



STARTERS (choose one)

UNI TOAST

Mille Fête bread, miso butter, yuzu kosho

STEAK TARTARE

Local beef, béarnaise aioli, crispy shallots, chives, house potato chips

SWEET LAND FARM SALAD

12 month aged Gouda, chevre crema, verjus vinaigrette, onsen egg, crouton, roasted pohā

GOUGÈRES

Smoked ahi spread, crushed avocado, chives smoked trout roe, espelette

SECOND COURSE (choose one)

LASAGNA ALLA NORMA

Eggplant bechamel, mushroom bolognese, smoked mozzarella, Fontina truffled crema, tomato compote

PORK ADOBO

Adobo jus, ginger sweet potatoes, salad of julienned tomatoes | cucumbers | pickled onions, fried vermicelli, calamansi mostarda

KONA KANPACHI EN PAPILLOTE

Kualoa shrimp, Okinawan potatoes, local beans, charred onion, turnips, glazed carrots, ulu, makrut lime leaf, lemongrass aioli, ginger scallion fried rice

STEAK DIANE

Local grass-fed ribeye, onion rings, local green beans, diane local mushrooms truffle sauce

SWEET THINGS (choose one)

CHINATOWN FLOAT

Chinatown coffee soda, Café du Monde ice cream, beignet

BLACKOUT CHOCOLATE CAKE

Berry chantilly



DAY SORBETS

Raspberry-lychee-rosewater sorbet, Honoka'a 65% chocolate sorbet, raspberry crunch

VALENTINE'S DAY 2026

3 COURSES

\$95

WINE
PAIRING
AVAILABLE

\$45



**Consuming raw or undercooked foods may increase your risk of food-borne illness.*



CHEF/OWNER: Robynne Maii | EXECUTIVE CHEF: Emily Iguchi

MAXIMUM 4 SPLIT CHECKS PER RESERVATION
Gratuity automatically added to parties of 7 or more.

