



Small Plates

Kauai Shrimp

Crispy Tempura, Puffed Rice, Spicy Honey Glaze, Candied Walnuts
15

Hawaii Island Chevre Ravioli

Keahole Lobster, Edamame, House Smoked Bacon, Buttered Shrimp Broth
15 / 34

Kona Kampachi Tataki Style

Black Sesame Miso Sauce, Ume Oil, Arugula Salad
19

GF

Aborio Rice "Risotto Style"

Keahole Lobster, Local Chard, Fig Syrup, Fried Basil
21 / 43

Hester Farm Potato & Leek Soup

Fried Brussel Sprouts, Braised Oxtail, Micro Green Confetti "Salad"
14

GF

Crispy Pork Belly "Manapua Style"

Hoisin Streaker, Taro "Shoe String Fries"
14

Salads

Big Island Hearts of Palm

Asparagus, Lilikoi Vinaigrette, Nicoise Olives, Pimento
15

GF

Salt Roasted Baby Beets

*Waimea Strawberries, Hirabara Greens, Waimea Strawberry-Horseradish Vinaigrette,
Just Made Lemon Ricotta, Macadamia Nuts*
14

GF

Puna Goat Cheese Beignets

Bloomsdale Spinach, Rincon Strawberries, Alii Mushrooms, Balsamic Emulsion
15

Red & Green "Bambi" Caesar Salad

Pan Fried Focaccia Croutons, Shaved Asiago, White Anchovy
15



Executive Chef Peter Pahk, Chef de Cuisine Yoshie Sogi and the Culinary Team of Mauna Kea are committed to using local, sustainable fish & produce.

We are proud to show case the island's fall bounty provided by our local farmers, ranchers, and fishermen.

Mains

Kurobuta Pork "Porterhouse" GF

Mango Brown Butter, Hirabara Rainbow Swiss Chard, Ka'u Corn Pudding
38

Organic Chicken "Two Ways" GF

Braised Leg and Thigh, Crispy Skin Breast, Big Island Succotash
37

Island Mahi-Mahi "Misoyaki"

Braised Daikon, Gobo, Organic Carrots, Umeboshi, Soy-Truffle Consommé
42

Kulana Ranch Beef Filet GF

Aborio Rice "Risotto" Cake, Butter Poached Waimea Beans, Horseradish, Whole Grain Mustard Emulsion
43

Pan Sear Duet, Ahi Tuna & Foie Gras

Guava Demi, Flat Leaf Parsley and Frisee Salad, "Onion Rings"
45

Fresh Seafood "Cioppino"

Keahole Lobster, Scallop, Kauai Shrimp, Fresh Catch, Tomato Miso Broth
47

Day Boat "Dry" Scallops, Fisherman's Choice GF

Truffle Nage, Wai'alu Asparagus, Tomato Petals, Baby Leek and Potato Mélange
44

Grilled Lamb Chops

Atkins Ranch N.Z., Pumpkin Puree, Eggplant Miso, Garlic-Mint Pan Jus
43

Sides

Garlic Greens
Wai'alu Asparagus
Furikake Rice Cake

Nakano Green Beans
Local Potatoes
Hamakua Mushrooms

7