Memoirs

WHERE EVERY BITE & SIP TELLS A STORY

THE FULL MENU

2026 Collection

PASSED APPETIZERS

SEAFOOD

Corn & Crab Arancini
Citrus aioli | parmesan | thyme

Salmon or Ahi Crudo
Wasabi | ponzu | radish | ho farm tomato

Passion Fruit Cured Ahi
Local ahi | yuzu wasabi aioli | pickled cucumber | shrimp chip

Ahi Tataki
Milk bread | kimchi aioli | green onion | red onion marmalade

Ahi Poke Cones
Crispy cone | wasabi rice | shoyu | ginger

Ponzu Panko Crusted Scallop
Lemon | chive | uni butter

MEAT & POULTRY

Adobo Pork Croquette
Cilantro aioli | micro greens

Fresh Mozzarella Skewer
Papaya | prosciutto | balsamic drizzle

Beef Tartare
Milk bread | lemon | chive | patis

Torched Beef Nigiri
Sushi rice | ponzu glaze | green onion

Furikake Fried Chicken Slider
Hawaiian sweet roll | kimchi aioli | house-made pickle | cabbage slaw

Wagyu Beef Slider
Hawaiian sweet roll | secret sauce | house-made pickle | American cheese

Roasted Pork Belly Bao
Pickled vegetables | cilantro | bourbon-hoisin

Bacon & Eggs
Sous vide egg yolk | milk bread | candied bacon | chive

VEGETARIAN

Fresh Mozzarella Skewer
Local tomato | basil | balsamic drizzle

Tomato Bisque Shooter
Parmesan toast | basil oil

Taro Croquette
Seasonal chutney | green onion

Eggplant Katsu Bao
Pickled vegetables | cilantro | bourbon-hoisin

Ho Farm Tomato Tart
Goat cheese | herbs | truffle

Mushroom Tart
Gruyere | ricotta | thyme

SALADS

Local Green Salad
Ho farm tomato | shaved farm vegetables | pickled onions | choice of yuzu honey or green goddess dressing

Classic Caesar
Baby gem lettuce | house-made Caesar dressing | garlic croutons | parmesan

Roasted Beet Salad
Baby arugula | goat cheese | balsamic vinaigrette

Roasted Kabocha Squash
Pumpkin seeds | avocado | radish | green goddess dressing

SIDES

Seasonal Vegetables
Garlic | lemon | herbs

Crispy Smashed Potatoes
Fingerling potatoes | garlic | thyme

Roasted Carrots
Crispy kale | olive oil

Steamed Local Choy Sum or Bok Choy
Sesame-miso emulsion

Roasted Mushroom
Local mushroom | herbs | garlic | kale

Roasted Baby Potatoes
Sea salt | roasted garlic | thyme

Mac & Cheese
Cheddar blend | panko breadcrumbs | herbs

Creamy Ulu Polenta
Local breadfruit | roasted garlic | parmesan | herbs

Okinawan Sweet Potato Mash
Coconut milk

POTATO PUREE — CHOICE OF

Roasted Garlic

Kiawe Smoked

Taro

Truffle

STEAMED RICE — CHOICE OF

White

Jasmine

Forbidden Rice

ENTRÉES — BUFFET/FAMILY STYLE

Coconut-Mac Crusted Mahi
Sesame-miso emulsion | micro cilantro

Chinese Style Steamed Fresh Catch
Ginger | lemon | sesame | herbs

Misoyaki Butterfish
Black cod | roasted shitake mushrooms | green onion

Garlic Shrimp
Local shrimp | garlic | butter | lemon | herbs

Shoyu Grilled Chicken
Boneless skinless chicken thigh | ponzu cream | cilantro | green onion

Crispy Fried Chicken
Boneless skinless chicken thigh | garlic chili crunch | micro cilantro

6-Hour Braised Beef
Boneless short rib | choice of red wine demi or gochujang glaze

Grilled Sirloin
Fennel black pepper crust | choice of red onion marmalade, chimichurri, or red wine demi

Roast Pork Belly
Star anise spice rub | pickled vegetables | citrus chili garlic aioli

Seared Pork Loin
Chinese five spice | sesame honey mustard

Local Style Kalua Pig
Slow cooked pork butt | cabbage | kiawe smoke | sea salt

Smoked Taro & Roasted Eggplant Lasagna
Roasted tomato sauce | ricotta cheese | gruyere | herbs

DESSERTS

Served in smaller buffet portions or shooter glasses

Shortbread Cookie
Guava jam

Chocolate Crunch Bar
Macadamia nut | crispy rice | Kona coffee | caramel sauce

Lilikoi Tiramisu
Mascarpone | lilikoi cream | graham crumble

Coconut-Haupia Pie
Okinawan potato puree | macadamia nut graham | toasted coconut

