

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

CHEF'S SIGNATURE PLATED MENU

PRICING:
\$250 pp for 2-4 guests
\$220 pp for 5-6 guests
\$200 pp for 7-8 guests

PRICING:
\$195 pp for 9-10 guests
\$175 pp for 11+ guests
\$120 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, Shiso, 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