

Menu

6/2025 A

1. SIMMERED LOCAL TOMATO IN DASHI

A DELICATE DISH OF LOCALLY GROWN TOMATOES, SIMMERED GENTLY IN TRADITIONAL JAPANESE DASHI MADE FROM PREMIUM HOKKAIDO KOMBU AND AGED BONITO FLAKES. THE TOMATOES, CULTIVATED BY MR. KAWAMATA, A JAPANESE-AMERICAN FARMER IN WAIMEA.

2. WAIMEA DAIKON & CABBAGE SALAD

A REFRESHING SALAD FEATURING CRISP DAIKON RADISH AND NAPA CABBAGE, BOTH GROWN IN WAIMEA'S COOL CLIMATE. LIGHT AND VIBRANT, IT HIGHLIGHTS THE PURE FLAVOR OF LOCAL VEGETABLES.

3. SASHIMI SELECTION (RECOMMENDED WITH ISLANDER GINJO SAKE)

THIS COURSE FEATURES HAWAIIAN AHI (TUNA) AND KANPACHI (AMBERJACK) RAISED IN DEEP OCEAN WATERS OFF BIG ISLAND USING MINERAL-RICH DEEP SEA WATER—CLEAN, SUSTAINABLE, AND FULL OF UMAMI. WHILE SAKE IS NOT SERVED AS PART OF THE COURSE, WE HIGHLY RECOMMEND ENJOYING THIS SASHIMI WITH A GLASS OF OUR ISLANDER GINJO SAKE, AVAILABLE AS AN OPTIONAL PAIRING.

4. CHILLED SEAFOOD CHAWANMUSHI

A SILKY, CHILLED JAPANESE EGG CUSTARD TOPPED WITH ASSORTED SEAFOOD INCLUDING SALMON, CRAB, AND SHRIMP.

5. SALT KOJI CHICKEN WITH SIMMERED HIJIKI SEAWEEED

GRILLED CHICKEN MARINATED IN A HOUSE-MADE SHIO-KOJI, SERVED WITH A TRADITIONAL JAPANESE SIDE DISH OF SIMMERED HIJIKI.

6. SMOKED SALMON & CREAM CHEESE LAYERED SUSHI

INSPIRED BY THE TRADITIONAL JAPANESE OSHIZUSHI, THIS LAYERED SUSHI COMBINES SILKY SMOKED SALMON, CREAMY CHEESE, AND SEASONED RICE INTO A REFINED AND FLAVORFUL DISH. AN UNEXPECTED YET DELIGHTFUL MATCH WITH SAKE.

Dessert

ENGAWA BY ISLANDER SAKE

*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