

pō'akahi (monday) 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

iron-skillet steamed mussels in a coconut thai green curry

kahuku shrimp scampi with kai market fresh herbs

herb wall marinated up country baby lamb chops served with kai market mint jam

"kahlua" drunk and roasted maple farms whole duck with chili mango chutney and shitake mushroom duck jus

kukui brand kim chee portuguese sausage "local" style fried rice

oriental style yakisoba noodles

hawaiian style ni'ihau seafood chowder with clams, island fish, shrimp, and hawaiian taro

taro and potato gratin topped with parmesan cheese

hibachi style broccolini seasoned with big island myer lemon, olive oil, salt and pepper

cold offerings

ahi poke hawaiian style

kim chee marinated tako (octopus) poke

fresh island sashimi served with japanese daikon and wasabi

twin bridges waialua asparagus with roasted garlic vinaigrette

hamakua tomato and mozzarella cheese salad with balsamic dressing

crab and molokai potato salad

kula farm baby romaine caesar salad with herb garlic croutons

thai style long rice noodle with fresh kai market herbs

shrimp and mussel salad

sweet offerings

chocolate mousse over brittle

mango and papaya crumble

haupia trifle

portuguese sweet bread pudding

crème brûlée

chocolate haupia

mango pudding



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