

noreetuh

snacks

silken tofu, hokkaido uni, shiitake, ikura, shiso* 24.

truffle taro chips 13.

hearts of palm, beets, smoked tofu, cilantro 9.

salmon chicharrón, furikake 7.

berkshire pork potstickers, ponzu 11.

mushroom tempura, sweet miso dip 10.

kabocha squash tempura, soy mayonnaise, bonito 9.

mochiko chicken wings, calamansi, chili 9.

tray of hokkaido uni, various salts, king's hawaiian bread* 150

starters

chicory salad, hawaiian papaya, pumpkin seeds, onion vinaigrette 18.

big-eye tuna poke, macadamia nut, pickled jalapeños, seaweed* 22.

spicy salmon poke, salmon roe, cucumber, red onion, radish* 20.

sashimi of bluefin tuna, watermelon, pickled fiddlehead fern, ume vinaigrette* 25.

monkfish liver torchon, pear, cilantro, passionfruit, king's hawaiian bread 18.

grilled octopus, fingerling potatoes, tobiko mayo 19.

mains

chow noodles, spiced tofu, shiitake, onions, pickled jalapeños, cilantro 23.

mentaiko spaghetti, smoked cod, aonori, chili 26.

hand-cut tagliatelle, kauai shrimps, heirloom tomatoes 26.

spam agnolotti, truffle cream, pickled celery, australian black winter truffles 39.

kalua pork cavatelli, pickled cabbage, parmigiano-reggiano 25.

mochi-crusted bass, green beans, chinese bacon, fermented black bean 27.

teriyaki chicken, grilled summer squash, hazelnuts, squash pesto 26.

pineapple braised pork belly, spätzle, pickled mustard greens 25.

imperial wagyu, grilled chinese broccoli, fried rice, sichuan chili oil* 34.

wine pairing 35.

20% service charge applied to parties of six or more

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 216

musubi
beef tongue,
cilantro, peanuts 9.

pork jowl,
scallion, ginger 9.

sweet summer corn,
chipotle mayo 8.

special of the day 8.

sides
chef's selection of
pickles
8.

kimchi
beet greens, cabbage,
8.

beef tongue fried rice,
sauerkraut 16.