



AMUSE WINEBAR

1250 Kapiolani BLVD. Honolulu Hawaii 96814.....Est. 2007

Thank you with helping us support our local farmers and producers ...Hamakua Springs Mushrooms, Mountain View Farms, Kupu Place, United Fishing Agency, Ho Farms, Mari's Garden, Aloun Farms, Olokai, Kona Blue Water Farms

GARLIC FLAT BREAD 14

Our House Green Garlic Butter with Flat bread

*** "MISO CAESAR SALAD" 16**

Garlic Parmesan "Miso Caesar Dressing", Bubu Arare, Applewood Bacon "Powder", Grape Tomatoes

RADISH AND BLUE CHEESE SALAD, 18

Shaved Red Radish, Crumbled Blue Cheese, Grape Tomatoes, Spicy Ponzu

STAGE "PATATAS BRAVAS" 16

Fried Red Potatoes, Spicy Mayo, Tobiko, Furikake, Smoked Paprika, Katsuobushi

STAGE FRIES 14

Spicy Mayo, Furikake, Truffle Oil

SPANISH TORTILLA(OMELETTE) 15

Yukon Potato, Waialua Eggs, Onions, Extra Virgin Olive Oil, Smoked Paprika(limited daily amount)

STEAMED CLAMS 24

Spanish Inspired Steamed Clams, Sake, Butter, Smoked Paprika, Croutons, Spanish Onions(limited daily amount)

***ISLAND AHI DYNAMITE 25**

Torched Island Ahi , Spicy Mayo, Radish Salad, Tobiko, Kabayaki, Bubu Arare

***BIG GLORY BAY SALMON TATAKI 23**

Kabayaki, Radish, Smoked Trout Roe, Chili Oil, Spicy Ponzu

***"FISH AND CHIP" 20**

Spicy Ahi, Crispy Fried Rice "Chip",Tobiko, Furikake, Scallion, Spicy Mayo, Kahuku Sea Asparagus

ESCARGOTS 25

Garlic, Parsley, Butter, Cauliflower Puree, Demi glace, Parmesan Crisp, Arugula, French Baguette

MEATBALLS 17

Homemade Meatballs, Beef, Pork, Parmesan Reggiano, Marinara, Herbed Bread Crumbs

PINTXOS-SHRIMP 18

Sake, Green Garlic Butter, Lemon Zest, Chili Oil, Crispy Garlic

PINTXOS-MUSHROOM 15

Roasted Mushrooms, Crispy Garlic, Truffle Essence, Goat Cheese

****Please notify your server of any allergy concerns*



PIZZAS AND PASTAS

HOUSE MADE GNOCCHI 19

House Made Gnocchi, Mentaiko Garlic Cream, Parmesan Crisp, Arugula, Sautéed Mushrooms

TRUFFLED MUSHROOM RISOTTO 20

Sautéed Mushroom Medley, Parmesan Reggiano, White Truffle Essence, Arugula, Parmesan Crisp

CACIO E PEPE 19

Spaghetti, Pecorino Romano, Parmesan Reggiano, Cracked Black Pepper, House Ricotta

STAGE POMODORO 18

Linguini, Grape Tomatoes, Parmesan Reggiano, Parsley, Basil, Extra Virgin Olive Oil

MARGHERITA PIZZA 17

Tomato Sauce, Fresh Mozzarella, Basil, Extra Virgin Olive Oil

PIZZA BIANCA 17

Garlic Cream, House made Ricotta, Mozzarella, Garlic, Honey

PORTABELLA PIZZA 18

Grilled Marinated Portabella Mushroom, Spanish Onions, Goat Cheese, Marinara, Mozzarella, Arugula

SAUSAGE AND MUSHROOM PIZZA 17

House Made Sausage, Button Mushroom, Onions, Marinara, Mozzarella, Arugula

PROSCIUTTO PIZZA 17

Prosciutto, Arugula, Marinara, Mozzarella, Extra Virgin Olive Oil, Chili Flakes

Desserts by Pastry Chef Cainan Sabey

LILIKOI CREAMSICLE 17

Lilikoi Sorbet, Tahitian Vanilla Bean Ice Cream, Olive Oil Shortbread Crust, Guava Chiffon Cake, Strawberry Guava Coulis

TIRAMISU ROSE 17

Kona Coffee Tiramisu Cake, Rosewater Cremeux, Sakura Coulis, Lychee Sorbet, Crispy Rose Meringue, Vanilla Cookie Crumble

MATCHA SEMIFREDDO 17

Yuzu Catalana Creme, Banana Bread Madeleines, Black Sesame Powder

APPLE BLUEBERRY CLAFOUTIS 17

Toasted Almonds, Hawaiian Honey Kula Lavender Ice Cream, Cardamom Spiced Tuile, Dehydrated Apple

CHOCOLAT AMORE 17

Valrhona Chocolate Macadamia Nut Crunch, Milk Chocolate Cremeux, Salted Caramel, Raspberry White Chocolate Sorbet, Dark Chocolate Tuile

HOUSE MADE ICE CREAM AND SORBETS 6

Daily Selection

***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses

***Some menu items may contain...Milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, soybeans and sesame

***20% Service Charge will be automatically added to parties of six or more