



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.

to ensure the safety of our guests + team, we kindly ask that you keep your masks on any time you leave your table and at any time while not eating or drinking. this is in line with the City & County of Honolulu's current order.

appetizers

organic greens 12

tomato, cucumber, radish, croutons, creamy red miso

charcuterie plate 25

daily selection of cheeses + meats, grapes, house marinated olives, crackers

fried brussels sprouts 8

applewood smoked bacon, balsamic reduction, parmesan

truffle fries 8

garlic herb butter, parmesan

'patatas bravas' 11

crispy fried potatoes, togarashi mayo, furikake, tobiko, katsuobushi

jbh grilled cheese sandwich 12

house made kimchi, havarti, french bread, truffle

certified angus beef sliders* 12

black pepper mayo, swiss cheese, house made potato bun

truffle mushroom pizza 14

hamakua ali'i and button mushrooms, goat cheese, mozzarella, marinara

italian meat pizza 14

salami, pepperoni, speck, mozzarella, marinara, button mushroom, arugula

salmon 'tataki'* 15

torched big glory bay new zealand king salmon, kabayaki, radish, smoked trout roe, ponzu

escargots 15

hamakua ali'i mushroom, garlic herb butter, parsnip puree, demi glace, parmesan crisp, arugula

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

dessert

by pastry chef cainan sabey

UBE HAUPIA

CHOCOLATE ICE CREAM CAKE (vegan) 14

tahitian vanilla bean-ube sous vide pear, haupia crème, candied macadamia nuts, okinawan sweet potato chips

LILIKOI CREAMSICLE 14

tahitian vanilla bean ice cream, olive oil shortbread crust, lilikoi sorbet, strawberry balsamic coulis, fresh fruit

WARM DUTCH APPLE BANANA 14

cinnamon oatmeal crumble, horchata ice cream, applewood smoked salted caramel sauce

COFFEE PIE 14

black chocolate crust, kona coffee ice cream, burnt hazelnut custard, manjari chocolate crunch, vanilla bean whipped cream, nutella powder

HOUSE MADE ICE CREAMS + SORBETS 5

daily variety of scoops



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appetizers

ORGANIC GREENS 12

tomato, cucumber, radish, croutons, creamy red miso

TORCHED HAMAKUA ALI'I MUSHROOM 13

spanish onion, goat cheese, soy reduction, chili puree, crispy garlic, arugula

ROASTED BEETS 13

goat cheese, tomato, cucumber, wasabi lilikoi vinaigrette, radish

SALMON 'TATAKI'* 15

torched big glory bay new zealand king salmon, smoked trout roe, kabayaki, radish, soy vinaigrette

ESCARGOTS 15

hamakua ali'i mushroom, garlic green butter, parsnip puree, demi glace, parmesan crisp, arugula

entrees

BUBU ARARE CRUSTED BIG GLORY BAY SALMON 26

whole grain mustard vinaigrette, organic greens, tomato, spanish onions, radish, cucumber

PAN ROASTED ISLAND CATCH 32

tomato caper sake butter, ogo, shiitake

BBQ SPICED KUROBUTA PORK CHOP* 34

butternut squash puree, brussels sprouts, whole grain mustard, dijon cream

NEW YORK STRIP LOIN* 40

garlic truffle kabayaki butter, mushroom medley

BEEF WELLINGTON* 42

truffle mushroom duxelles, asparagus, hamakua ali'i mushroom, demi glace