

pō'aono (saturday) at the kai market dinner table



chef carving station

miso marinated hawaiian sea bass served with japanese pickled ginger
alae salt crusted slow roasted prime rib with horseradish sour cream and natural au jus
steamed snow crabs legs with garlic and big island meyer lemon infused drawn butter

hot offerings

chinese salt and pepper head on kahuku shrimp
iron-skillet steam mussels with coconut thai green curry sauce
chesapeake bay crab cakes with hamakua tomato fennel marmalade
garlic, ginger and black bean flavored manila clams
hawaiian style ni'ihau seafood chowder with clams, island fish, shrimp, and hawaiian taro
lemongrass roasted chicken with owen kaneshiro farms won bok cabbage
oven roasted mixed baby vegetables tossed in olive oil, garlic and herbs
kukui brand kim chee portuguese sausage "local" style fried rice
sun noodle brand crispy cake noodle with baby shrimp and scallop
ewa plains red skinned garlic mashed potatoes

cold offerings

fresh new zealand oysters on the half shell with grated daikon and ponzo sauce
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
shrimp seafood salad with light citrus dressing
twin bridge waialua asparagus with roasted garlic
thai style long rice noodle with fresh kai market herbs

sweet offerings

crème brûlée
haupia trifle
kalamansi lime tartlet
portuguese sweet bread pudding
chocolate haupia
mochi



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