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

APPETIZERS

* STAGE "MISO CAESAR SALAD" ... 16
Garlic Parmesan "Miso Caesar Dressing", Bubu Arare, Romaine Lettuce, Applewood Bacon "Powder", Grape Tomatoes

TEMPURA VEGETABLES ... 18
Daily Selection of Tempura Vegetables, Truffle Tsuyu, Garlic Aioli

*ISLAND AHI DYNAMITE ... 25
Torched Island Ahi , Spicy Mayo, Radish Salad, Tobiko, Kabayaki, Bubu Arare

*"FISH AND CHIP" ... 20
Spicy Ahi, Crispy Fried Rice "Chip",Tobiko, Furikake, Scallion, Spicy Mayo, Kahuku Sea Asparagus

ESCARGOTS ... 25
Green Garlic Butter, Cauliflower Puree, Demi glace, Parmesan Crisp, Arugula, French Baguette

CROQUETAS ... 16
Lup Cheong Fried Fritters with a Molten Bechamel, Dijon Cream

TRUFFLED MUSHROOM RISOTTO ... 20
Sautéed Mushroom Medley, Parmesan Reggiano, Veal Demi Glace, White Truffle Essence, Arugula, Parmesan Crisp

ENTRÉES

LINGUINI SHRIMP PASTA ... 39

Moringa Pesto, Grilled Kauai Shrimp, Pecorino Romano, Tomato, Katsuobushi

CRISPY SKIN BIG GLORY BAY SALMON ... 40

"Stoemp Potato" with Whole Grain Mustard, Mash Potato, Applewood Bacon, Caramelized Onions, Charred Brussels Sprouts, Whole Grain Butter Sauce

MISOYAKI BUTTERFISH ... 50

Corn, Brussels Sprout, Honshimeji Mushrooms, Kabayaki, Cucumber Namasu, Lemon Butter Sauce, White Rice

"ADOBO" MARINATED PAN ROASTED ORGANIC CHICKEN ... 39

Half Roasted Chicken, Pesto Risotto, Sautéed Mushrooms, Roasted Chicken Jus

"KARE KARE" ... 46

Filipino Inspired Peanut Braised Beef Rib Short, Egg Plant, Baby Bok Choy, Shiitake Mushroom, Fermented Shrimp Paste

*GRILLED NEW YORK STEAK 10OZ ... 60

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

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