



RESTAURANT WEEK MENU

CUISINE - \$35 PP

OPTIONAL COCKTAIL PAIRING - \$25 PP

*** PUPU ***

CHOICE OF:

COCONUT SHRIMP (3 PCS)

COCONUT CRUSTED FRIED SHRIMP SERVED
WITH A MANGO HABANERO SAUCE

OR

VEGETABLE POTSTICKERS (3 PCS)

EDAMAME, CABBAGE, CARROT, WATER
CHESTNUT, AND CELERY FOLDED IN A
DELICATE PASTRY SERVED WITH CILANTRO
TAMARIND SAUCE

*** ENTREE ***

CHOICE OF:

CHICKEN KATSU

PANKO CRUSTED FRIED CHICKEN THIGH
SERVED WITH SAMBAL AIOLI, MACARONI
SALAD AND A SIDE OF STEAMED RICE

OR

KALUA PORK

DUROC PORK ON A BED OF SAVOY CABBAGE,
AND PORK JUS SERVED WITH A SIDE OF
STEAMED RICE

OR

ORANGE CHICKEN

BUTTERMILK MARINATED FRIED CHICKEN
TOSSED IN AN ORANGE GLAZE
SERVED OVER STEAMED RICE

*** DESSERT ***

CHOICE OF:

ANNE'S CHEESECAKE

CHEESECAKE TOPPED WITH UBE WHIPPED
CREAM AND TOASTED COCONUT

OR

SEASONAL DESSERT

ASK SERVER FOR TODAY'S SELECTION



OPTIONAL COCKTAIL PAIRING

\$25 PP

ALOHA COCKTAIL

CHOICE OF:

CLARIFIED FRUIT DAIQUIRI

RUM BLEND, SEASONAL FRUIT, LIME

OR

ISLAND NEGRONI

COCONUT INFUSED GIN, HOUSE
AMARO BLEND, LO-FI GENTIAN
AMARO, BANANA LIQUEUR, CAMPARI



ENTREE COCKTAIL

CHOICE OF:

1944 MAITAI

JAMAICA AND MARTINIQUE RUMS,
LIME, CURAÇAO, ORGEAT

OR

PAHULU (OLD FASHIONED)

MELLOW CORN WHISKEY, BOURBON,
XILA LIQUEUR, TEMPUS FUGIT CRÈME
DE CACAO, SPICE #1



DESSERT COCKTAIL

CHOICE OF:

HOT BUTTERED RUM

CARIBBEAN RUM BLEND, BROWN SUGAR,
BUTTER, SPICES, AND GRATED NUTMEG

OR

LIMONCELLO

SWEET, REFRESHING LIQUEUR MADE IN-HOUSE
FROM LEMON PEELS, SUGAR, AND ALCOHOL