



## PUPUS

### **Fried Calamari Strips**

Meyer lemon remoulade, guava cocktail sauce 12

### **Grilled Thai Shrimp**

Lemongrass, ginger and cilantro marinated, guava dip 13.5

### **Short Rib Bao**

Cucumber kim chee, cilantro, pickled mustard seed 11.5

### **Miso Scallops**

Kiawe house smoked Duroc bacon, kukui nut relish, sweet soy sauce 15

### **Sashimi**

Raw Hawaiian Ahi\*, wasabi, shoyu *Market*

### **Warm Spinach & Artichoke Dip**

White corn tortilla chips, garlic bread 12

### **Jumbo Lump Crab Cakes**

Big Island hearts of palm, local corn & pickled red onion, tomatillo aioli 18

## SOUP & SALADS

### **Maui Onion Soup**

Garlic crouton, Gruyere cheese 8.5

### **Caesar**

Romaine lettuce, grated and shredded parmesan, focaccia herb croutons 8

### **Dinosaur Kale**

Kunana Dairy goat cheese, Asian pear, figs, pomegranate seeds, pickled golden beet, candied macadamia nuts, local honey white balsamic vinaigrette 9.5

### **Farmer's Market**

Kauai mixed greens, shaved golden beet and fennel, green bean, Molokai sweet potato, vine-ripened tomato, lilikoi vinaigrette 9

## SIDES

### **Locally Farmed Seasonal Vegetable**

Kauai grown, Chef's preparation 8

### **Brussels Sprouts**

House smoked Duroc bacon, warm honey vinaigrette 8

### **Sweet Potato & Ricotta Gnocchi**

Roasted garlic butter 7

Our passion for quality starts with buying locally sourced produce,  
Jidori free range chicken and Duroc all natural pork.

## FRESH FISH & SEAFOOD

*Hawaiian traditions respect the sea (kai) by only fishing for specific fish during certain seasons. We honor these traditions and only serve fresh, locally caught Hawaiian fish.*

### **Panko & Mac Nut Crusted**

Macadamia nut and parmesan dusted, lemon caper beurre blanc 32

### **"Keoki's Style"**

Baked in a garlic, lemon and sweet basil glaze, roasted Kilauea tomato gastrique 29.5

### **Ginger Cilantro Steamed**

Bamboo basket steamed, finished with sizzling peanut oil and citrus ponzu 31

### **Potato & Onion Crusted Ahi\***

Grilled hearts of palm, shiitake mushroom, chive cream sauce, pesto jasmine rice 35

### **Tristan Da Cunha Lobster Tails**

Two sustainable ¼ pound tails glazed "Keoki's Style" and baked to perfection *Market*

### **Seafood Risotto**

Lobster, shrimp, scallop and fresh fish, shiitake mushrooms, chardonnay herb risotto 29.5

### **Chef's Fresh Fish Duo**

A combination of two Hawaiian fresh fish.  
Misoyaki seared and herb grilled, citrus vinaigrette, Thai coconut  
jasmine rice, locally farmed vegetable 34

## STEAKS & ISLAND FAVORITES

*Add grilled Thai shrimp \$9 or Tristan lobster \$19 to your entrée*

### **Duroc Pork Ribs**

All natural pork, slow cooked lmu style, barbecue sauce 26

### **Prime Rib**

Double R Ranch Signature beef\*, horseradish cream, au jus 32

### **Filet Mignon\***

Hawaiian sea salt, brandied shiitake mushroom butter, crispy Duroc bacon 36.5

### **Roasted Red Pepper Rubbed Tofu**

Coconut milk braised vegetables, sweet potatoes, macadamia nuts 23

### **Hoisin Braised Beef Short Rib**

Natural braising jus, roasted russet potatoes 25

### **Kushiyaki**

Teriyaki marinated brochettes of Jidori chicken breast and beef tenderloin\* 26

### **T S RESTAURANTS OF HAWAII & CALIFORNIA**

An 18% gratuity is requested for parties of 8 or more.

\*Consuming raw or undercooked foods may increase your risk of foodborne illness