

MO'OLELO

Tasting Menu

OCTOBER 2017



pa'i'ai, Hawaiian kanpachi

*Mana Ai hand pounded taro root crispy puff,
kanpachi cured with konbu seaweed, ti leaf salata ricotta, seasonal namul*

inamona limu poke'

*Hawaiian ahi tuna, roasted kukui nuts, fresh limu seaweed from Monterey
with black rice arare to resemble lava rocks served on ti leaf
with a shiro shoyu dashi froth to remind us of the ocean*

pipikaula

*Marin Sun Farms waygu beef cured with double-brewed shoyu,
kiawe' wood smoked and aged for 2 weeks. Paired with a bone marrow flan,
black garlic pureé, beef tendon chicharon, toasted arugula*

Kohala Farms guayusa tea course

onaga, olena ginger

*Hawaiian onaga, olena ginger celery root pureé, koji mushroom steamed barley,
banana leaf roasted baby beets, pickled hon shimeji mushroom*

lau lau & hand pounded poi

*Massa Farms heritage pork belly kalua,
a reference to the flavor of cooking in an imu underground oven,
Mana Ai hand pounded taro root poi,
luau "taro" leaf raviolo', coconut smoked fish cream*

haupia

*Hawaiian olena ginger tart, coconut custard,
Big Island macadamia nuts, guava pureé,
black sesame ice cream*