

STAGE RESTAURANT

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

Mahalo in 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

STARTERS/FAMILY SHARE APPS

* STAGE "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

HAMAKUA SPRINGS ALII MUSHROOM SALAD ... 22

Torched Kabayaki Glazed Mushrooms, Goat Cheese, Spanish Onions, Crispy Garlic, White Truffle Essence, Chili Puree, Arugula

EGGPLANT "JUN" ... 17

Waialua Egg Battered Local Eggplant, Ko Choo Jang Goat Cheese, Spicy Ponzu, Chili Oil

STAGE "PATATAS BRAVAS" ... 16

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

*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

*FRIED POPCORN SHRIMP ... \$20

Lemon Aioli, Spicy Piri-Piri Sauce, Lemon Zest, Cucumber Namasu

*"FISH AND CHIP" ... 20

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

ESCARGOTS ... 25

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

HOUSE MADE GNOCCHI ... 19

Mentaiko Garlic Cream, Parmesan Crisp, Mushrooms, Arugula

TRUFFLED MUSHROOM RISOTTO ... 20

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

ENTRÉES

*BUBU ARARE CRUSTED BIG GLORY BAY SALMON SALAD ... 32

Organic Greens, Radish, Tomato, Cucumbers, Spanish Onions, Three Mustard Dressing

*KONA KAMPACHI WITH SLAW ... 40

Pan Roasted Kona Kampachi, Spicy Thai Inspired Shredded Cabbage, Basil, Cilantro, Spanish Onions, Crispy Wonton, Scallions

*BRISTOL JUMBO SCALLOPS ... 60

Caramelized Bristol Scallops, Fried Cauliflower, Asparagus, Sweet Chili Butter, Soy Reduction

*BBQ SPICED KAUAI SHRIMP ... 38

Kabocha Puree, Baby Bok Choi, Garlic Aioli, White Rice

*BIG GLORY BAY SALMON ... 42

Crispy Skin Salmon, Spicy Red Curry, Baby Bok Choi, Green Papaya Salad, White Rice

*SOY BRAISED PORK BELLY ... 40

Daikon, Shiitake Mushroom, Ginger-Scallion Rice, 6 Minute Poached Egg, Chili Oil, Crispy Garlic

*GRILLED NEW YORK STEAK 12OZ ... 56

Roasted Mushroom Medley, Truffle Soy Garlic Butter, Crispy Garlic, Scallions served with Steamed White Rice

RED WINE BRAISED BEEF SHORT RIB ... 45

Slow Braised Certified Angus Boneless Beef Short Rib, Creamy Polenta, Parmesan Reggiano, Alii Mushrooms, Crispy Kale

*STAGE UMAMI BURGER ... 30

Grilled Half Pound Certified Angus Beef, Swiss Cheese, Mushrooms, Onions, Truffled Black Pepper Mayo, Lettuce, Onion, Tomato, Applewood Bacon, House made Brioche Bun with Truffle French Fries

FIVE COURSE TASTING MENU 125++

Five Course Wine Pairing \$50+

The Entire Table Must Participate in the Tasting Menu.....No Exceptions. Thank you

*FIRST

*"Miso Caesar" Salad, Romaine Lettuce, Bacon "Powder", Grape Tomato, Bubu Arare

*SECOND

*Seared Bristol Scallop, Cauliflower Puree, Fried Kale, Yuzu Butter, Smoked Trout Roe

THIRD

Misoyaki Black Cod, Honshimeji Mushroom, Brussels Sprout, Corn, Lemon Butter Sauce, Kabayaki

*FOURTH

Pan Roasted New York Steak, Blue Cheese Butter, Caramelized Onions, Truffled Red Wine Reduction, Potato Puree

FIFTH

DESSERT DU JOUR

By Chef Cainan Sabey

***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

***Please notify your server of any allergy concerns