



## **Omakase**

Recommended Appetizer for Two Guests...

### **Nigiri Set 50**

Traditional Nigiri Tasting Exploring Our Wide Array of Fresh Fish

### **Entree w/ Choice of Salad & Miso Soup 60**

### **Sashimi Set 55**

Our Chefs Put Together an Amazing Platter Showcasing Fresh Seafood From the Pacific Rim

### **Entree w/ Choice of Salad, Miso Soup & Steamed Rice 65**

## **Signature Rolls**

### **Fairmont Roll 20**

Hawaiian Ono, Cucumber, Avocado, Norio's Micro Green Blend & Yuzu Miso Aioli

### **Red Dragon 24**

Shrimp Tempura, Big Eye Tuna, Avocado, Green Onions Tobiko & Sweet Mustard Aioli

## **Makimono**

### **California Roll 14**

Red Crab & Avocado

### **Spicy Tuna Roll 14**

House Made Spicy Sauce, Big Eye Tuna & Cucumber

### **Spicy Kampachi Roll 13**

Amberjack with Habanero Masago, Spicy Aioli Sesame Seed Oil & Kaiware

### **Rainbow Roll 22**

California Roll, Tuna, Salmon, Local Amberjack & Whitefish

### **Salmon Skin Roll 11**

Shiso, Kaiware, Tobiko, Green Onions, Cucumber & Ito Kaki

### **Spider Roll 16**

Soft Shell Crab, Cucumber, Tobiko & Kaiware

### **Vegetable Roll 10**

Cucumber, Avocado, Oshinko, Kaiware, Rolled in a Soy Bean Wrapper

### **Dragon Roll 22**

Shrimp Tempura Roll, Unagi & Avocado

### **Rock n' Roll 10**

Unagi & Avocado Roll

*As part of Fairmont's commitment to environmental stewardship, this menu contains locally sourced, organic or sustainable items whenever possible. All cuisine is prepared without artificial trans fat*

## **Nigiri and Sashimi**

Nigiri 2pc / Sashimi 5pc

<b>Ama - Ebi</b>	Hawaiian Sweet Prawns	12/24
<b>Chu-Toro</b>	Medium Fatty Tuna	15/29
<b>Hirame</b>	Japanese Halibut	8/16
<b>Ika</b>	Japanese Cuttlefish	10/20
<b>Ikura*</b>	Marinated Salmon Roe	7/14
<b>Kanpachi</b>	Japanese Amberjack	9/18
<b>Kani</b>	Red Crab Legs	7/14
<b>Maguro</b>	Hawaiian Big Eye Tuna	11/22
<b>Ono</b>	Hawaiian Wahoo	6/12
<b>Saba*</b>	New Zealand Mackerel	8/16
<b>Sake</b>	Atlantic Salmon	9/18
<b>Tako*</b>	Japanese Octopus	7/14
<b>Tobiko</b>	Flying Fish Roe	8/16
<b>Unagi</b>	Fresh Water Eel	8/16
<b>Uni</b>	Sea Urchin Roe	14/28

**Mame-Nori** Soy Bean Wrap to Replace Nori 2

## **Hosomaki Small Rolls**

**Kappa-Maki** 6  
Cucumber & Sesame Seeds

**Kanpyo-Maki** 6  
Marinated Dried Gourd Shavings

**Negi-Toro** 12  
Hawaiian Big Eye Tuna Belly & Green Onions

**Negi-Kama** 9  
Amberjack Chopped & Green Onions

**Tekka-Maki** 10  
Hawaiian Big Eye Tuna

**Ume-Shiso** 6  
Japanese Sour Plum, Shiso, Cucumber & Sesame

## **Tempura**

**Vegetable Tempura Plate** 26  
Kabocha Squash, Oyster Mushroom,  
Shiso Shishito Pepper, Eggplant & Tentsuyu

**Shrimp Tempura Plate** 32  
3 Shrimp, Kabocha Squash, Oyster Mushroom  
Shiso Shishito Pepper, Eggplant & Tentsuyu

**Ebi Tempura Roll** 14  
Shrimp Tempura Roll, Cucumber & Tobiko

### **Chef's Choice Tasting**

Allow our Chef de Cuisine Jesse Spitzack  
Prepare a Special Chef's Choice Menu Based on  
Seasonal Availability & Inspiration

