

STARTERS

GAVA GROW
MIXED GREEN SALAD

farm vegetables from five local farms,
hibiscus sherry vinaigrette

15
SMOKED AHI RILLETTE *add 7*

HURRICANE TOTS

sriracha mayo, kabayaki sauce,
furikake, kaki mochi, green onions

15



LOCAL FEATURES:

KANEKOA FARMS, HO FARMS, KUALOA RANCH,
METRO GROW, GAVA GROW, ULU COOP,
SUMIDA WATERCRESS, ALOHA TOFU, KUPU PLACE,
KULA COUNTRY FARM, J. LUDOVICO, KONA KANPACHI,
WAIALUA EGGS, RAINBOW BEE'S HONEY,
LAIE VANILLA CO., MAUI KUIA CHOCOLATE

FARM VEGETABLE
CRUDITE

hummus, grilled sourdough bread,
sumac, zaatar

15

PRINCE CLAM CHOWDER

bacon, garlic, basil

bowl 15 cup 10

ENTREES

MAITAKE MUSHROOMS

beef fat glazed, chili oil, calamansi vinaigrette, chickpea panisse, persillade

18

ORIENTAL CHICKEN SALAD

brassicas, farm vegetables, chicken karaage, creamy roasted sesame vinaigrette

18

HAPA 'POKE' BOWL

kona kanpachi, king salmon, spicy ahi, tsukudani, ikura, yuzu kosho, smoked takuan

21

BEEF FAT RICE

soy garlic marinated sliced prime rib, sous vide egg, mushroom fricassee,
pickled farm vegetables, sumida watercress, chili chickpea crunch, koshihikari rice

21

DUCK CONFIT RAMEN

soy, sesame, togarashi, sous vide egg, pickled farm vegetables

21

AHI BELLY FISH & CHIPS

crispy ahi belly tossed in soy garlic sauce, cilantro pesto, artichoke tartar sauce

21

CRAB & LOBSTER ROLL

red crab, lobster, bacon, tarragon aioli, miso mustard, french fries

21

AMERICAN WAGYU BURGER

red onion-black pepper jam, pepper jack, kamuela tomato, romaine, brioche bun

25

HANAIEI TARO VEGETARIAN BURGER

red onion-black pepper jam, pepper jack, kamuela tomato, romaine, brioche bun,
artichoke tartar sauce

25

TEISHOKU

miso butterfish, chicken karaage, local green salad, kimchee potato salad, vegetable miso soup,
pickled farm vegetables, yuzu kosho, koshihikari rice

25

MISO BUTTERFISH ONLY *add 5*

EXECUTIVE CHEF
JEREMY SHIGEKANE

RESTAURANT MANAGER
SHARELLE MARTIN

