

noreetuh

three course prix-fixe 42.
choose first course, main and dessert
optional wine pairing 25.
(wine to accompany first course and main)

first course

hawaiian hearts of palm

beets, smoked tofu, cilantro

mushroom tempura

sweet miso dip

salmon poke

salmon roe, cucumber, red onion,
radish*

big-eye tuna poke

macadamia nuts, pickled jalapeños,
seaweed*

grilled octopus

fingerling potatoes, daikon radish,
tobiko mayonnaise

main

chow noodles

morel mushrooms, snap peas,
onions, pickled jalapeños

mentaiko spaghetti

smoked cod, aonori, chili

spam agnolotti

truffle cream, pickled celery,
australian black winter truffles
(*supplement 10.*)

kalua pork cavatelli

pickled cabbage, parmigiano-reggiano

mochi-crusted bass

green beans, chinese bacon,
fermented black bean

pineapple braised pork belly

spätzle, pickled mustard greens

imperial wagyu steak

fried rice, grilled chinese broccoli,
thai basil pesto*
(*supplement 8.*)

dessert

chocolate haupia sundae

almonds, graham cracker,
coconut ice cream

king's hawaiian bread pudding

rum raisins,
pineapple ice cream

bruléed hawaiian pineapple

lime zest, 'alaea salt

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.