

pō'akolu (wednesday) at the kai market dinner table



chef carving station

pan fried hapu'upu'u (hawaiian sea bass) with ginger miso cream sauce

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

hot offerings

singapore style manila clams

hamakua tomato marmalade crusted mussels finished with japanese bread crumbs

soy sake braised beef short ribs topped off with korean ko choo jang glaze

lemongrass roasted whole chicken

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

slow roasted lemon flavored twin bridge farm asparagus

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

ewa plain red skinned garlic mashed potatoes

oriental style yakisoba noodles

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

kula farm baby romaine caesar salad with herb garlic croutons

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

kalamansi lime tartlet

crème brûlée

chocolate haupia

haupia & macadamia nut trifle



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