

DINNER MENU

welcome to stage restaurant

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.

starters

GARLIC LOAF 10

toasted house made french bread, garlic herb butter, mozzarella, parmesan

CAESAR SALAD 15

romaine, garlic parmesan miso 'caesar' dressing, bubu arare, parmesan, applewood bacon powder, grape tomato

TOMATO SALAD 14

spanish onion, feta, house made croutons, creamy red wine vinaigrette

ROASTED KABOCHA 14

goat cheese, honey, quinoa, yuzu olive oil, arugula

HAMAKUA ALI'I MUSHROOM SALAD 15

torched kabayaki glazed mushroom, goat cheese, spanish onion, crispy garlic, white truffle essence, chili puree, arugula

FRIED SHISHITO PEPPERS 12

kabayaki, truffle, spicy mayo, katsuobushi

'PATATAS BRAVAS' 13

fried red potatoes, spicy mayo, tobiko, furikake, smoked paprika, katsuobushi

'HUSH PUPPIES' 16

fried corn fritters with spicy mayo, kabayaki, nori dust, pickled red onion

ESCARGOTS 18

garlic herb butter, cauliflower puree, demi glace, parmesan crisp, arugula, baguette

SALMON TATAKI 18

torched big glory bay king salmon sashimi, soy reduction, red radish kaiware salad, smoked trout roe, spicy ponzu

AHI DYNAMITE 20

island ahi sashimi, torched house spicy mayo, radish salad, tobiko, kabayaki, bubu arare

mains

SHRIMP PASTA 36

spaghetti, mentaiko garlic cream, tobiko, crispy garlic, nori, basil, katsuobushi, arugula

MISOYAKI BUTTERFISH 38

sauteed corn, shiitake, kabayaki, scallion puree

BBQ SPICED KUROBUTA PORK CHOP* 38

maui pineapple compote, dijon cream, whole grain mustard, butternut squash puree, pickled red cabbage

PAN ROASTED MAPLE LEAF FARM DUCK BREAST* 40

butternut squash puree, brussels sprouts, balsamic reduction

GRILLED CERTIFIED ANGUS NEW YORK STEAK* 42

truffled kabayaki mushroom medley, crispy garlic, scallions

PAN ROASTED CATCH MP

daily preparation of fresh catch

desserts

CHOCOLATE HAUPIA ICE CREAM CAKE (VEGAN) 16

chocolate brownie, cookie butter powder, raspberry hibiscus coulis

LILIKOI CREAMSICLE 16

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

KULA LAVENDER TRES LECHES 16

ube lavender cream, hawaiian honey crunch, blueberry elderflower compote

BROWN BUTTER BANANA TART 16

spanish marcona almond streusel, bananas fosters sauce, hawaiian honey ice cream

VALRHONA MANJARI CHOCOLATE MACADAMIA NUT BAR 16

kona coffee ice cream, candied cocoah nibs, mocha tuile, tahitian vanilla bean whipped cream

SCOOP OF HOUSE MADE ICE CREAM OR SORBET 6

daily variety of flavors

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



executive chef
ron de guzman

sous chef
joy yamane

pastry chef
cainan sabey