

DINNER

SNACKS

SWEET LAND FARM CHEVRE BEIGNETS 9
beet ketchup, arugula

AVOCADO TACOS 10
shishito, pickled red onion, smoked yogurt

KUALOA RANCH OYSTERS 14
chile pepper water, kalamansi

TOWN AKU (skipjack tuna) TARTARE 15
risotto, fines herbes, balsamic

SHINSATO PORK PATÉ 11
pickles, mango mostarda, buttered pao doce

STARTERS

PORTUGUESE BEAN SOUP 12
watercress, smoked hock, crispy soft boiled egg

KAHALA (amberjack) CRUDO 16
purslane, preserved lemon, kukui, brown butter

BUTTER LETTUCE SALAD 13
radish, asparagus, sunflower seed, cured egg yolk, avocado dressing

GRILLED HE'E & WATERCRESS SALAD 18
potato, green olive, ricotta, sesame, dill

PA'I 'AI 15
akule (big eye scad), cherry tomato juice, ruby streaks

THE NAKED PIG 17
thin crust pizza, naked cow fromage blanc, uncured bacon, maui onion
add on: arugula and parmigiano \$4,
small kine farm cremini
mushroom \$3
green olives \$2

MAHINA'S FAMILY FEAST

mochiko fried
WHOLE DEEP SEA SNAPPER
two Kualoa oysters/person
roasted roots with ogo and inamona
pohole salad with crispy baby shrimp
buttered 'ulu with chile pepper water aioli
house pickles
hapa rice
salted mac nut pavlova, liliko'i, cream

\$35/guest plus Fish Market Price

MAINS

'AHI PALAHA (white tuna) 26
12-grain rice salad, cucumber, shaved carrot,
pickled mushrooms, pistachio, limu salsa verde

A'U KU (broadbill swordfish) 32
savoy cabbage, purplettes, u'ala, mustard,
bacon broth

MONCHONG (sickle pomfret) 28
'ulu, green beans, cherry tomato, chervil

KUAHIWI RANCH BURGER 18
russian dressing, potato bun, fries
add ons \$2/each: sharp cheddar, swiss,
uncured bacon

RIGATONI 17
hawaiian wild boar ragu, fresh bay laurel

LOCAL VEGGIES 24
go farm polenta, stems, shoots, roots, leaves,
and seeds

PAN ROASTED ½ CHICKEN 27
hapa rice, pickled mushrooms, green coriander
chutney