

First Course

Escargot	Moloka`i herb butter	14
Pickling Spiced Poached and Chilled Prawns		8
Casserole of Prawns	Roasted in garlic butter with panko and Moloka`i herbs	14
Prosciutto Wrapped Diver Scallops	Potato pancake, sauce choron	12
Macadamia Crusted Soft Shell Crab	With pineapple relish sauce	14

Broth and Bisque

Shellfish Bisque	With tarragon virgin oil, shellfish garnish	8.50
Three Onion Soup	Laced with demi-glace, Emmanthaler and Reggiano cheese	8.50

Greens

Spinach Salad	Lavendar onions, pancetta, oven-dried heirloom tomatoes and warm bacon dressing	9
Caesar Style Salad	with heart of romaine, spiced bread chips and white anchovies	9
Tomato and Maui Onion Salad	Beefsteak tomato, Maui onion, miniature tomato, red Alaea sea salt and creamy onion & garlic dressing	8

Sushi Bar

Contemporary

California Roll	9.00
King Crab, mayonnaise, avocado and cucumber	
Spicy Tuna	11.00
Ahi, cucumber, spicy mayonnaise, roasted sesame seed	
Vegetable Roll	8.00
Burdock, avocado, cucumber, Kaiware and Yuzu Wasabi dipping sauce	
Spicy Unagi	9.00
Broiled eel, Kaiware, spicy mayonnaise, cucumber, unagi dipping sauce; tobiko garnish	
Hamachi Roll	11.00
Yellow tail, green onion and Shiso leaf	

Cutting Edge

Sashimi Sampler	18.00
Today's catch; served three different styles	
Hot Rock Seared Ahi	15.00
Seven pepper Japanese spiced ahi; passion fruit dipping sauce	
Beef Tataki	15.00
Seared strip loin, Kaiware, round onion, green onion, Jalapeno, vinegar and shoyu dipping sauce	
Torched Hamachi	9.00
Yellowtail Sushi with a garlic miso glaze that is torched	

Classics

Maguro	7.50
(tuna)	
Hamachi	8.00
(yellow tail)	
Sake	7.50
(salmon)	
Smoked Salmon	7.50
Unagi	7.50
(smoked eel)	
Ebi	6.50
(shrimp)	
Ikura	7.50
(salmon roe)	
Tobiko	7.00
(flying fish roe)	
Kani	7.50
(king crab)	

Kiawe Wood Burning Grill

•New York Strip	Braised shallots, demi-glaze	10 oz. (280 g)	37
		14 Oz. (400 g)	47
•Filet Mignon	Roasted Ciopolini onions, Yuzu citrus dip	8 oz. (225 g)	37
		12 oz. (335g)	47
•Rib Eye	Puree of beet, pancetta butter sauce	14 oz. (400 g)	38
Double-Cut Domestic Lamb	On fresh rosemary, minted apple jelly	-----	48
Chicken Breast	Kiawe honey glaze, broiled, crushed macadamia nuts	-----	26

Supplement

Warm Water Lobster Tail	Firm texture, tropical water origin	7 oz. (195 g)	30
Atlantic Lobster Tail	Maine lobster, slightly briny	7 oz. (195 g)	40
Cold Water Lobster Tail	Deep water, sweet distinct meat	7 oz. (195 g)	52
Twin Grilled Prawns in Shell	Sautéed or grilled	-----	14

Ocean Harvest

Tiger Prawns in the Shell	Sautéed or grilled		27
Planked Center Cut Salmon Steak	Served on Kiawe wood		28
Hawaiian ‘•pakapaka	Baked in a pocket		30
P•lehu Mahi Mahi	Prepared either sautéed or grilled		27
Whole Maine Lobster	Broiled or steamed		45
Twin Cold Water Lobster Tails	Deep water, sweet distinct meat		80

Accessories

Hamakua Ali`i Mushroom Ragout	8
Grilled Asparagus, Atomized Lemon and Red Alaea Sea Salt	9
Spinach in Boursin Pancetta Cream Sauce	7
Maui Onion, Moloka`i Herb Sauce	6
Trio of Potato Purees; Sweet, Peruvian, Russet	7
Classic Baked Potato and Garnish	7
Steamed Short Grain Rice	4

Inclusive Dining

Caesar Salad, White Anchovies Sautéed Prawns, Garlic Sauce New York Strip, Roasted Shallots Mango Sorbet, Crystallized Ginger	85
Soup Preference Option of Green’s Selection Filet Mignon and Cold Water Lobster Tail Dessert Alternative	100

•Award-Winning Dish

For parties of 7 or more, a 17% service charge will be added.