

# ‘AMA‘AMA

## Dinner Menu

### GIFTS FROM THE SEA

#### — IKI PLATTER 60 —

two king crab legs • two goosepoint oysters\* • two large prawns • choice of ahi\* or tako poke

#### — NUI PLATTER 130 —

cold water kona lobster tail • four king crab legs • four goosepoint oysters\* • four large prawns  
• ahi\* and tako poke • four mussels

## STARTERS

#### SURF AND TURF 18

charbroiled tako, braised pork belly, white miso

#### AHI POKE WITH CRISPY RICE\* 18

kochujang aioli, kabayaki, sea bean salad

#### EDAMAME SPICED FRITTERS 14

honshu pear pickled radish salad, herb coconut remoulade

#### BONE CANOE ESCARGOT 17

bone marrow, arugula salad, portuguese sweetbread

#### TARO TACO 16

grilled shrimp, roasted tomato salsa, maui gold pineapple relish, preserved-lemon aioli

#### CRAB CAKE 19

jumbo lump crab, rice wine slaw, fried garlic and sweet onion aioli, won tons

#### BRAISED MUSSELS 17

garlic, shallots, portuguese sausage, sake

## SALADS

CELEBRATION OF TOMATO    variety of styles of tomatoes, macadamia nut tarragon vinaigrette 15

CAESAR-STYLE SALAD    romaine, white anchovy, fried capers, reggiano parmesan, crouton 14

ISLAND FIELD GREENS    local seasonal vegetables, papaya seed vinaigrette 14

WEDGE SALAD    iceberg lettuce, radish, quail egg, avocado, bacon, gorgonzola buttermilk 15

ENTRÉES

SHRIMP PASTA	curry-spiced garlic shrimp, squid ink, egg linguine	32
FREE-RANGE CHICKEN	black truffle jus, potato purée, roasted vegetables	34
REGIONAL FISH STEW	local fish, kona lobster, clams, shrimp, mussels	45
COLORADO LAMB *	two double lamb chops, mushroom risotto, haricot vert	54

GRILLED / SAUTÉED  
select method of preparation

SEAFOOD

today's fish auction*	36
line-caught mahimahi*	35
farm-raised salmon*	34
day boat scallops*	32

SEAFOOD ENHANCEMENTS  
choose one/each additional 2.00

black garlic lemon-ginger aioli	mac-nut brown butter sauce
chinese black bean sauce	lomilomi tomato ogo butter
yuzu whole mustard vinaigrette	corn miso sauce

FROM THE BROILER

BEEF

14 OZ rib eye*	48
12 OZ new york strip*	47
8 OZ center cut filet*	46

BEEF ENHANCEMENTS  
choose one/each additional 2.00

asian chimichurri	blue cheese crouton
house-made steak sauce	black pepper glaze
red wine miso sauce	classic béarnaise

SEAFOOD SIDE DISHES

four sautéed jumbo prawns 24 • butter-poached lobster tail 24 • two center cut merus crab legs 24

SIDE DISHES

herb-coconut rice	8	creamed corn	11
purée of three potatoes	9	caramelized brussel sprouts	11
salt-crusted baked potato	9	asparagus, herb-butter, fried garlic	11
truffle macaroni and cheese	14	roasted baby carrots, local white honey	11

Water is served upon request only. Mahalo for helping us conserve our natural resources.  
An 18% service charge is added for parties of 7 or more. General excise tax of 4.71% will be added to all transactions.  
\*This item is cooked to Guest preference and/or may contain raw or undercooked ingredients.  
Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.