

# Menu

8/2025 D

ENGAWA BY ISLANDER SAKE

## 1. SIMMERED HIJIKI WITH CHICKEN AND VEG

A TRADITIONAL JAPANESE APPETIZER, PERFECT FOR STARTING YOUR SAKE JOURNEY.

MADE WITH PREMIUM HIJIKI SEAWEED IMPORTED FROM JAPAN, SIMMERED WITH CARROTS, SHIITAKE MUSHROOMS, FRIED TOFU, AND A TOUCH OF CHICKEN.

THE RICHNESS FROM THE TOFU COMPLEMENTS OUR DAIGINJO SAKE BEAUTIFULLY.

## 2. WAIMEA GREEN SALAD WITH TOFU

FRESH GREENS FROM WAIMEA, ACCOMPANIED BY LOCAL TOFU AND TOPPED WITH A SHOYU KOJI DRESSING.

PERFECTLY RIPE, LOCALLY GROWN TOMATOES BY A JAPANESE-AMERICAN FARMER, SLICED AND SERVED REFRESHING, UMAMI-RICH.

## 3. CHEF'S DAILY SASHIMI\* SELECTION

A CURATED ASSORTMENT OF SASHIMI SELECTED BY OUR CHEF BASED ON THE FRESHEST SEASONAL CATCH. SOURCED LOCALLY WHENEVER POSSIBLE.

## 4. NIKUDOFU - BRAISED BEEF & TOFU IN SOY BROTH

A COMFORTING DISH OF TENDER BEEF SLICES AND TOFU CUTLET GENTLY SIMMERED IN A SAVORY SOY-BASED BROTH.

## 5. GRILLED KAMPACHI

GRILLED KAMPACHI (AMBERJACK) RAISED IN DEEP OCEAN WATER OFF THE BIG ISLAND. CLEAN FLAVOR WITH A CRISP FINISH - A TRUE TASTE OF HAWAII.

## 6. GOLDEN SHRIMP TRIO

THREE GOLDEN-FRIED BREADED SHRIMP, A BELOVED FAVORITE IN JAPAN, CRISPY AND SATISFYING.

## 7. SUSHI SELECTION

A SELECTION OF HANDCRAFTED SUSHI FEATURING LOCAL AND SEASONAL FISH\*, PRESENTED WITH BALANCE AND SIMPLICITY.

## 8. HOUSE-MADE AMAZAKE PANNA COTTA

CREAMY PANNA COTTA INFUSED WITH OUR HOUSE-MADE AMAZAKE, TOPPED WITH SEASONAL FRUITS AND A DELICATE FRUIT JELLY.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

# Drinks

## ISLANDER SAKE

GLASS 4OZ/BOTTLE 750ML

JUNMAI DAIGINJYO "ANNA".....	\$18/GLASS
	\$90/BOTTLE
JUNMAI DAIGINJO "GIN-OTOME".....	\$17/GLASS
	\$85/BOTTLE
JUNMAI GINJO "KONA".....	\$15/GLASS
	\$78/BOTTLE
JUNMAI DAIGINJO NIGORI.....	\$18/GLASS
AGED JUNMAI GINJO "OMACHI".....	\$34/GLASS
	\$170/BOTTLE
10 YEARS AGED NANBU BIJIN (IWATE,JP).....	\$100/GLASS
ISLANDER PINEAPPLE SAKE.....	\$15/GLASS
ISLANDER LILIKOI FRUIT SAKE.....	\$15/GLASS
ISLANDER SWEET HAINOA SAKE.....	\$15/GLASS
DASSAI UMESHU 23 (JP).....	\$40/GLASS
MIMUROSUGI JUNMAI DAIGINJO(JP)...	\$18/GLASS
SAKE PAIRING FLIGHT (3 TYPES).....	\$36

## JAPANESE DISTILLED SPIRIT(GLASS)

NAMIHANA HAWAIIAN SHOUCHU FROM POTATOES.....	\$20
SEKITORA KAGOSHIMA JAPAN SWEET POTATO SHOUCHU.....	\$15
OKINAWA AWAMORI.....	\$22

## CHAMPAGNE

INSPIRATION 1818 BRUT .....	\$20(GLASS)	\$90(BOTTLE)
LAUREAT-PERRIER 375ML HALF BOTTLE .....	\$50	

## RED WINE(GLASS)

POST&BEAM CABERNET SAUVIGNON SONOMA US .....	\$18
BOURGOGNE PINO NOIR 2021.....	\$17

## WHITE WINE(GLASS)

2020 GRAVES LACOSTE .....	\$18
2023 CHARDONNAY TYLER SANTA BARBARA.....	\$18

## BEER

JAPAN/US/KONA LONG BOARD..\$7

## SOFT DRINKS

BOTTLED WATER.....	\$7
LILIKOI JUICE.....	\$5