Yuzu Olive Oil Cake
Blueberry sauce | whipped cream | basil sugar

Coconut Brown Sugar Panna Cotta
Fresh fruit | graham crumble | whipped cream

Kona Coffee Panna Cotta
Chocolate macadamia nut crunch | whiskey whipped cream

COURSED MENU

FIRST COURSE

Lobster & Shrimp Bisque
Parmesan crisp | herb oil

Tomato Bisque
Parmesan crisp | herb oil

Chilled Carrot Soup
Coconut | ginger | green onion

Classic Caesar
Baby gem lettuce | house-made Caesar dressing | garlic herb croutons | parmesan

Local Green Salad
Ho farm tomato | shaved farm vegetables | pickled shallots | choice of yuzu honey or green goddess dressing

Roasted Beet Salad
Baby arugula | goat cheese | balsamic vinaigrette

Roasted Kabocha Squash
Pumpkin seeds | avocado | radish | green goddess dressing

Ahi Sashimi
Wasabi | ponzu | radish | ho farm tomato

Hamachi Carpaccio
Ginger | ponzu | shaved radish (vegan option: shaved zucchini)

Beef Carpaccio
Beef tenderloin | truffle oil | pickled mustard seed | parmesan crisp

Potato Pave
Herbs | crème fraîche | baby arugula | shaved fennel

PLATED ENTRÉES

Coconut-Mac Crusted Mahi
Calrose rice | steamed choy sum | sesame-miso emulsion | micro cilantro

Chinese Style Steamed Fresh Catch
Jasmine rice | roasted broccolini | ginger | lemon | sesame | herbs

Misoyaki Butterfish
Forbidden black rice | steamed bok choy | roasted shitake mushrooms | green onion

Garlic Shrimp
Calrose rice | seared cabbage | local shrimp | garlic | butter | lemon | herbs

Kona Kampachi
Okinawan sweet potato puree | steamed bok choy | lilikoi beurre blanc | smoked trout roe | micro greens

Shoyu Grilled Chicken
Ponzu cream | cilantro | green onion | choice of mashed potato and vegetable

Crispy Fried Chicken
Calrose rice | steamed choy sum | garlic chili crunch | micro cilantro

6-Hour Braised Beef
Mashed potato | roasted carrot & kale | boneless short rib | choice of red wine demi or gochujang glaze

Beef Tenderloin

Smoked mashed potato | roasted broccolini | fennel black pepper crust | choice of red onion marmalade, chimichurri, or red wine demi

Roast Pork Belly
Calrose rice | steamed broccoli | star anise spice rub | pickled vegetables | citrus chili garlic aioli

Seared Pork Loin
Garlic mashed potato | choice of vegetable | Chinese five spice | sesame honey mustard

Local Style Kalua Pig
Calrose rice | cabbage | kiawe smoke | sea salt

Smoked Taro & Roasted Eggplant Lasagna
Roasted tomato sauce | ricotta cheese | gruyere | herbs

VEGETARIAN & VEGAN ENTRÉES

Crispy Polenta Cake (Vegan, GF)
Slow roasted tomato | roasted kale | basil pesto | balsamic glaze

Seared Tofu (Vegan)
Steamed choy sum | rice | sesame-miso emulsion

Gochujang Seared Cabbage (Vegan, GF)
Roasted red peppers and onions | garbanzo bean puree | crispy garbanzo bean

Roasted Vegetable Tart
Roasted zucchini | tomato | red bell pepper | onions | herbs | romesco sauce

Herb Roasted Cauliflower (Vegan, GF)
Tahini white bean puree | cherry tomatoes | braised greens

Smoked Bean & Mushroom Cassoulet (Vegan, can be GF)
Herb roasted tomatoes | sautéed greens | breadcrumbs

Kabocha Squash Gnocchi
Roasted tomatoes | basil pesto | goat cheese | kale

Mushroom Lasagna (Vegan)
Cashew cream sauce | caramelized onion | braised greens

Smoked Taro Eggplant Lasagna
Fresh pasta | gruyere | ricotta | tomato sauce

ENHANCEMENTS & ADD-ONS

Wagyu Beef
4 oz portion

Garlic Kauai Shrimp
3 pieces

Seared U-10 Scallops
2 pieces

Caviar
Imperial

Butter Poached Lobster Tail
4 oz

Wagyu Substitution
8 oz

BREAD SERVICE

Local Bread
Whipped butter

Fresh Baked Focaccia
Whipped ricotta | honey

ACTION STATIONS

Includes palm leaf plates, napkins, and silverware

Whole Roasted Pig
Pickled vegetables
Add-on: bao & bourbon-hoisin sauce

Poke Bowls
Choice of poke | steamed rice (vegan options: tofu poke, kimchi cucumber, beet poke)

HIBACHI GRILL — YAKITORI MEATS OR VEGETABLES

Chicken Thighs

Shrimp

Sirloin

Zucchini

Prime Rib Carving Station
Slow roasted ribeye | red wine au jus | horseradish cream
Add-ons: taro rolls, mashed potato

LATE NIGHT SNACKS

Ramen Station
Instant ramen | green onions | chili oil
Add-on: soy soft boiled eggs, roasted pork belly

French Fry Station
Includes deep fryer | shoestring fries | house-made aioli | ketchup

Fried Mac & Cheese Balls
Tomato aioli | basil

Malasada
Includes deep fryer | flavored sugars