

## Starters

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<b>53's POKE*</b>	19
<i>Big eye tuna with spicy soy, diced cucumbers, rice crackers</i>	
<b>FARMERS MARKET SALAD</b>	10
<i>Waipoli mixed greens with Ho Farms cherry tomatoes, cucumbers, heart of palm, radish, pomegranate vinaigrette</i>	
<b>CORN CHOWDER</b>	8
<i>Pipikaula, local corn</i>	
<b>HONEY MACADAMIA NUT SHRIMP</b>	16
<i>Crispy fried tiger shrimp with macadamia nut honey glaze, sauteed choy sum</i>	

## Entrees

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<b>WARABI SEAFOOD SALAD*</b>	29
<i>Hana Herbs warabi with Kona kanpachi, Big Island abalone, soy lemon dressing</i>	
<b>CHINESE CHICKEN SALAD</b>	22
<i>Kula baby romaine with sous vide chicken breast, soy sesame vinaigrette</i>	
<b>SEARED AHI DON*</b>	34
<i>Tamarind soy glazed big eye tuna, ginger lemongrass rice, spicy scallions</i>	
<b>NEW ZEALAND KING SALMON</b>	33
<i>Pan roasted New Zealand king salmon, Nueske's bacon, fingerling potatoes, sauteed kale, eryngi mushroom relish</i>	
<b>SCALLOP LINGUINE</b>	38
<i>Diver scallops, moringa pasta, dashi butter sauce, poached TKG egg</i>	
<b>CURRIED SEAFOOD SANDWICH</b>	32
<i>Citrus herb Maine lobster, curry spiced blue crab, avocado, garlic aioli, parmesan truffle fries</i>	
<b>VIETNAMESE INSPIRED PORK CHOP*</b>	24
<i>Grilled lemongrass marinated pork chop, lemongrass rice, green papaya salad</i>	
<b>LOCO MOCO*</b>	22
<i>Kunoa beef patty, caramelized onion jus, TKG eggs, crispy shallots</i>	
<b>STEAK FRITES*</b>	34
<i>Grilled bavette with salsa verde, roasted vegetables, French fries</i>	

## Sides

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PARMESAN TRUFFLE FRIES	8	LEMONGRASS RICE	5
FRENCH FRIES	5	WHITE RICE	4

## Desserts

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<b>COFFEE CHOCOLATE BOMB</b>	12
<i>Dark chocolate cake, salted caramel &amp; espresso mousse, Kona coffee gelato</i>	
<b>GUAVA TART</b>	12
<i>Guava sabayon, guava glaze, strawberry sorbet</i>	
<b>MARbled UBE CHEESECAKE</b>	12
<i>Ube, dulce de leche, haupia coulis, coconut meringue, coconut gelato</i>	
<b>ORANGE SPICED CRÈME BRULEE</b>	12
<i>Fresh fruit, whipped cream</i>	
<b>GELATO &amp; SORBET</b> (per scoop)	3