

pō'alima (friday) at the kai market dinner table



chef carving station

misoyaki marinated hapu'upu'u (hawaiian sea bass) with pickled white ginger
alae salt crusted slow roasted prime rib with horseradish sour cream and natural au jus

hot offerings

keawe smoked kurkubuta pork loin with lehua honey and dijon, finished with kai market herbs
kahuku shrimp scampi with kai market fresh herbs
"huli huli" style chicken served with ho farms long beans and hamakua tomato chili salsa
kukui brand kim chee portuguese sausage "local" style fried rice
hawaiian style ni'ihau seafood chowder with clams, island fish, shrimp, and hawaiian taro
soy garlic gingered choi sum
stir-fried shrimp and clams in a singapore style sauce
oriental style yakisoba noodles
ewa plain red skinned garlic mashed potatoes

cold offerings

ahi poke hawaiian style
kim chee marinated tako (octopus) poke
fresh island sashimi served with japanese daikon and wasabi
kula strawberries and waimanalo spinach salad topped of with candied walnuts
twin bridge waialua asparagus with roasted garlic
thai style long rice noodle with fresh kai market herbs
shrimp and mussel salad
crab and molokai potato salad

sweet offerings

mango and papaya crumble
portuguese sweet bread pudding
chocolate mousse over brittle
coconut tapioca with myer lemon curd
chocolate haupia
kalamansi lime tartlet



to ensure that all our selections are a reflection of the freshest, seasonal ingredients, all items are subject to change based on local availability