

CHOP + STIX

STEAK | SUSHI

WEDGE SALAD 24

GORGONZOLA, SHAVED MAUI ONIONS, BACON,
LOCAL CHERRY TOMATO, BLEU CHEESE DRESSING

28 OZ. CAB PORTERHOUSE 85 (FOR TWO)

20 OZ. PRIME RIB CHOP 98 30 DAY WET AGED

BONE-IN RIBEYE

SEAFOOD PLATTER 125

1/2 KONA LOBSTER, KUMAMOTO OYSTERS, FRESH
DUNGENESS CRAB, JUMBO SHRIMP, HOUSE MADE SAUCES

SIDES

CREAM OF SPINACH 15

FRESH PICKED FARM SPINACH + CREAM

SAUTEED HAMAKUA MUSHROOMS 15

FRESH HERB GARLIC BUTTER

KEKAHA CREAMED CORN 15

GARLIC + CREAM

BAKED POTATO 15

SCALLIONS, SOUR CREAM, SOFT BUTTER, BACON

BEER 8

KONA BREW

KUA BAY IPA
BIG WAVE GOLDEN ALE
LONGBOARD LAGER

COORS LIGHT

CORONA

MODELO ESPECIAL

MODELO NEGRA

ICHIBAN

JAPANESE PILSNER

KAUAI BREWERY

ON TAP

LUCKY CAT

UNFILTERED WHITE ALE

TAMA NO MEGUMI

JAPANESE PALE ALE

KUK'S RAINBOW ROLL 56

CURED SALMON, AVOCADO, KANPACHI, HAMACHI,
SCALLOP, AHI, TAKO, SHRIMP, SABA, UNAGI

KING CRAB CALIFORNIA ROLL 34

SPICY SRIRACHA SAUCE, SWEET SOY

SPIDER ROLL 30

SOFT SHELL CRAB, CUCUMBER, OMAO AVOCADO,
FARM LETTUCE, SWEET SOY + SPICY SRIRACHA

SPICY TUNA ROLL 28

SRIRACHA MAYONNAISE

GRILLED HAMACHI KAMA 22

PONZU SAUCE

SUSHI MORIAWASE 80

SHRIMP TEMPURA ROLL

AVOCADO, CUCUMBER, TOPPED WITH CURED SALMON
POKE

KING CRAB CALIFORNIA ROLL

AHI NIGIRI

IKURA NIGIRI

VEGETABLE ROLL

SPICY TUNA ROLL

HAMACHI NIGIRI

NIGHTLY SPECIALITY CREATION

BOTTLED SAKE | BOTTLE/6 OZ CARAFE

MIO SPARKLING SAKE 750ML/50 | 6oz/18

SWEET AROMA AND FRESH FRUITY FLAVOR

TOZAI "SNOW MAIDEN" NIGORI 720ML/48 | 6oz/24

CREAMY TEXTURE, FULL-BODIED AND FRUITY

YURI MASAMUNE HONJOZO 720ML/54 | 6oz/27

FIRM TEXTURE WITH NUTTY AND EARTHY NOTES

HAKKAISAN TOKUBETSU JUNMAI 300ML/36 | 6oz/18

SEMI-DRY, WELL-BALANCED, MELLOW

RIHAKU "WANDERING POET" JUNMAI GINJO 720ML/84 | 6oz/27

CLEAN, CRISP, ACIDIC, MEDIUM-BODIED, JUICY FINISH

KONTEKI "TEARS OF DAWN" DAIGINJO 720ML/100 | 6oz/30

FULL-BODIED, VELVETY AND SMOOTH

BORN TOKUSEN JUNMAI DAIGINJO 720ML/120 | 6oz/36

RICH, MEDIUM-BODIED, SATIN-LIKE TEXTURE