



## Izakaya Tapas Menu

### Edamame

Spicy or White Miso

Edamame in a red pepper sesame oil topped with crushed salt or tossed in a white miso glaze

5

### Sizzling Hamakua Mushrooms

Hamakua Mushrooms cooked in a garlic butter reduction, on a sizzling platter

15

### Roasted Brussel Sprouts

Fried Crispy Brussel Sprouts with a Mac Nut Gastrique Sauce, topped with Toasted Mac Nuts and Bacon

15

### Poke-Tini

Fresh Fish Poke tossed with sesame oil, smoked shoyu & tsukemono

MP

### Sashimi

Ahi Sashimi..... 15

Salmon Sashimi.....16

Combination Sashimi.....MP

Served with wasabi, smoked shoyu & ponzu jellies

### Chef Louis' Egg Toast

Sous vide egg with a herb rub sandwiched between a Japanese style bread topped with ikura caviar & cured egg

yolk  
12



### **Kauai Garlic Prawns**

Fresh Kauai Prawns cooked in garlic butter, tossed in herbs & topped with a butter dressing  
16

### **Salmon Tartare**

Served over crispy fried shallots with a Yuzu Kosho Buerre Blanc, Basil Oil & Ikura  
MP

### **Ahi Noodles**

with a smoky Yuzu wasabi marinade, micro cilantro, avocado & shiso leaves  
MP

### **Seared Beef Tataki**

Peppered New York Steak, served with a spicy ginger ponzu, green onions & daikon  
16

### **Seared Ahi Tataki**

Ichimi Ahi seared rare, served with a spicy ginger ponzu, green onions & daikon  
MP

### **New York Steak**

Cooked to order & basted with butter rosemary and garlic, served on a bed of mushroom mousse & crispy fried shallots  
17

### **Crispy Salmon Salad**

Mixed greens, lilikoi viniagrette, torched tomatoes & red onions  
18