

Salads & Vegetables

Baby Arugula, Parmesan, Prosciutto	13
Baked Cherry Tomato, Mozzarella, Balsamic	15
Caesar Salad, Eggplant Crouton	8
Edamame Hummus, Crispy Tortilla	16
Fried Plantain Chips	10
<i>Cilantro Aioli, Ketchup Mayo</i>	
Fried Tofu Poke, Ogo, Onions, Spicy Poke Sauce	14

Flat Bread & Quesadilla

Porcini, Melted Goat Cheese Flatbread	16.50
Heirloom Tomato, Mozzarella, Basil Flatbread	16.50
Thai Curry, Grilled Chicken, Cilantro Flatbread	16.50
Quesadilla	16
<i>Four Cheese Blend, Guacamole, Salsa, Sour Cream</i>	
<i>Add Herb Grilled Chicken or BBQ Kalua Pork</i>	22

Seafood

Hawaiian Ahi Poke	16
<i>Ogo, Onion, Shoyu, Scallion</i>	
Pacific Tiger Shrimp Tempura	16
<i>Tempura Sauce (3pc)</i>	
Miso Butter Fish	28
<i>Nishime</i>	
Seafood Dynamite	20
<i>Shrimp, Scallop, Mushroom, Zucchini, Dynamite Sauce</i>	
Steamed Clams	18
<i>Garlic White Wine Broth</i>	
Fried King Crab and Uzunaki	10
<i>Wonton Pi, Sweet Sour Sauce</i>	
Seafood Duet	20
<i>Lemongrass Shrimp, Island Ahi Poke</i>	
Sautéed Shrimp	20
<i>Garlic Butter, Toasted Baguette</i>	

Meat

Kalua Pork Spring Rolls	17
<i>Shrimp, Scallops, Shitake, Wagarashi Dipping Sauce</i>	
Colorado Lamb Chop	15
<i>Roasted Fingerling Potatoes, Red Wine Demi-Glace</i>	
New York Steak	
<i>Peppered Herb Butter, Red Wine Sauce</i>	3.50 per Ounce
	6oz - 21 / 8oz - 28 / 12oz - 42 / 24oz - 84
Herb Crusted Chicken	16
<i>Fingerling Potato, Porcini Mushroom Sauce</i>	
Grilled Boneless Kal-Bi Beef	16
Pork Fries	10
<i>Trump Hotel Tonkatsu Sauce</i>	
Loco Moco	15
<i>Wok Fried Beef Croquettes, Quail Egg, Demi-Glace</i>	
Pork Shumai	10
<i>Shoyu, Wagarashi Mustard Sauce</i>	
Arabiki Sausage, Whole Grain Dijon Mustard	12

Cheese & Charcuterie

Cheese, Charcuterie, Berries, Crackers	for Two 29
	for Four 42
House Made Chicken Liver Pâté	18
Iberico Ham	16
Italian Coppa Cured Ham	9
Salamatti Dried Italian Sausage	9
Genoa Salami	9

Sushi

California Roll	16
<i>6 Pcs, Alaskan King Crab, Avocado, Sesame Seeds</i>	
Spicy Tuna Roll	16
<i>6 Pcs, Ahi, Cucumber, Avocado, Tobiko</i>	
Shrimp Tempura Roll	18
<i>8 Pcs, Alaskan King Crab, Cucumber, Avocado, Tobiko</i>	
Broiled Dynamite Roll	24
<i>8 Pcs, Crab, Scallop, Hamakua Mushroom, Cali Roll</i>	
Soft Shell Crab Roll	24
<i>8 Pcs, Cucumber, Avocado, Gobo, Tobiko</i>	
Fire Cracker Roll	24
<i>8 Pcs, California Roll, Ahi, Ogo, Habanero Masago</i>	
Da Kine Roll	24
<i>10 Pcs, Fried King Crab, Tuna, Asparagus, Crab, Ahi</i>	

Wai'olu Set Menus

Set 48

Beet Salad

Local Grown Beets, Goat
Cheese, Berries, Strawberry
Vinaigrette 15

or

Fuji Apple and Sage Brined

Pork Loin, Hamakua
Mushroom Risotto, Roasted
Tomato Broth 45

or

Pan Seared Catch of the Day

Seasonal Vegetables, Beurre
Blanc 42

or

Big Island Lilikoi Cheesecake

Berry Compote 10

Set 58

Pacific Tiger Shrimp

Tostada, Roja y Verde Salsa,
Seasonal Vegetables 18

or

Local Baked Miso Eggplant

Dengaku Miso Sauce 18

or

Duck Confit

Roasted Brussel Sprouts, Carrot
Puree, Natural Jus 42

or

Pistachio Crusted Ahi Loin

Buttermilk Pancake, Red Thai
Curry Sauce 40

or

Crème Brulee

Macaroon 10

Set 68

Ahi Carpaccio

Red Onion, Capers, Parmesan,
Olive Oil, Fleur de Sal 15

or

Porcini and Hamakua

Mushroom Pasta
Black Peppered Egg Confit,
Shredded Parmesan 24

or

Pacific Tiger Shrimp & Baja

Scallop Quenelle
Lobster Cream 24

or

Grilled New York Strip

Fried Celery Root, Leeks, Bacon
Chip, Red Wine Demi 48

or

Rack of Lamb Crusted with Maui Lavender,

Seasonal Vegetables,
Port Wine Reduction 52

or

Tiramisu Jar 10

Set 128 for 2

“J I H” Trio

Pork Fries, Caprese Skewer, Ahi
Poke

or

Firecracker Roll

King Crab, Ahi, Kauai Ogo,
Habanero Tobiko

or

Bouillabaisse

Baja Scallop, Pacific Tiger
Shrimp, Mussel, Manila Clam,
Langoustine, Whole Lobster,
King Crab Legs

Red Potato, Daikon, Grilled
Baguette, Roasted Garlic 100

or

Deep Fried Whole Fish

Thai Style Chimichurri,
Tomato Concasse 85

or

Tiramisu Jar &

Okinawan Mont Blanc