

PUPUS

Crispy Calamari with Bali Hai Sambal	12
Curried Chicken Spring Rolls with Coconut Ginger Sauce	13
Thai Crab Stack with Avocado and a Lemon Creme Fraiche	15
Szechwan Pork Ribs with Honey Chili Glaze	11
Noodle Cake with Scallions	8

SOUPS AND SALADS

Thai Style Caesar Salad with Crispy Calamari Croutons	13
☼ Wok Fired Maui Asparagus with Our Famous Mamas Dressing	12
Shichimi Crusted Local Beef Tenderloin Carpaccio on Waimea Spinach with Brown Butter Vinaigrette	17
Seafood & Mushroom Coconut Lemongrass Chowder with Tomato Oil	15

WOKS

☼ Bok Choy Stir Fried with Sweet Potatoes and Peppers	16
Wok Fired Half Rack of Lamb with Tomatoes, Onions and Cumin	28
Hand Made Noodles with Seared Scallops, Mushrooms and Truffle Oil	26
☼ Vegetarian Hand Made Noodles with Mushrooms and Truffle Oil	19
Chicken and Eggplant with Spicy Homemade Mayonnaise and Crispy Potatoes	18
Shrimp, Basil and Egg Fried Rice	16

MAINS

Grilled Local Grass fed Tenderloin of Beef with Kimchee Mashed Potatoes and Shiitake Ginger Salsa	29
Tempura of Scallops, Jumbo Shrimp and Seasonal Vegetables with Flavored Salts	27
☼ Vegetarian Tempura with Flavored Salts	21
Crispy Skinned Salmon on Stir fried Spinach, Chinese Sausage & Red Onions with Ginger Infused Beets	24
Seared Ahi on Curried Corn Chowder with a Chile Tomato Jam	26
Crispy Shrimp on Sea Salad with House Wasabi Mayonnaise	28

☼ Vegetarian Dish. 17% gratuity will be charged for party more than 6.
For all catering inquires, call 936-2395.