

Menu

FEBRUARY 2025

Starter

CHILLED DASHI-SIMMERED TOMATO
TOFU SALAD W/ TRUFFLE KOJI SOY SAUCE

Entree

AMBERJACK* & SALMON SASHIMI
CHAWANMUSHI (SAVORY EGG CUSTARD)

Main

DEEP FRIED SHRIMP & ZUCCHINI,
GRILLED AMBERJACK W/ SALT KOJI
UNAGI DON (GRILLED EEL OVER RICE)

Dessert

SAKE LEES ICE CREAM

SAKEKASU IS THE LEES LEFT OVER FROM SAKE PRODUCTION.
IT'S A WHITE, PASTY BYPRODUCT RICH IN NUTRIENTS.
SAKEKASU IS USED IN JAPANESE COOKING FOR MARINADES,
SOUPS, PICKLING VEGETABLES, AND EVEN IN DESSERTS.

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