

APPETIZERS

Seasonal Ulu “Risotto” 16 

Nasturtium, Truffle, Parmesan

Marinated Tomatoes 18

Burrata, Smoked Kula Strawberry, Shallot Confit

Char Siu Eggplant 18

Kabocha Puree, Black Sesame Choi Sum, Poha Chutney

Kula Baby Beet & Surfing Goat Cheese 19 

Spiced Candied Mac Nuts, Arugula

Baby Butter Lettuce 18

Avocado, Surfing Feta, Hawaii Island Cucumber,
Green Olive, Ginger Lime Dressing

Daikon Salad 17 

Macerated Poha Berries, Ponzu Brown Butter

Parties of 8 or more are subject to an automatic 18% service charge.

 Gluten Free

ENTREES

Togarashi Tofu 28 🌱

Hearts of Palm Puree, Shiitake, Bok Choy, Mushroom Kabayaki

Roasted Cauliflower Steak 25 🌱

Upcountry Vegetables, Yam Puree, Pomegranate

Vegetable Stir Fry 26

Soba Noodles, Tamari

Vegetable Curry 24 🌱

Potatoes, Thai Coconut Curry, Calamansi

SIDES

Moroccan Spiced Carrots 10 🌱

Roasted Vegetables 12 🌱

Sauteed Maitake Mushrooms 10 🌱

Grilled Asparagus 10 🌱

Garlic Fried Rice 12 🌱