



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

Restrictions presented during service will not be accepted. We cannot accept the gluten free restriction. No refunds for restrictions presented after making a reservation.

RESERVATIONS

Reservations are required.

Please use the “make a reservation” link at www.ainakauai.com to make a reservation.



Welcome to 'Āina Kaua'i

This is an intimate, chef-driven dinner experience.

Tonight's meal is rooted in this island—an offering of gratitude for Kaua'i's beauty, abundance, and spirit.

We cook everything fresh, by hand, in real time. There is no traditional waitstaff. That means the pace is slower, the rhythm quieter, and the focus deeper than in a conventional restaurant.

Our attention is on quality, not speed.

Robata is cooked slowly over real binchō-tan fire. This process takes time—and we honor that time to protect flavor, texture, and integrity.

Every dish you taste tonight has been built with intention.

Thank you for choosing this kind of dining.
We're grateful you're here.

Tonight's menu is on the reverse side.



ROBATAYAKI DINNER SET
CURATED SAKE PAIRING + 55 (*see italicized text*)

OSHINKO (*Joto Yuzu & Club Soda 60ml - Pairing*)

A chilled, bright starter of green papaya and sea kelp noodles in a namasu-style vinegar marinade.
Sourced from Watchara Farm and prepared for lightness and clarity.

OHITASHI

Local bok choy gently steeped in seasoned dashi, topped with toasted macadamia miso and shaved katsuobushi.
A classic ohitashi with a Kaua'i twist.

SASHIMI (*Hakkaisan Junmai Diaginjo 60ml - Pairing*)

Binchō-tan seared and Kiawe-smoked ahi*, dressed with housemade ponzu, wasabi mayo, tobiko, and taberu rayu.
A smoky, vibrant opening to the meal.

ROBATA (*Katsuyama "Ken" Junmai Diaginjo 60ml - Pairing*)

A composed course of fire-grilled elements, each prepared with care over traditional binchō-tan—Japanese white oak charcoal prized for its clean heat and subtle aroma:

- Shio-koji marinated Snake River wagyu, brushed with dark hatcho aka miso tare, served with karashi mustard.
 - Hāmākua ali'i mushroom, sake-steeped and gently charred, showcasing earthy depth.
- Jidori chicken tsukune, glazed with Kolo Kai ginger tare, paired with shichi-mi tōgarashi and yuzu kosho.
 - Farmers market vegetables, seasonal and fire-kissed, finished with garlic chive oil.
- Yaki onigiri with purple rice, ume, and shiso tsukudani—crisped on the grill for texture & aroma.

MISO SOUP

A warming soup of dashi and awase miso with upo squash, mitsuba, fu, and wakame.
A gentle interlude before dessert.

MIZUKASHI (*Choya "Ume Excellent" Brandy 30ml - Pairing*)

Pandan coconut ice cream, local market fruit, and rice-flour dango glazed with jackfruit mitarashi.
Served with fresh lemongrass tea to gently close the evening.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
A 3% surcharge is added to card payments to offset processing fees. This is not a gratuity and does not directly benefit service staff.



ROBATAYAKI DINNER SET

ADD-ON OPTIONS

The following additional items may be ordered when making a reservation.

These items are only available by pre-order and cannot be ordered at time of service.

A minimum of 24 hours advance notice is required for these items.

Maui Nui Venison

Kona Kanpachi

Kauai Shrimp



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SAKANA DINNER SET
CURATED SAKE PAIRING + 59 (*see italicized text*)

OSHINKO (*Joto Yuzu & Club Soda 60ml - Pairing*)

A chilled, bright starter of green papaya and sea kelp noodles in a namasu-style vinegar marinade. Sourced from Watchara Farm and prepared for lightness and clarity.

OHITASHI

Local bok choy gently steeped in seasoned dashi, topped with toasted macadamia miso and shaved katsuobushi. A classic ohitashi with a Kaua'i twist.

TARTARE (*Hakkaisan Junmai Diaginjo 60ml - Pairing*)

Ahi* marinated in a vibrant blend of lime, tamari, toasted sesame, and Laotian jeow som. Layered with fresh mint and Thai basil, and paired with a crisp 'uala chip for contrast.

GOHAN

A blend of Japanese and purple rice, served with housemade shiso tsukudani and furikake. Placed ahead of the fish course—this rice is meant to accompany the sakana. You may wish to pace your enjoyment accordingly.

SAKANA (*Kubota "Manjyu" Junmai Diaginjo 60ml - Pairing*)

Market fish*, marinated in sake kasu and gently cooked sous vide in dashi-lemongrass broth. Finished with Moloa'a Fruit Farm mango saikyo miso sauce and a touch of Kakuida five-year aged black vinegar.

OSUIMONO

A delicate, clear dashi broth with upo squash, mitsuba, abura-age, fu, and wakame.
A quiet reset before dessert.

MIZUKASHI (*Choya "Ume Excellent" Brandy 30ml - Pairing*)

Pandan coconut ice cream, local market fruit, and rice-flour dango glazed with jackfruit mitarashi. Served with fresh lemongrass tea to gently close the evening.

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