

## Appetizers

### “Organic” Kula Farm Greens & Roasted Taro Salad 14

Belgium Endive, Apple Wood Smoked Bacon Crisp, Yuzu Confit Vinaigrette *GF, NF*

### Seared Scallop & Romaine Salad 17

Cherry Tomato, Black Sesame-Miso Coulis, Watercress, Virgin Olive Oil *DF, EF*

### “Hawaiian Tree” Ahi Cube Piedmont Style 22

Fresh Spring Vegetables, Anchovy-Garlic Bagna Cauda *GF, NF, DF, EF*

### Maine Lobster “Haupia” Salad 32

Coconut Haupia, Orange Reduction, Madras Curry Cauliflower,  
Kona Coffee Vinaigrette *NF, EF*

### Chef’s Fresh Sashimi Creation 24

Ponzu Espuma, Yuzu Pepper, Crisp Sushi Ginger, Watercress *DF, EF*

### Foie Gras “Lau Lau” 32

Taro Leaf, Roasted Butternut Squash, Macadamia Nuts, Port Wine Braised Raisins *EF*

## Sushi Creations

### Spicy Soft Shell Crab Roll 21

Sushi Rice, Romaine Salad, Orange, Crustacean-Cream Sauce *NF*

### Salmon Roe & Caviar Sushi “Bar” 28

Micro Greens, Crisp Ginger, Ogo, Tamari-Ginger Vinaigrette *GF, NF, DF*

### Ahi Poke Musubi 20

Ahi Poke with Sushi Rice served Crisp Fried, Crab Namasu, Soy Ginger *NF, DF*

## Soups

### Slow Roasted Maui Onion Potage 14

Truffle & Chicken Flan, Ume Accent *NF*

### Fisherman’s Portuguese Soup 18

Scallop, Calamari, Shrimp, Catch of the Day, Sofrito, Virgin Olive Oil *NF*

## Hoku’s Classics

### Seafood Tower Small 80 Large 160

The seafood tower is a carefully constructed pyramid of freshly available selected seafood.

This unique creation is a feast for the eyes and the palate *NF*

### Chinese Style Deep Fried Prawns 40

Wok Fried Vegetables, Ginger Scallion Jasmine Rice

### Hoku’s Style Deep Fried Whole Fish Market Price

Stir Fried Vegetables, Ginger Scallion Jasmine Rice, Three Specialty Sauces *NF, DF*

Serves Three - Four People

Prices do not include applicable Hawaii State Tax and Gratuity.

A Service Charge of 18% will be added to checks for parties of 6 guests or more.

A Service Charge of \$2.00 will be added to all split dishes.

## Seafood

### Sautéed Scallop & Pumpkin Risotto 40

Truffle, Rosemary, Lemon Confit Mascarpone Cheese *GF, NF, EF*

*We suggest a glass of, Chablis William Fevre Champs Royaux France*

### Pacific Catch Market Price

Chef's Daily and Fresh Seafood Creation

*Your server will recommend a wine based on today's preparation*

### Red Wine Teriyaki Prawns 40

Sautéed Spinach, Fried Salsify, Lemon Rice Croquette *NF*

*We suggest a glass of, Zinfandel Ridge 'Three Valleys' Sonoma County*

### Brown Butter Roasted Kona Abalone 62

Sautéed Mushrooms, Caper Berries, Romaine Lettuce, Basil & Anchovy Jus *GF, EF*

*We suggest a glass of, Au Bon Climat Pinot Noir Santa Barbara*

### Roasted Maine Lobster 54

Fettucine, Zucchini, Fennel, Madras Curry-Lobster Cream Sauce *NF*

*We suggest a glass of, Chardonnay Talbott 'Logan' Sta Lucia Highland*

## Meats

### "Sous Vide" Capon 38

Tri Colored Marinated Daikon, Mushrooms, Bok Choy, Herb Jus *NF, EF*

*We suggest a glass of, Merlot Hanaiali'i Napa Valley*

### Braised Veal Shoulder 40

White Port Wine Braised Organic Carrots, Spinach, Rosemary Jus *NF, EF*

*We suggest a glass of, Bonny Doon Vin Gris de Cigare*

### Kona Coffee Crusted Colorado Lamb Rack 66

Pumpkin Puree, Vanilla Sabayon, Balsamic Reduction *NF, EF*

*We suggest a glass of, Justin Cabernet Sauvignon Paso Robles*

### Pan Seared Prime Beef Tenderloin (5 oz) 59

Bolognese Stuffed Zucchini, Asparagus, Caramelized 'Nalo Farms Honey,

Green Peppercorn Sauce *NF, EF*

*We suggest a glass of, Merlot Rutherford Hill*

### Grilled Bone-In Prime Beef Rib Eye (3 lb) 168

Mashed Potatoes, Sautéed Mushrooms, Seasonal Vegetable, Classic Red Wine Sauce *EF, NF*

Carved Tableside, Serves Three People

*We suggest a glass of, Cabernet Obsidian Ridge Lake County*

### Grilled A4 Miyazaki Wagyu Striploin (5 oz) 108

Spring Vegetable, Red Wine-Ginger Glazed Sauce *NF, EF*

*We suggest a glass of, Chateau Recogne Bordeaux*

## From the Garden

### Chef's Vegetable Display 29

Fresh, Pure, and Simple *NF, DF, EF*

*We suggest a glass of, Ancien Pinot Gris Sangiacomo Vineyards Carneros*

*GF = Gluten Free NF = Nut Free DF = Dairy Free EF = Egg Free*

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness