



'ĀINA KAUA'I

YASAI KAKIGŌRI

Japanese shave ice, carrot ginger soup, and roselle syrup.

SARADA

Wasabina, mizuna, shungiku, lettuce, radish, rambutan and liliko'i vinaigrette.

SASHIMI

Ahi*, ginger, ogo, negi, sea asparagus, liliko'i and island-style ponzu.

SANSHU MORI

Ohitashi - Ai Farm greens, okra, squash, macadamia sauce and katsuobushi.

Furofuki - Braised daikon, dashi, miso and ginger.

Agebitashi - Fried eggplant, dashi-shoyu broth and negi.

SAKANA

Sous vide ono, tangerine saikyo miso, sprouts, ogo, and kukui.

ROBATA

Binchōtan grilled tomato, negi, okra, tsukune, gyū, tsumire and shichimi.

TEMPURA

Kauai Shrimp, kabocha, bean, zucchini, kale, tentsuyu and alaea.

SHOKUJI

Oshinko - Chef's choice pickled vegetables.

Osuimono Dashi - Broth with kamaboko, bok choy and winter melon.

Takikomi Gohan - Rice, ali'i mushroom and 'Āina Furikake.

ISLAND MIZUKASHI

Ulu malasada, Lydgate chocolate, citrus umeshu kanten volcano, fresh fruit, and homemade sorbet.

SAMPLE MENU – CHANGES DAILY

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*