

# CHEF'S KISS

*Hawai'i Regional Cuisine, drawn with a Kyoto hand*

DINNER · WEDNESDAY – SUNDAY · NU'UANU, HONOLULU

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## APPETIZERS

*To begin*

<b>Kona Kanpachi Crudo</b>	18
<i>Yuzu kosho, citrus oil, pickled wasabi root.</i>	
<b>Chilled Corn Chawanmushi</b>	16
<i>Kahuku corn custard, Hāmākua mushroom, cold dashi.</i>	
<b>Ahi Tartare</b>	22
<i>Nori, smoked shoyu, quail egg, taro chip.</i>	
<b>Oysters, Mignonette of Liliko'i</b>	4 ea
<i>Kualoa oysters, passion-fruit mignonette.</i>	

## FIRST COURSE

*Land & sea, smaller*

<b>Kona Kampachi, Charred Negi</b>	36
<i>Ponzu beurre blanc, grilled negi, finger lime.</i>	
<b>Seasonal Vegetable Kaiseki</b>	34
<i>Seven preparations of what the farms sent this week.</i>	
<b>Liliko'i-Glazed Shinsato Pork Belly</b>	32
<i>Daikon, mustard greens, a slick of liliko'i glaze.</i>	

## WINE BY THE GLASS

<b>Grüner Veltliner, Niederösterreich</b>	16
<b>Chardonnay, Sonoma Coast</b>	19
<b>Pinot Noir, Willamette Valley</b>	20

## MAIN COURSE

*From the sea & the land*

<b>Monchong, Brown-Butter Dashi</b>	38
<i>Baby bok choy, shio koji, dashi mounted with brown butter.</i>	
<b>Ti-Leaf Steamed Opah</b>	34
<i>Ginger-scallion, jasmine rice, hot peanut oil.</i>	
<b>Slow-Braised North Shore Short Rib</b>	42
<i>Miso-bordelaise, charred maitake, mustard greens.</i>	
<b>Big Island Venison</b>	46
<i>Taro purée, pickled mountain apple, juniper jus.</i>	
<b>Binchōtan Big Island Ribeye</b>	58
<i>Wasabi chimichurri, North Shore greens, smoked salt.</i>	

## DESSERTS

*To finish*

<b>Liliko'i Cream, Toasted Meringue</b>	14
<i>Passion-fruit curd, brown-sugar meringue, shortbread.</i>	
<b>Kona Coffee Custard</b>	13
<i>Caramel, cocoa nib, sea salt.</i>	
<b>Haupia, Reimagined</b>	12
<i>Coconut panna cotta, pineapple, lime.</i>	
<b>Sauvignon Blanc, Marlborough</b>	15
<b>Junmai Ginjo, Yamagata</b>	17
<b>Syrah, Northern Rhône</b>	22

## WINE BY THE BOTTLE

Champagne, Grower Brut NV	120	Riesling Kabinett, Mosel	78
Chablis 1er Cru, Burgundy	135	Barolo, Piedmont	165
Cabernet Sauvignon, Napa Valley	190	Daiginjo, Niigata (720ml)	95

### THE TASTING

A seven-course journey through the season, chosen by the kitchen.

Offered Tuesday – Thursday at the counter. Optional wine pairing, 65.

145 per guest

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A FICTIONAL DEMO MENU · CHEF'S KISS · FOR PONO PLATFORM