

# CHEF'S SIGNATURE PLATED MENU

## APPETIZER

(choice of 1 - entire group)

### AHI

Blackened Seared Ahi Tuna, Pickled  
Cucumber, Soy Wasabi Aioli

### HAMACHI

Sashimi Sliced Yellowfin, Serrano Chili,  
Truffle Ponzu Sauce, Cilantro

### SHRIMP

Bacon Wrapped Shrimp, Mango BBQ Sauce,  
Micro Greens

### CHICKEN

Chicken Lettuce Wraps, Minced Aromatic  
Chicken in Butter Lettuce

## SALAD

(choice of 1 - entire group)

### GREEN

Locally Sourced Organic Greens, Seasonal  
Produce, Lilikoi Honey Vinaigrette, Candied  
Mac Nuts

### CAESAR

Baby Romaine Lettuce, House Made Caesar  
Dressing, Garlic Croutons, Cracked Black  
Pepper

### BEET

Roasted Beets, Arugula, Citrus, Goat Cheese,  
Candied Nuts

### WEDGE

Iceberg Lettuce, Blue Cheese Dressing,  
Tomato, Bacon, Onion

### GREEN PAPAYA

Butter Lettuce, Thai Spiced Green Papaya,  
Tomato Cucumber, Sweet Chili Vinaigrette

## ENTREES

(choice of 1 - entire group)

### CATCH

Chef's Daily Fresh Catch, Seasonal  
Preparation Utilizing Local Produce &  
Products

### LAMB

Herb Crusted Rack of Lamb, Mashed  
Potatoes, Garlic Green Beans, Demi Glace

### BEEF

New York Steak, Mashed Potato, Seasonal  
Vegetables, Compound Butter, Demi Glace

### CHICKEN

Togarashi Spiced Breast, Mashed Potatoes,  
Seasonal Vegetables, Mushroom Sauce

### SHRIMP

Grilled Marinated Shrimp On Bamboo  
Skewers, Mashed Potato, Lomi Tomato, Choy  
Sum, Sweet Soy Reduction, Sweet Spicy  
Sauce

### TOFU (V)

Seared Tofu Steak, Choy Sum, Lomi Tomato,  
Sweet Soy Reduction, Sweet Spicy Sauce  
Steamed White Rice

## SWEETS

(choice of 1 - entire group)

### COCONUT PANNA COTTA

Cooked Coconut Cream, Diced Pineapple and Papaya,  
Toasted Coconut

### STRAWBERRY SHORTCAKE

Whipped Fresh, Handmade Biscuit, Sweetened  
Strawberries

### CHOCOLATE MOUSSE

Chocolate and Cream, Raspberry Sauce

### BREAD PUDDING

Vanilla Scented Hawaiian Sweet Bread, Crème Anglaise

### PAVLOVA

Baked Meringue, Seasonal Fruits and Berries, Whipped  
Cream

### COCONUT TAPIOKA (V)

Light Coconut Cream and Coconut Water Tapioca,  
Diced Pineapple and Papaya, Toasted Coconut

Pricing depends on guest count. 20% Service Fee plus 4.712% Hawaii State Tax. Cake cutting fee \$100

\*Rental Additional, Beverage Service Available, Servers Team Additional.



# CHEF'S SIGNATURE PLATED MENU

## PRICING:

\$250 pp for 2-4 guests  
\$200 pp for 5-6 guests  
\$180 pp for 7-8 guests

## PRICING:

\$165 pp for 9-10 guests  
\$150 pp for 11+ guests  
\$100 pp for 100+ guests

## SIGNATURE ITEMS

### AHI POKE CAKE

*Sashimi Grade Ahi Poke Layered with Lime Avocado, Seasoned Crispy Wonton, Kamuela Cucumbers, Tobiko Caviar, Sriracha Aioli, Jalapeno Peppers*



### CHIRASHI PLATTER

*Ahi, Hamachi, Salmon, Ikura, Tamago, Sushi Rice, Shisho, Ginger, Wasabi*



## PRICING

**\$60.00 SMALL**  
6-8 servings

**\$85 MEDIUM**  
8-26 servings

**\$150 LARGE**  
16-25 servings

**\$25**  
Add Fresh Taro and Sweet Potato Chips

## ADDITIONAL AT COST

**5 Oz. LOBSTER TAIL**  
\$45.00 Per

**SASHIMI PLATTER**  
Market Price

**4 Pc. BBQ SHRIMP**  
On Skewer  
\$35.00 Per

**6 Oz. BEEF FILET MIGNON**  
\$55.00 Per

**4 Oz. FOIE GRAS**  
\$45.00 Per