



## **SAMPLE MENUS**

The menus below are sample menus for illustrative purposes only.

Ingredients are subject to change based on market conditions.

Actual menu may vary from sample menu.

## **DIETARY RESTRICTIONS**

Please clear dietary restrictions before making a reservation.

Information about dietary restrictions can be found on the “Dietary Restrictions” page under “FAQ” at [www.ainakauai.com](http://www.ainakauai.com)

Restrictions presented during service will not be accepted. No refunds for restrictions presented after making a reservation.

## **RESERVATIONS**

Reservations are required for dinners. Please use the “make a reservation” link at [www.ainakauai.com](http://www.ainakauai.com) to make a reservation.

Reservations are not required for lunch. Lunch is available by reservation, for walk-in, and also take-out (use the “order online” link at [www.ainakauai.com](http://www.ainakauai.com) to order ahead for take out).



# 'ĀINA KAUA'I

## 'ĀINA LUNCH BENTO

### **Katsu**

Locally caught fish (+ \$6), or  
Jidori free range chicken, or  
Kurabota pork, or  
Kauai Kalo (+\$6), or  
Marinated Tofu, or  
Yasai (Potato) Croquette

*with nama panko, tonkatsu, lime, cherry tomato, and  
snowy cabbage with guava vinegarette.*

### **Soba**

Sarashina soba, tsuyu, negi, daikon, ginger, wasabi.

### **Ohitashi**

Dashi marinated greens, macadamia or sesame sauce.

### **Oshinko**

Namasu pickled green papaya, purple daikon, and carrot.

### **Furūtsu**

Seasonal fruit.



## **ROBATAYAKI WAGYU DINNER SET**

### **OSHINKO**

Namasu style green papaya, sea kelp noodles, purple daikon, and carrot.

### **OHITASHI**

Fresh market greens marinated in seasoned dashi broth with macadamia sauce.

### **GOHAN**

Japanese & purple rice with shiso tsukudani and furikake.

### **SASHIMI**

Ahi, seared over binchō-tan charcoal and Kiawe smoked,  
with island ponzu sauce, tobiko, and wasabi mayo.

### **ROBATA**

Shio koji marinated Snake River wagyu beef with Hatcho aka miso tare.

Sake dipped Hāmākua Ali'i mushroom.

Jidori chicken thigh & scallion with Kolo Kai ginger tare.

Farmers market vegetables with garlic chive oil.

*Shichi-mi tōgarashi, yuzu koshu, and Japanese mustard.*

### **MISO SOUP**

Dashi, shiro miso, and wakame.

### **MIZUKASHI**

House made seasonal fruit sorbet and mochi.



**ROBATAYAKI WAGYU DINNER SET  
DRINK PAIRING SUGGESTIONS**

**OSHINKO  
OHITASHI  
GOHAN**

Joto Yuzu & Club Soda. \$19

Or

Echigo Rice Lager. \$12

**SASHIMI  
ROBATA**

Katsuyama "Ken" Junmai Diaginjo, Miyagi. 240ml. \$52

Or

Hermanos Pencina Crianza, Rioja. Glass. \$19

**MIZUKASHI**

Choya "Ume Excellent" Brandy. \$19



## **ROBATAYAKI PESCATARIAN DINNER SET**

### **OSHINKO**

Namasu style green papaya, sea kelp noodles, purple daikon, and carrot.

### **OHITASHI**

Fresh market greens marinated in seasoned dashi broth with macadamia sauce.

### **GOHAN**

Japanese & purple rice with shiso tsukudani and furikake.

### **SASHIMI**

Ahi, seared over binchō-tan charcoal and Kiawe smoked,  
with island ponzu sauce, tobiko, and wasabi mayo.

### **ROBATA**

Kona Kanpachi belly with Kolo Kai ginger tare.

Sake dipped Hāmākua Ali'i mushroom.

Farmers market vegetables with garlic chive oil.

*Shichi-mi tōgarashi, yuzu kosho, and Japanese mustard.*

### **MISO SOUP**

Dashi, shiro miso, and wakame.

### **MIZUKASHI**

House made seasonal fruit sorbet and mochi.



## **SAKANA DINNER SET**

### **OSHINKO**

Namasu style green papaya, sea kelp noodles, purple daikon, and carrot.

### **OHITASHI**

Fresh market greens marinated in seasoned dashi broth with macadamia sauce.

### **AGEBITASHI**

Japanese eggplant deep fried until tender with grated daikon.

### **GOHAN**

Japanese & purple rice with shiso tsukudani and furikake.

### **SAKANA**

Market fish, marinated in sake kasu, cooked sous vide in dashi lemongrass broth, with seasonal fruit saikyo miso sauce.

### **OSUIMONO**

Dashi, wintermelon, and wakame.

### **MIZUKASHI**

House made seasonal fruit sorbet and mochi.



**SAKANA DINNER SET  
DRINK PAIRING SUGGESTIONS**

**OSHINKO  
OHITASHI  
AGEBITASHI**

Joto Yuzu & Club Soda. \$19

Or

Echigo Rice Lager. \$12

**SAKANA**

Kubota "Manjyu" Junmai Diaginjo, Niigata. 240ml. \$71

Or

Argiolas Costamolino Vermentino, Sardegna. Glass. \$19

**MIZUKASHI**

Choya "Ume Excellent" Brandy. \$19



# 'ĀINA KAUA'I

## KATSU DINNER SET

### OSHINKO

Namasu style green papaya, sea kelp noodles, purple daikon, and carrot.

### OHITASHI

Fresh market greens marinated in seasoned dashi broth with macadamia sauce.

### GOHAN

Japanese & purple rice with shiso tsukudani and furikake.

### KATSU

*Choice of one ...*

Locally caught fish, or  
Jidori free range chicken, or  
Kurobuta pork, or  
Kauai Kalo, or  
Marinated tofu

*with nama panko, tonkatsu, lime, cherry tomato, and  
snowy cabbage with guava vinegarette.*

### MISO SOUP

Dashi, shiro miso, and wakame.

### MIZUKASHI

House made seasonal fruit sorbet and mochi.