

Soups - Salads - Appetizers

Compressed Melon Gazpacho 10
Basil syrup and Kahuku watermelon

Roasted Hamakua Tomato Soup 12
Hamakua tomato and basil macadamia nut pesto

Chicken Consommé 10
Clear broth soup with brunoised of garden vegetables, potato dollop

Poached Pesto Shrimp Salad 19
"Mari's Garden" local greens, sea asparagus pesto, hearts of palm, avocado, liliko'i dressing

Grilled Caesar Salad 18
Lightly grilled heart of romaine resting on a classic Caesar dressing, topped with Romano cheese, served with fresh fried pineapple croutons

Seared Foi Gras PB&J 21
In-between two slices of brioche, served with pistachio butter, tropical fruit compote, caramelized onion, melon shot

Ahi Poke Tableside 18/36 (One/Two People)
Sashimi grade 'ahi, 'inamona, pa'akai, limu, Maui onion, green onion, Hawaiian chili pepper water, soy sauce

Vegan Poke Tableside 13/26 (One/Two People)
Moloka'i sweet potato, Hamakua mushrooms, Hawai'i island hearts of palm, Kaua'i kalo,

Pa'akai Iced Seafood Platter MARKET PRICE (One/Two People)

Fresh ahi sashimi, Hamachi sashimi, king crab, clams, shrimp, ahi poke served with Hawaiian chili pepper water, whole grain mustard dip, soy mustard, cocktail sauce

Helpful Hawaiian translations

Pa'akai	<i>Hawaiian Sea Salt</i>
'Inamona	<i>Relish made from the roasted kernel of the nut from the kukui (candlenut tree)</i>
Limu	<i>Freshly grown and harvested seaweed</i>
Kalo	<i>Locally grown and harvested taro</i>
'Ahi	<i>Yellow-Fin Tuna</i>
Onaga	<i>Long-Tailed Red Snapper</i>
Moi	<i>The most desired fish in Hawaii. In ancient Hawaii, this was fish for the Ali'i</i>

Entrees

Sommelier suggested wine pairings

Pan Seared Hawaiian Catch of The Day 42

Coconut Thai curry, clams, lemongrass, ginger, kaffir lime, onion and tomato with bamboo rice

Protocolo Rose, Rioja Alavesa, Spain 2015 \$12

Inamona Crusted Ahi 38

Miso and yuzu wasabi butter sauce, sautéed pohole fern shoots, butternut squash, hearts of palm

Fiddlehead Sauvignon Blanc, Happy Canyon, California 2013 \$15

Whole Fish Hawaiian Catch Of The Day 78 – Serves Two

A Pa'akai signature!! Deep fried Hawaiian Island catch of the day served with herb butter, spicy lemongrass shiso ponzu, tamarind veggies & bok choy

Stags Leap "Karia", Chardonnay, Napa, California \$20

Spicy Glazed Local Tofu 28

Served with Hawaiian chili pepper and soy butter sauce with stir fried seasonal vegetables

Laudoucette Le Deux Tour, Sauvignon Blanc, Loire, France 2014 \$14

8 oz. Filet Mignon 49

Poha berry peppercorn demi, honey mustard potatoes, seasonal vegetables

Cline, Zinfandel, Contra Costa, California 2014 \$12

Surf & Turf Combo 58

6 oz. filet mignon, poha berry peppercorn demi served with two seared jumbo day boat scallops, avocado coconut cream, pipikaula, seasonal vegetables

Justin, Cabernet Sauvignon, Paso Robles, California 2014 \$19

8 oz. American Prime New York Steak 62

Ask your server about today's preparation

Ramey, Meritage, Napa Valley, California 2014 \$20

Smoked Porcini Rubbed Pork Tenderloin 38

Grilled Portobello mushroom, truffle mash potatoes, mango and Maui onion compote, syrah demi-glace, finished with cedar smoke

Cune, Tempranillo, Crianza, Rioja, Spain 2011 \$13

New Zealand Rack of Lamb 48

Mustard & herb Crusted, black berry demi, truffle mashed potatoes, caramelized onions, spinach, seasonal vegetables

Felino Malbec, Mendoza, Argentina 2014 \$14

SIDES \$8 -- ROASTED POTATOES – SAUTEED VEGGIES – TRUFFLE MASH
SWEET POTATO MASH – STIR FRIED VEGGIES – ROASTED VEGGIES