



“Taste of Hawaii”

Menu Tasting

“Soup and Sandwich”

Chilled Tomato Soup, Grilled Cheese Sandwich with Kalua Pig and Foie Gras

Butter Poached Live Maine Lobster

Green Onion Oil, Katsuo Soy, Itogaki

Ginger Crusted Kagoshima Red Snapper

Miso Sesame Vinaigrette, Honshimeji Mushrooms and Corn

Twice Cooked Soy Braised Short Ribs

Gingered Prawns, Ko Choo Jang Sauce

“The Coconut”

Coconut Sorbet in a Chocolate Shell, Seasonal Fruits, Passion Fruit Sauce

¥700 per person

Raw Bar

Abalone Salad

Shiitake Mushroom, Dried Scallop Relish
¥68

Hawaiian Style Shoyu Ahi Poke with Ginger

¥128

Japanese Kampachi Poke

Sambal Emulsion, Pumpkin Seeds
¥118

Japanese Hamachi Poke

Fresh Wasabi Daikon Oroshi, Mustard Cabbage Tsukemono
¥88

Ahi "Martini"

Truffle Ponzu, Avocado
¥128

Snapper Ceviche

Coconut, Hainan Yellow Chili, Lime Juice, Purple Sweet Potato,
Lomi Tomato
¥248

Oyster Selection

Kumamoto, USA
Royale No 3, France
Gallager No 2, Ireland
(Market Price)

Iberico Ham

Aged 48 Months
¥268

Shellfish Platter

Whole Cooked Lobster, Poached Prawns, King Crab, Live Abalone,
Raw Oysters on the Half Shell(Half Dozen)
Wasabi Cocktail Sauce, Lemon Ginger Ponzu
¥798



Appetizers

“Soup and Sandwich”

Chilled Tomato Soup, Grilled Cheese Sandwich with Kalua Pig and Foie Gras
¥88

Butter Poached Live Maine Lobster

Green Onion Oil, Katsuo Soy, Itogaki
¥298

“Ahi” Tuna Poke

Avocado Ginger Salsa, Soy Wasabi
¥118

Steamed Japanese Prawn Flan with Shiitake Mushroom

White Truffle Oil, Soy
¥128

Steamed Russian King Crab, Rice Paper Roll

Lobster Sauce, Caviar
¥180

Shrimp and U.S. Pork Hash Dumplings, Sambal Emulsion

Olive Oil, Parmesan, Celery, Tomato
¥68

Chilled Seafood Salad, Homemade Soy Milk Panna Cotta

Ikura, Uni, Abalone, Ahi, Negi Oil, Katsuo Soy
¥380

Baby Romaine Salad

Parmesan Basket, Anchovy Garlic Dressing, Hawaiian Style Kalua Pig,
Lomi Tomato
¥128

Tomato, Beet, and Avocado Salad

Li Hing Mui Dressing
¥88

Seared Wagyu Tenderloin Carpaccio

Chili Lemongrass, Endive and Watercress Salad
¥180

All Prices are in RMB and Subject to 15% Service Charge
以上价格均为人民币并加收 15%服务费

Entrees

Steamed Kagoshima Pink Snapper

Shrimp and American Pork Hash, Black Truffle Sauce, Gingered Vegetables
¥288

Ginger Crusted Kagoshima Red Snapper

Miso Sesame Vinaigrette, Honshimeji Mushrooms and Corn
¥298

Twice Cooked Soy Braised Short Ribs

Gingered Prawns, Ko Choo Jang Sauce
¥328

“Da Bag”

Lobster, Abalone, Kalua Pig, Spinach, Andouille Sausage, En Papillote
¥398

San Francisco Style Crab and Tomato Broth

Steamed Live Atlantic Lobster, Live Dutch mussels, Dungeness Crab
¥468

Black Pepper Surf and Turf

Russian King Crab, Australian M5 Wagyu Filet
¥478

Miso Icelandic Black Cod, Foie Gras, and Unagi

Sansho, Tsukemono, Heirloom Baby Carrots
¥198

Five-Spice Iberico Pork Loin Medallions

Kohlrabi Brussels Sprouts Chimichurri, Mushroom Peanut Salsa, Hainan Yellow
Chili
¥318

Rotisserie Huli Hula Free Range Chicken

Roasted Mirin Glazed Vegetables
¥248

Grilled Australian Wagyu M5 Striploin

“Jade” Sauce, Parmesan Mushrooms, Roasted Tomatoes
¥498



Sides

Umami Fries

Pink Kerr Potatoes, Itogaki, Truffle Oil
¥58

Roasted Wild Mushrooms

Miso Marinade, Spring Onions
¥58

Steamed Garlic Green Vegetables

Edamame, Wing Beans, Broccolini, Spinach
¥58

Lemongrass Rice

Basmati, Wild, and Red Rice, Kaffir Lime
¥58

Steamed Baby Potatoes

Red Onion Butter, Sriracha, Parmesan
¥58