

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 8.*)

chicory salad

papaya, pumpkin seeds,
caramelized onion vinaigrette

mushroom tempura

sweet miso dip

big-eye tuna poke

macadamia nuts, pickled jalapeños,
seaweed*

duroc pork cutlet

sauerkraut, katsu sauce

main

chow noodles

spiced tofu, shiitake mushroom,
chinese broccoli, jalapeños

mentaiko spaghetti

smoked cod, aonori, chili

mentaiko spaghetti with uni*

(*supplement 8.*)

kalua pork cavatelli

pickled cabbage, parmigiano-reggiano

grilled hawaiian blue marlin

bok choy, kabocha squash,
fermented black bean sauce*

five-spice glazed pork chop

spätzle, pineapple,
pickled mustard greens*

imperial wagyu steak

beef fat rice, turnips, crispy garlic*
(*supplement 8.*)

dessert

chocolate haupia sundae

almonds, graham cracker,
coconut ice cream

king's hawaiian bread pudding

rum raisins,
pineapple ice cream

pineapple upside-down cake

(*for two*)
with coconut and pineapple
ice cream

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