

## DINNER MENU

*welcome to stage*

*we are excited to offer a world inspired, local comfort enthused cuisine, utilizing locally grown products, with a focus of chef inspired local favorites and a daily selection of specials.*

### starters

#### GARLIC LOAF 12

*toasted house made french bread, garlic herb butter, mozzarella, parmesan*

#### CAESAR SALAD 17

*romaine, garlic parmesan miso 'caesar' dressing, bubu arare, parmesan, applewood bacon powder, grape tomato*

#### TOMATO SALAD 16

*spanish onion, feta, house made croutons, creamy red wine vinaigrette*

#### HAMAKUA ALI'I MUSHROOM SALAD 18

*torched kabayaki glazed mushroom, goat cheese, spanish onion, crispy garlic, white truffle essence, chili puree, arugula*

#### FRIED SHISHITO PEPPERS 13

*kabayaki, spicy mayo, katsuobushi*

#### BOQUERONES 17

*marinated white anchovies, goat cheese, french bread toast, radish, arugula*

#### MUSHROOM PINTXOS 15

*roasted mushroom medley, goat cheese, truffle oil, french bread toast*

#### SHRIMP PINTXOS 18

*garlic herb sake butter sauteed shrimp, house made chili oil, lemon zest, french bread toast*

#### MUSHROOM RISOTTO 17

*demi-glace, truffle oil, parmesan, arugula*

#### 'PATATAS BRAVAS' 15

*fried red potatoes, spicy mayo, tobiko, furikake, smoked paprika, katsuobushi*

#### ESCARGOTS 22

*garlic herb butter, hamakua ali'i mushroom, cauliflower puree, demi glace, parmesan crisp, arugula, baguette*

#### SALMON TATAKI\* 20

*torched big glory bay salmon sashimi, soy reduction, red radish kaiware salad, smoked trout roe, spicy ponzu*

#### AHI DYNAMITE\* 22

*torched island ahi, torched house spicy mayo, radish salad, tobiko, kabayaki, bubu arare*

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

## mains

### CEDAR PLANK BAKED BIG GLORY BAY SALMON\* 38

*house bbq spice, 'stoemp' potatoes, brussels sprout, applewood bacon, whole grain mustard, lemon butter sauce*

### PAN ROASTED KONA KAMPACHI 40

*furikake-shiitake mushroom risotto, smoked trout roe, crispy garlic, lemon butter sauce*

### MISOYAKI BUTTERFISH 40

*sauteed corn, shiitake, kabayaki, scallion puree*

### BBQ SPICED KUROBUTA PORK CHOP\* 42

*maui pineapple compote, dijon cream, whole grain mustard, kabocha puree, pickled red cabbage*

### PAN ROASTED DUCK BREAST\* 42

*butternut squash puree, brussels sprouts, demi-glace*

### 'BARLEY MISO' GRILLED NEW YORK STEAK\* 46

*fried shishito peppers, tsuyu sauce*

### TRUFFLE YAKI GRILLED NEW YORK STEAK\* 47

*mushroom medley, crispy garlic, scallions*

### GRILLED AUSTRALIAN LAMB CHOPS\* 60

*black pepper garlic soy glaze, kabocha puree, asparagus, maitake mushroom*



*executive chef*  
ron de guzman

*sous chef*  
joy yamane

*pastry chef*  
cainan sabey