



Luau Menu

Poi

From the root of the taro plant

First Plate

Spicy Ahi Poke

Hawaiian salt, sweet soy, sirracha aioli, tobiko

Watercress Salad

Sumida Farm watercress, tofu, sesame dressing, ginger

Roasted Eggplant

Lemon miso dressing, chili threads

Saimin

Ginger scallion sauce, kamaboko, farm egg

Second Plate

Steamed Island Fish

Luau sauce, shaved onion, sesame brittle, pickled chili

Chicken Lau Lau

Chicken steamed with taro leaves

Kimchi Fried Rice

Jasmine rice, kimchi, Portuguese sausage

Hawaiian Smoked Meat

Stir fry smoked pork, pickled onion, oyster sauce

Soy Sake Braised Short Rib

Natural jus, crispy garlic

Dessert

Local Style Haupia Pudding

Dark chocolate layered dobash, cinnamon crumbles, toasted coconut

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.