



Private Dining Room PUPU MENU

Hamachi Tartare

rice cracker, yuzu ponzu, avocado
(market price per dozen)

Burrata Toast

prosciutto, black garlic, truffle honey, tomato
(\$84 per dozen)

Beef Tartare

lavosh, blueberry gel, black garlic
(\$66 per dozen)

Truffle Mac n' Cheese Fritter

truffle aioli, mushroom dust
(\$72 per dozen)

Braised Short Rib Arancini

horseradish gel
(\$132 per dozen)

House Cured Salmon

dill cream cheese, rye bread
(\$132 per dozen)

Ahi Tataki

pineapple relish
(\$96 per dozen)

*option to order all pupus listed above for \$120++ per person, minimum 10 guests

*all prices are subject to Hawaii State Tax and 20% Service Fee

*if selecting this menu, notify Sales Manager at least 1 week prior to event