

# Menu

3/2025

## Starter

**SIMMERED BIG ISLAND TOMATO IN DASHI**  
WITH SWEET ONION DASHI MAYO DRESSING

**HONOLULU TOFU SALAD**  
THE DRESSING CONTAINS TRUFFLE OIL AND SHOYU KOJI.

## Entree

**TODAY'S SASHIMI\***  
KANPACHI AND YELLOWFIN TUNA, BOTH LOCALLY SOURCED  
SCALLOP ADDUCTOR MUSCLES FROM HOKKAIDO, JP

**CHAWANMUSHI (SAVORY EGG CUSTARD)**  
KAUAI SHRIMP AND HOKKAIDO SCALLOPS

## Main

**GRILLED HAWAIIAN KANPACHI & SHURIMP**  
SERVED WITH GLAZED CARROTS, ZUCCHINI

**SWEET GLAZED UNAGI OVER SEASONED RICE**  
THIS MAIN DISH ALSO INCLUDES EGGS

DESSERT: ICE CREAM USING SAKE LEES, A BYPRODUCT OF  
SAKE BREWING, TOGETHER WITH MILK & HONEY

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

ENGAWA BY ISLANDER SAKE



# 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