

Specialty Sake

	<u>BTL.</u>	<u>6 oz.</u>
Momokawa Nigori Genshu A lightly filtered (cloudy) sweet sake.	50	12
G Sake Genshu A sake with fruity flavors of Melon and Plum.	45	11
Momokawa Silver Dry A crisp dry sake that pairs well with lighter delicate food.	38	10
Momokawa Medium Dry A medium dry sake that pairs well with lighter delicate food.	35	9
Gekkeikan Horin Junmai Daiginjo "Reserve" Level 300ml	25	

Featured Soju

Soju KuroUma 60

Soju & Sake Cocktails 12

Soju Cadillac Margarita Soju, Cointreau, Grand Manier & Lime Juice
Sojutini Soju, Sake, Vodka, Lime Juice & Simple Syrup
Melon Soju Soju, Melon Liqueur, Lemon Juice
Cosmo Pearl Sake Momokawa Pearl, Cointreau, Cranberry & Lime Juice
Lime Chu-Hai Soju, Lime Juice and splash of Soda Water
Momo Pearl Momokawa Pearl Sake, Stolichnaya Vanilla, Pineapple Juice & splash of Cranberry Juice
Create Your Own Soju Soju, Splash of Soda and your choice of Juice Passion, Guava, Orange, Pineapple, Cranberry

Beer

Asahi Super Dry 21oz	12
Local Craft Beer Maui Brewing Co. Bikini Blonde, Big Swell IPA Kona Brewing Company, Pacific Golden Ale	8

Starters

'Ahi Sashimi* 18 Pickled Ginger, Wasabi and Soy Sauce
Tiger Shrimp Cocktail 14 Kaffier Lime Leaf Cocktail Sauce Meyer Lemon
Chef Trio Sampler* 22 'Ahi Poke, Ahi Sashimi, Chilled Shrimp, Cucumber Salad

"where art meets the plate"

All Entrees include Miso Soup with Tofu, Edamame, Fresh Maui Vegetables, Steamed White Rice, Our Signature Dipping Sauces...

and attention to perfection by our expert chefs

Entrée

Black Angus Rib Eye* Finely Marbled Cut	50
New York Strip* Savory Prime Cut	48
Filet Mignon* Most Tender Cut	55
Catch of the Day* Fresh Island Fish	48
Shrimp with Pineapple* Grilled with Maui Gold Pineapple	45
Teriyaki Chicken* Marinated with our House Teriyaki Sauce	38
Teppan Tofu Grilled with Fresh Vegetables	35

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, particularly if you have certain medical conditions.

Signature Dishes

Ultimate Steak Combinations

Filet Mignon with Your Choice of:

Lobster Tail	60
Pacific Scallops	48
Tiger Shrimp	47
Fresh Catch of the Day	49
Teriyaki Chicken	41

Lobster Batayaki	58
Lobster Medallions with Macadamia Nut Butter and Lemon Zest	
Pacific Scallops "Island Style"	45
Seared with a Macadamia Nut Crust	
Ginger Garlic Fried Rice	8
Our Signature Side, Prepared Fresh on the Teppanyaki Grill	

Great Finishes

"Ask about Forbidden Sweets"	9
A new TeppanYaki Dessert	
Mango Cheese Cake	9
Velvet Cream Mango Cheese Cake, Graham Cracker Crust, Vanilla Sauce, Mango Coulis	
Flourless Chocolate Torte GF	9
Rich Dark Chocolate, Gluten Free Flourless Cake Topped with Fresh Seasonal Berries, Chocolate and Vanilla Sauce	
Moloka'i Sweet Potato Mousse Cake	9
Light Vanilla Chiffon Cake, Coconut Haupia Glaze, Sweet Potato Mousse Toasted Coconut, Tahitian Vanilla Bean Custard Sauce and Raspberry Coulis	
Tropical Sorbet	6
Maui Mango Madness or Auntie Lilikoi's Passion Fruit	



Deluxe Pre-Fixe Menu

\$160.00

A Dining Experience for Two

Starters

Steamed Edamame
&
Miso Soup with Tofu

Entrée Combination

Prepared to Order on the Teppanyaki Grill by our Expert Chefs, with Grilled Garden Vegetables and our Special Dipping Sauces

(your choice of one)

New York Strip*

Savory Prime Cut

Filet Mignon*

Most Tender Cut

Catch of the Day*

Fresh Island Fish

(paired with one from the following)

Lobster Tail*

Chef's Preparation

Pacific Scallops*

Diver Variety

Tiger Shrimp*

Local Waters

Teriyaki Chicken*

House Teriyaki Sauce

accompanied by our signature side

Ginger Garlic Fried Rice

Prepared on the Teppanyaki Grill

and completed with our Sorbet of the Day

We kindly ask for 18% service charge for all parties of 6 or more which will be automatically added to your final bill for your convenience