**4 Course Tasting** 85

**5 Course Tasting** 96

*Please inform your server of any dietary restrictions*

## **Soups / Salads**

### **Miso Soup 4**

Traditional Miso Soup, Sliced Green Onions, Tofu & Wakame Seaweed

### **Sakana Chowder 10**

Fresh Local Fish, Shrimp, Sea Scallops & Kabocha Puree

### **J.A. Farms Mixed Greens 9**

Daikon, Cucumber, Julienne Beets & Sweet Maui Onion Vinaigrette

### **Chopped Caesar 12**

Organic Local Chopped Romaine  
Reggiano Parmesan & Grape Tomatoes

### **Kaiso Salad 12**

Tosaka Seaweed, Local Ogo Nori, Wakame  
Masago Arare & Black Sesame Dressing

## **Starters**

### **Edamame**

Steamed, Hawaiian Sea Salt 5

Option of Garlic Soy Glaze 7

### **Kampachi and Avocado Sashimi 22**

Sliced Amberjack, Avocado, Garlic Sauce, Radish & Micro Cilantro

### **Hirame Sashimi 22**

Micro Arugula, Micro Cilantro, Micro Red Roulade  
Grated Jalapeno & Cucumber

### **Norio's Calamari 18**

Crispy Calamari, Chef's Garden Chives, Maui Onion & Shichimi Emulsion

### **Scallop Napoleon 19**

Pan Seared Jumbo Scallop, Truffled Potato Hamakua  
Mushroom & Parmesan Crisp

### **Saikyo Miso Marinated Black Cod 17**

Wilted Swiss Chard, Garden Chive Mash

Crispy Green Onions & Chili Threads

## **Norio's Pre-Fixe Menu 45**

Items Available Ala Carte

### **Hawaiian Nasturtium Roll 18**

Ahi, Ono, Mango, Black Masago, Avocado & Cucumber

### **Shrimp and Pork Ramen Noodle 25**

Jumbo Prawn, Fresh Guanciale, Kamaboko Scallions  
Hearts of Palm, Hard Boiled Egg, Fresh Egg Noodles  
& Seasoned Pork Broth

### **Kona Coffee Brownie Sundae 8**

Candied Macadamia Nuts, Wailea Chocolate Sauce

## From The Grill

### Hawaiian / Pacific Fish & Crustacean

Hawaiian Ahi/ Tuna Steak	8oz.	32
Hawaiian Ono/Wahoo	8oz.	27
Kona Kampachi	8oz.	34
New Zealand King Salmon	8oz.	31
Hawaiian Jumbo Prawns	5 Piece	29

### Hawaiian Wagyu

31 Day Dry Aged Rib Eye	14oz.	50
31 Day Dry Aged New York	14oz.	50

### Durham Ranch

21 Day Dry Aged Bone-in Rib Eye	18oz.	63
Tenderloin Steak	9oz.	38
Petit Filet Medallions	6oz.	24

### Supplemental Surf

Hawaiian Jumbo Prawns	2pc.	12
Lobster Tails	8oz.	28

\*All Meat, Fish and Seafood are dusted with our dry rub, grilled and finished with Herb Butter

## Sauces

(All cuts of Meat and Fish include Choice of Sauce)

### Foie Gras Demi

Maui Onion, Ginger, Roasted Garlic & Soy

### Cachaca Soy Chili

Roasted Ginger, Green Onions & Hawaiian Chili

### Roasted Garlic Soy

Sweet Wine, Sesame, Soy & Sake

### Shiso Chimichurri

Shiso, Herbs, Olive Oil & Kohala Sea Salt

### Peppercorn Béarnaise

Roasted Pink Peppercorns & Bourbon

## Sides

### Kizami Sesame Rice

Cured Wasabi Stems, Pork Belly Crisps 9

### Mac Asparagus

Crispy Macadamia Nut Coated Asparagus 9

### Twice Baked Potato

Red Crab Stuffed, Truffle Essence 10

### Broccoli au Gratin

Clothbound Cabot Cheddar, Shallots, Garlic 10

### Creamed Spinach

Organic Spinach, Béchamel, Reggiano 9

### Truffle Fries

Chives, Parmesan, Truffle Oil 10

*\*We are required by State Food Code to inform you that consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. These items include raw shellfish and any cooked proteins cooked to order.*