

STAGE RESTAURANT

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

APPETIZERS

FRENCH ONION SOUP 18

Caramelized Onions, Applewood Bacon, Red Wine and Herbs, Croutons with Gruyere Cheese

*** "CAESAR SALAD" (V) 16**

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

RADISH SALAD(V) 16

Crumbled Blue Cheese, Spicy Ponzu, Grape Tomato

STAGE PATATAS BRAVAS 16

Spicy Mayo, Orange Tobiko, Chives, Spanish Paprika, Furikake, Katsuobushi

EGGPLANT "JUN"(V) 16

Egg Battered Eggplant, Goat Cheese, Spicy Ponzu, Chili Oil

***ISLAND AHI DYNAMITE 25**

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

***BIG GLORY BAY SALMON TATAKI 22**

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

***"FISH AND CHIP" 18**

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

KALUA PIG WON TONS 20

Poached Kalua Pig Won Tons, Fried Brussels Sprout, Hon Shimeji Mushroom, Soy-Truffle Nage

***BEEF CARPACCIO 22**

Thin Shaved Beef Tenderloin, Blue Cheese, Spanish Onions, Red Radish, Arugula, Horseradish Creme

ESCARGOTS 25

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

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



ENTRÉES

MISO PASTA 32

Creamy Miso Linguini Pasta, Crispy Garlic, Katsubushi, Scallions, Shiitake Mushrooms
— (Supplemental 10oz NY Steak \$20) —

***KONA KAMPACHI 48**

Pan Roasted Kona Kampachi, Lemon Potato Puree, Konbu Cha, Asparagus, Honshimeji Mushrooms, Chili Oil

***MISOYAKI BIG GLORY BAY SALMON 46**

Roasted Honshimeji Mushrooms, Brussels Sprout, Corn, Kabayaki, Lemon Butter Sauce, Steamed White Rice

***SEAFOOD MEDLEY 52**

Bristol Scallops, Kauai Shrimp, Blackened Island Ahi, "Sea Asparagus Gremolata", Lobster Cream, Smoked Trout Roe, Lemon Potato Puree, Fried Kale, Nori "Dust"

CATCH OF THE DAY MP

See your Server for the Catch du Jour

SOY BRAISED PORK BELLY 36

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

GRILLED NEW YORK STEAK 56

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

***BEEF WELLINGTON 75**

Sous Vide Certified Angus Beef Tenderloin (8oz), Puff Pastry, Mushroom Duxelle, Asparagus, Hamakua Springs Alii Mushrooms, Truffle Potato Puree

FIVE COURSE TASTING MENU 125++



For \$50 Five Course Wine Pairing Ask Your Server....

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 Scallops, Cauliflower Puree, Fried Kale, Yuzu Butter, Smoked Trout Roe*

THIRD

Miso Butterfish, Furikake Risotto, Scallions, Tempura Flakes

FOURTH

**Herb and Honey Mustard Grilled Australian Lamb Chop, Parsley Potato Puree, Demi Glace, Asparagus*

FIFTH DESSERT DU JOUR

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

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

***Please let your server know of any allergy concerns