

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

silken tofu

hokkaido uni, shiitake, ikura, shiso*
(*supplement 10.*)

hawaiian hearts of palm

beets, smoked tofu, cilantro

chicory salad

hawaiian papaya, pumpkin seeds,
pomegranate, onion vinaigrette

mushroom tempura

sweet miso dip

big-eye tuna poke

macadamia nuts, pickled jalapeños,
seaweed*

salmon poke

salmon roe, cucumber, red onion,
radish*

grilled octopus

arugula, cherry tomatoes,
dried shrimp

main

chow noodles

spiced tofu, shiitake mushrooms,
garlic chives, jalapeños, cilantro

mentaiko spaghetti

smoked cod, aonori, chili

mentaiko spaghetti with uni

(*supplement 8.*)

spam agnolotti

truffle cream, pickled celery,
black winter truffles
(*supplement 12.*)

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,
sichuan chili oil*
(*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

pineapple upside-down cake

(*for two*)
with coconut, cherry,
pineapple ice creams

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