RESTAURANT WEEK

SEPTEMBER 14TH - SEPTEMBER 21ST

DINNER - 3 COURSES \$55

CHOICE OF **FIRST COURSE**

COCONUT SHRIMP

lilikoi chili water, pickled cucumbers

POKE TACOS*

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

KOREAN STICKY RIBS

crispy compart family farms duroc pork ribs, 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 FRESH FISH

parmesan & panko dusted, lemon caper butter, herbed jasmine farro rice

WILD MUSHROOM & SPINACH RAVIOLI

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

FILET MIGNON*

greater omaha's corn fed angus beef, dijon rubbed, maui onion jam, watercress sauce, creamed corn, mashed yukon gold potatoes

FURIKAKE AHI STEAK*

sashimi grade ahi, chili oil, truffle unagi glaze, shiitake mushrooms, black bean bok choy, coconut jasmine lychee rice, cucumber namasu

CHOICE OF **DESSERT**

KEY LIME PIE

graham cracker crust, whipped cream

KIMO'S ORIGINAL HULA PIE®

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

WINE **SELECTIONS**

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