

RESTAURANT WEEK

MARCH 26TH - APRIL 2ND

DINNER - 3 COURSES \$50

CHOICE OF FIRST COURSE

COCONUT SHRIMP

lilikoi chili water

POKE TACOS*

fresh raw ahi, shoyu, maui onions, avocado, wasabi aioli

KOREAN STICKY RIBS

compart family farms crispy duroc pork, spicy gochujang glaze, fresh herbs, lime

ROCKET SALAD

arugula, maui onion, bacon, roasted beets, goat cheese*, white balsamic vinaigrette

CHOICE OF SECOND COURSE

SAUTÉED MACNUT & HERB CRUSTED

parmesan & panko dusted fresh fish, tomato lemon caper butter, herbed jasmine farro rice, roasted vegetables

WILD MUSHROOM & SPINACH RAVIOLI

vegan ravioli, coconut ginger vegetable broth, roasted sweet potatoes, locally sourced vegetable

FILET MIGNON*

dijon rubbed, maui onion jam, watercress sauce, creamed corn, mashed yukon gold potatoes

FURIKAKE AHI STEAK*

fire grilled sashimi grade ahi, chili oil, truffle unagi glaze, shiitake black bean bok choy, coconut bamboo rice

CHOICE OF DESSERT

KEY LIME PIE


graham cracker crust, fresh coconut whipped cream

KIMO'S ORIGINAL HULA PIE®

chocolate cookie crust, mac nut ice cream, hot fudge, toasted mac nuts, whipped cream

WINE SELECTIONS

	GLASS	13 OZ. CARAFE
TRIENNES rose of cinsault provence, france	11	22
MOHUA sauvignon blanc marlborough, new zealand	12	24
TIAMO 'ORGANIC' pinot grigio veneto, italy	12	24
RICKSHAW chardonnay california	11	22
BANSHEE pinot noir sonoma county	13	26
THE BARREL red blend napa valley	15	30
SANTA JULIA malbec mendoza, argentina	11	22
STOLPMAN 'LOVE YOU BUNCHES' carbonic sangiovese sb county	13	26

 GF - Item is prepared with gluten free ingredients; however, our kitchen is not gluten free. Please inform your server of any allergies.
*Consuming raw or undercooked foods may increase your risk of food borne illness.