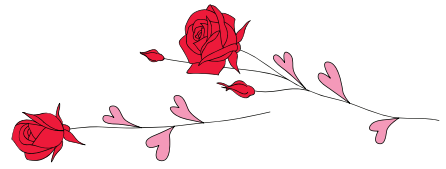
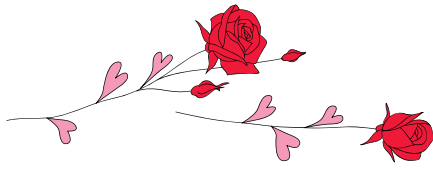


HAPPY
VALENTINES



DINNER
5:30 - 9:00pm



NĀ PŪPŪ

SASHIMI DUO GF	24
Sustainably sourced Hawaiian ahi and Kona kanpachi + ginger + shredded cabbage + wasabi + tamari	
60 SECOND CEVICHE GF	22
Sustainably sourced Hawaiian Ahi + Maui lime + Hawaiian salt + jalapeno + EVOO + cilantro	
AHI POKE NACHOS	18
Diced ahi + sweet onion + tomato + limu + wasabi aioli + sweet soy + sriracha aioli + wakame + crisp wonton	
NAPILI KAI SHRIMP	17
Honey + parsley + chili + tamari + cream + garlic toast	
CRISPY CAULIFLOWER "WINGS" V GF	14
Panko crust + Hawaiian tamari-chili sauce + jalapeno + house ranch	
STEAMED MANILA CLAMS	24
Garlic butter + white wine + parsley garlic bread	
SWEET ONION SOUP	12
Petite marmite + sherry + brandy + Gruyere cheese crouton	
COCONUT SHRIMP	16
Coconut-panko crust + Hawaiian fruit salsa + sweet Thai chili	

SALADS

WEDGE SALAD GF	16
Baby butter lettuce + guava smoked bacon + tomato + sieved egg + blue cheese dressing	
NAPILI BEET SALAD V	18
Beets + cherry tomatoes + goat cheese croquets + arugula + spiced pecans + balsamic drizzle	
CAPRESE SALAD V GF	16
Fior de latte fresh mozzarella + Napili tomato + basil + pa'a kai + aged balsamic	
UPCOUNTRY GREEN SALAD V GF	16
Kumu Farm baby lettuce + excellent cheddar cheese + candied macadamia nuts + apple + sun dried cranberry + citrus vinaigrette	

V = VEGETARIAN GF = GLUTEN FREE

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

Our restaurant offers items that contain peanut, tree nuts, soy, milk, wheat and eggs. We take steps to minimize the risk of cross contamination.

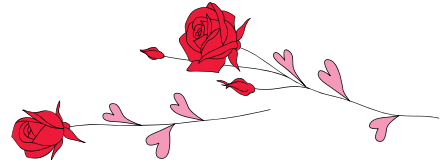
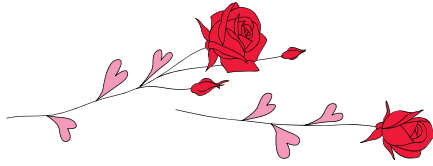
We are not able to guarantee our items are safe to consumers with food allergies.



HAPPY
VALENTINES



DINNER
5:30 - 9:00pm



ENTRÉES

BASIL PESTO CRUSTED HAWAIIAN FISH	49
Cheese risotto + peas + blistered corn + seasonal mushrooms + asparagus	
SESAME SPICE RUBBED HAWAIIAN AHI	52
Tempura shrimp + steamed rice + wasabi cream + dynamite butter sauce	
MACADAMIA NUT CRUSTED FISH	49
Coconut jasmine rice + macadamia nuts + caramelized chili beurre blanc	
SPANISH STYLE MEDITERRANEAN FISH GF	52
Aleppo pepper dusted + blistered tomato + spinach + fingerling potatoes + sweet corn + chorizo shrimp clam broth	
HULI HULI LAMB CHOPS GF	55
Rosemary fingerling potatoes + braised garlic greens + lemon wine sauce	
TOURNADOS ROSSINI	79
8oz center cut filet mignon + foie gras + butter spinach + sauce madeira	
PASTA POMODORO	30
Linguine + tomato + capers + garlic + parsley + mozzarella pearls + garlic bread crumbs ADD GRILLED CHICKEN 42 ADD GRILLED SHRIMP 44	
AUSTRALIAN WAGYU NY STRIP, GRADE A-5 GF	76
Crisped fingerling potato + spinach + backyard herb chimichurri	
TEMPURA TOFU V	30
Asparagus + sweet peppers + Shiitake mushroom + Asian slaw + Hawaiian chili-shoyu glaze	
SAUTEED HAND ROLLED GNOCCHI V	30
Blistered tomato + roasted Hawaiian mushrooms + garlic spinach + basil pesto	

FOR THE TABLE | \$12

BRUSSEL SPROUTS V GF
Bacon + capers + balsamic glaze + Pecorino romano
CHEESE RISOTTO V GF
Arborio rice + Pecorino romano + mascarpone
TRUFFLE FRIES V GF
Pecorino romano + parsley + truffle oil

SCAMPI STYLE HAMAKUA ALI'I MUSHROOMS V GF
Scampi style Hawai'i Island oyster mushroom mix + white wine + garlic butter + parsley

DESSERTS

ICE CREAM PIE	15	YUZU CHEESECAKE	15
Chocolate cookie crust + Maui made vanilla + chocolate and coffee ice cream + caramel + hot chocolate sauces		Lilikoi sauce	
NAPILI KAI SORBET TRIO	15	FLOURLESS CHOCOLATE TORTE	15
Mango + lilikoi + strawberry-guava		ICE CREAM	
WARM HOUSEMADE BREAD PUDDING	15	Vanilla Bean • Chocolate • Kona Coffee	
Vanilla ice cream + caramel, coconut		SORBET	8
TIRAMISU	15	Mango • Lilikoi • Strawberry-Guava	

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