

DINNER

SMALL PLATES / COLD

Harissa-Roasted Olives 7

Charred green and black olives, and harissa chili paste

Salmon Gravlax & Smoked Trout Caviar* 15

House-cured salmon gravlax, smoked trout caviar, micro herbs, and Herb oil

Burrata & Strawberries 18

Burrata cheese, fresh strawberries, herb oil, Maldon salt, mixed greens, served with toast

Ahi Poke Tartine* 10

Local ahi, avocado spread, tobiko, green onion, house sesame soy sauce, served on toast
Served on 2 tartines. Add 1 tartine +\$5

SALADS

Frisee, Prosciutto, and Brie Salad 16

Frisee, radicchio, prosciutto, Brie cheese, pecans, dressed with a champagne vinaigrette

Sumida Farm Watercress & Quinoa Salad 16

Sumida Farm watercress, quinoa, red onion, dressed with a carrot vinaigrette

ENTRÉES

Roasted Half Jidori Chicken* 43

Half roasted Jidori chicken, crispy potatoes, served with an island honey mustard

Westman Ahi Tataki* 35

Grilled local ahi, asparagus, arugula, topped with a fresh tomato salsa

Oxtail Soup 28

Slow-braised oxtail, rich beef broth, green onion, grated ginger, cilantro, served with steamed rice

Washu Gyu Loco Moco* 22

Washu Gyu beef patty, fried egg, house gravy, steamed rice, and market vegetables

Grilled Mahi Mahi Loco Moco* 24

Grilled mahi mahi, garlic cream sauce, fried egg, steamed rice, market vegetables

Washu Gyu Ribeye Tagliata* 48

Sliced WashuGyu ribeye, arugula, Grana Padano, cherry tomatoes, and a balsamic glaze

SMALL PLATES / HOT

Local Eggplant & Chorizo Gratin 16

Local eggplant, chorizo, mozzarella, Grana Padano, thyme baked to perfection

Westman Fries and Egg* 8

Shoestring fries, sunny-side egg, served with a smoked paprika aioli

Crispy Granna Padano Brussel Sprouts 12

Brussels sprouts, balsamic glaze, with shaved Grana Padano cheese

Shakshuka* 18

Baked eggs in a spiced tomato stew with zucchini, bell peppers, onions, cannellini beans, and toast Add chorizo +\$3

Prosciutto & Shaved Grana Padano French Toast 9

French toast, prosciutto, with shaved Grana Padano cheese

PASTA

Local Eggplant & Burrata Arrabbiata 24

Rigatoni pasta, spicy house tomato sauce, fresh arugula

Braised Oxtail Ragù 28

Rigatoni pasta, red wine reduction, Grana Padano, Brussels sprouts

Sumida Farm Watercress Pesto, Prosciutto & Feta 24

Linguine pasta, toasted pine nut

Kauai Shrimp & Broccolini with Garlic Cream 25

Linguine pasta, mushrooms

DESSERTS

Manoa Chocolate Basque Cheesecake 12

Vanilla ice cream, berry compote

Westman Pavlova & Island Honey Yogurt Gelato 12

House meringue, mango, pineapple, lilikoi compote

Seasonal Ice Cream or Gelato 6

SIDES Brioche 3 Sourdough 3 Crispy Potatoes 6

For parties of 6 or more an 20% gratuity may be included in your check.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Allergy Notice: This menu may contain or come into contact with Eggs, Milk, Wheat, Soy, Peanuts, Tree Nuts, Fish, Shellfish, and Sesame.