegetables

Honey and ginger glazed carrots | balsamic brussels sprouts | charred  
broccolini

Roasted garlic smashed potatoes | thyme infused potato puree

Roasted mushroom on plancha

cremini | oyster/ali'i | button | black garlic | broccolini  
| spinach

(Choice of 2 )

Bourbon-soy marinated N.Y strip loin with blistered tomato

Coconut-mac crusted catch with sesame-miso emulsion

Lemon poached fresh catch with tomato chutney

Braised beef short rib with oxtail demi

Herb roasted chicken with ponzu cream

Add ons

Bread shop bread and butter + 5

Bone marrow + 7

Dessert

Coconut-haupia pie

Okinawan potato puree | graham | toasted coconut



## Coursed Menu

1st course ( choice of )

Chutoro sashimi  
white shoyu-yuzu granita | wasabi foam

Truffled egg custard  
prosciutto | truffle | chive

Local green salad with green goddess dressing  
Ho farm tomato | shaved farm vegetables | beet pickled shallots |  
bubu areare

Entrée ( 2 choice per party )

Misoyaki butter fish  
bamboo rice | ponzu poached shitake | carrot reduction | yuzu  
gel

Ash crusted beef tenderloin  
red onion marmalade | smoked potato | charred carrot | asparagus

Braised pork cheek  
pickled apple | celery root puree | chimi churri | Romanesco

Crispy chicken roulade  
sweet corn puree | brown chicken jus | harukei turnips | tavern  
spoon bread

Seared Kona Kampachi  
lilikoi burr blanc | herb oil | Okinawan potato | smoked trout  
roe

Beef tendelroin with mushroom gratin  
oxtail demi | smoked potato | roasted carrot | kale

Dessert ( choice of 1 )

Kona cappuccino  
whiskey foam | milk ice cream | chocolate crunch | coffee curd

Yuzu olive oil cake  
strawberry crunch | lemon verbena | blueberry



## Buffet style

Local green salad

shaved farm vegetables | Ho farm tomato | bubu arare | beet  
pickled shallots

Braised beef short rib

taro mash | roasted kale | carrot | oxtail demi

Coconut-mac crusted catch

Okinawan potato | choy sum | sesame-miso emulsion

Herb roasted chicken

ponzu cream | bok choy | charred scallion potato

Roasted kabocha pumpkin

avocado | radish | pumpkin seed | green goddess dressing