

Menu

A GLASS OF JUNMAI DAIGINJO ISLANDER SAKE
INCREASING BOTH HEALTH AND BEAUTY

Starter

CUCUMBER & SHIRASU

TINY WHITE FISH-BOILED WHITEBAIT

FRIED PUMPKIN WITH PORK

Entree

TOFU & SHOYU KOJI SALAD

KOJI IS USED IN THE MAKING OF SAKE, SOY SAUCE, MISO, AND
MANY OTHER FERMENTS. THIS JAPANESE INGREDIENT IS
CURRENTLY A HIT WITH CHEFS IN THE US, ADDING A TOUCH OF
UMAMI AND COMPLEX FLAVOURS TO RECIPES.

CARPACCIO OF KONA KANPACHI*

KONA FARM AMBERJACK*

Main

CHAWAN-MUSHI, STEAMED EGG

MINI SUSHI PLATE

Dessert

BLACK SESAME PUDDING

ENGAWA BY ISLANDER SAKE

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

Drinks

HAWAIIAN SAKE BOTTLE

JUNMAI DAIGINJYO ISLANDER "KITASHIZUKU"..... \$95
JUNMAI GINJO ISLANDER "GIN-OTOME"..... \$65

SAKE SOLD IN A GLASS

ISLANDER DAIGINJYO KITASHIZUKU..... \$18
ISLANDER GINOTOME NIGORI..... \$15
ISLANDER PINEAPPLE SAKE..... \$15
ISLANDER KONA GINJO SAKE..... \$15
ISLANDER SWEET HAINOA SAKE..... \$15
KID SUMMER TIME LIMITED (WAKAYAMA, JP)..... \$18
SUIGEI KOIKU 56 GINJO (KOCHI, JP)..... \$18

OMAKASE TASTING FLIGHT (3 TYPES)..... \$36

JAPANESE DISTILLED SPIRIT(GLASS)

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

CHAMPAGNE (GLASS)

INSPIRATION 1818 BRUT \$20

RED WINE(GLASS)

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

WHITE WINE(GLASS)

TYLER SANTA BARBARA CA \$17

BEER

US LAGER..... \$7
JAPAN BEER..... \$7

SOFT DRINKS

SPARKLING WATER..... \$7
PEPSI-COLA..... \$4
DIET PEPSI..... \$4
LILIKOI JUICE..... \$4
GUAVA JUICE..... \$4

