



Sample menu – subject to change

## Hawaii Regional

### APPETIZERS

- pulehu pork ribs**  
twiced cooked, glazed with spicy soy sauce served over garlic marinated root vegetables 17
- tempura lobster**  available  
local styl ocean salad & namasu enhanced with a singapore pepper drizzle 18
- canoe house sashimi\***  available  
sliced hamachi paired with fresh spicy ahi, avocado salsa unagi glaze and kissed with truffle snow 22
- ono pono**  
pan roasted big island abalone topped with miso emulsion, sautéed local mushrooms on a bed of luau leaves (hawaiian “spinach”) and waimea spicy tomato 21
- citrus glazed colossal shrimp**   
fried poi balls and “mexican kimchee” 19
- big island goat cheese sampler**  available  
fresh chevre mixed with lemongrass and hawaiian chilis, grated feta, aged crottin with scoops of honey and a side of flat bread 22
- SOUP - SALADS**
- kabocha squash soup**  available  
brown butter roasted kabocha squash paired with homestyle bacon, garlic croutons, toasted pumpkin seeds & espelette pepper 15
- baby greens n’ kale**  & vegan available  
fresh picked baby mustard greens topped with shaved farmer’s market vegetables & creamy macadamia nut dressing 16
- chef shrimp ceasar salad\***  available  
hirabara farms crisp baby romaine leaves layered with shrimp, buttered croutons, parmesan reggiano & avocado dressing 22
- turnip wagon family farm**  & vegan available  
baby nasturtium leaves, laupahoehoe mixed greens, big island crottin cheese tomatoes & cucumbers, spicy candied macadamia nuts, rincon farms strawberry dressing 17
- maluhia farms butter leaf lettuce**   
waimea tomato & cucumber, home-style bacon, brown butter lilikoi vinaigrette 17
- robb farms roasted beet**   
hawaiian salt & garden herb roasted beets paired with fresh big island goat cheese enhanced with li hing mui dressing 16

# THE CANOE HOUSE

## ENTRÉE

- grilled furikake crusted ono\*** (wahoo)  available  
seared rare, uncle les' waipio valley fern shoot salad enhanced with ginger dressing and nori chips 36
- forbidden risotto**   
creamy arborio rice with a mushroom essence topped with himalayan forbidden rice finished with local chevre, squash, asparagus sprinkled with basil dust 36
- macadamia nut crusted fish**  
today's local catch crusted with house spiced macadamia nut over black rice, thai coconut curry sauce topped with pineapple relish 41
- butcher's cut \***   
crispy coral eggplant, turnip wagon mustard green medley finished with miso blue cheese puree 48  
**add lobster** 15
- sweet onion marinated kampachi\***   
seared medium rare set over coconut rice & asparagus complimented by a mango coulis 42
- mochiko chicken (japanese style fried rice)**  
garlic and basil enhanced fried rice, pea tendrill salad, roasted heirloom tomato provencal 36
- seafood spaghetti**  available  
spicy tomato, poached lobster tail, clams, new zealand mussels, shrimp, sweet roll 46
- honey macadamia nut roasted colorado rack of lamb\***  
sea salt crusted fingerling potatoes with olive oil roasted waimea vegetables, house made lamb bacon enhanced with pickled mustard seed 46
- ahi a la plancha\***   
ginger encrusted ahi seared rare placed over fresh and crispy quinoa topped with daikon carrot matched with a soy sake reduction 42
- slow braised beef short rib**   
fork tender braised short rib, fried rice, wilted "kimchee" greens, roasted garlic jus 38

## SIDES

- bacon n' green onion biscuits (3 pc)**  
tasting of waimea butter and honeys, wild flower and kiawe 7
- lamb bacon 3oz**  
grilled and glazed with sweet soy bbq sauce 6

Sample menu issued 02/16/2015 – subject to change.  
Please call the Concierge at 808-881-7911 for Today's Specials

**Call 808-881-7911 for reservations**