

TASTING MENU

CAVIAR SERVICE FOR TWO

Regiis Ova Caviar, Warm Blinis, Chives
and Crème Fraîche
(215 supplemental charge)

KABOCHA SQUASH SOUP

Roasted Pumpkin, Pepitas, and Puffed Wild Rice
Gundlach Bundschu Estate Vineyard, Dry Gewürztraminer, 2023

SMOKED HUDSON VALLEY FOIE GRAS

Roasted Maui Gold Pineapple, Kahalu'u Coconut Chutney
Toasted Macadamia Nuts, and La'ie Vanilla Jus
(15 supplemental charge)
Pichot Vouvray Le Peu de La Moriette

GRILLED HAWAIIAN BIGEYE AHI

Mushroom Ragoût and Beurre Rouge
Kumeu River, Estate Chardonnay, New Zealand

HAND CUT MORINGA TAGLIATELLE

Parmigiano-Reggiano and Black Winter Truffles (4g)
(50 supplemental charge)
Silvio Nardi, Rosso di Montalcino, Tuscany, 2022

KOREAN STYLE BRAISED SHORT RIB

Mountain View Farms Choy Sum, Crispy Shallot
and Black Garlic Jus
Château La Nerthe, Chateauneuf du Pape, Les Granières 2022

GRILLED JAPANESE A-5 WAGYU

Kula Romaine, Ho Farm Tomatoes, Spinach Panade
and Bone Marrow Vinaigrette
(85 supplemental charge)
Beringer, Knights Valley Reserve, Cabernet Sauvignon, 2020

LOBSTER RISOTTO

Whole 1lb Maine Lobster, Small Kine Farms Mushrooms
Wilted Spinach, Preserved Local Meyer Lemon
Parmigiano-Reggiano, and Acquerello Carnaroli Rice
(45 supplemental charge)
Foppiano Estate, Pinot Noir, 2023

HOKU'S WARM CHOCOLATE COULANT

Raspberry Coulis, Vanilla Ice Cream, and Alaea Salt
Chapoutier, Rimage, Banyuls

115

Wine Pairing by Master Sommelier Patrick Okubo 75

FEATURED LOCAL ARTIST

Sheyla Stevens

Sheyla Stevens is a Hawai'i-based watercolor artist, designer and founder of Grandiflora, a boutique lifestyle brand rooted in nature and nurtured by art. Inspired by Hawai'i's lush landscapes, tropical botanicals, and claming beauty of the islands, Sheyla transforms her original hand-painted watercolors into fine art and small-batch creations. Her work blends artistic refinement with eco-responsibility, offering timeless pieces that invite connection, mindfulness, and beauty



displayed art for sale