

lā'pule (sunday) at the kai market dinner table



chef carving station

steamed whole local onaga (long tail red snapper) chinese style with chinese parsley and lemongrass flavored soy sauce, singed with a hot peanut oil

alae salt crusted slow roasted prime rib with horseradish sour cream and natural au jus

hot offerings

"hawaiian style seafood paella" shrimp, manila clams, mussels and calamari on a hamakua tomato flavored rice, hawaiian pipikaula kalamata olives and lomi tomato relish

house cured kurubuta pork loin finished with lehua honey mustard glaze

whole five-spiced oven roasted chicken finished with slow braised baby leeks

makaha farm tender baby bok choy with soy ginger sauce

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

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

crispy cake sun noodle with baby bok choy and shrimp

potato gratin topped off with parmesan cheese

cold offerings

ahi poke hawaiian style

kim chee marinated tako (octopus) poke

fresh island sashimi served with japanese daikon and wasabi

twin bridge waialua asparagus with roasted garlic vinaigrette

kula farm baby romaine caesar salad with herb garlic croutons

hamakua tomato and mozzarella cheese salad with balsamic dressing

thai style long rice noodles with fresh kai market herbs

crab and molokai potato salad

shrimp and mussel salad

sweet offerings

crème brûlée

mango and papaya crumble

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