RESTAURANT WEEK

DINNER

\$35 per person | please select one from each course

First Course

RIBEYE MEATBALLS*

4 choice ribeye meatballs with shallot & shiitake, macadamia nuts, chili glaze, creamy peppercorn sauce, whipped potatoes

PICASSO ROLL*°

spicy yellowtail, avocado, izumidai, jalapeño, cilantro, togarashi, sriracha, yuzu ponzu

SWEET & BLEU SALAD*

fall greens, grilled honey crisp apples, applewood bacon, bleu cheese, spiced pecan, tomato, buttermilk dressing

POKE BOWL***

tuna & salmon, sushi rice, green onion, avocado, seaweed salad, cucumber, macadamia nuts, hawaiian poke sauce - additional \$5

Second Course

CILANTRO LIME CHICKEN*

yogurt-lime marinated chicken skewers, cilantro, pickled red onions, turmeric-almond rice

SWEET-CHILI GLAZED SALMON** served with fried rice

PRIME RIB 10oz*0*

togarashi jus, horseradish cream, miso whipped potatoes

KONA STIR-FRY*

chicken, carrot, cabbage, cilantro, chili-garlic sauce, broccoli, bell pepper, sesame, jasmine rice

KONA SURF & TURF°*

7oz filet with shrimp skewers - additional \$10

Dessert

NEW YORK CHEESECAKE

raspberry sauce, graham cracker crumbs, fresh raspberries

DOUBLE-STACK BROWNIE

chocolate ganache, vanilla & caramel cream, vanilla bean ice cream

