

All Entrees include Miso Soup with Clams, Edamame, Fresh Maui Vegetables, Steamed White Rice, Our Signature Dipping Sauces...

and attention to perfection by our expert chefs

## **Entrees**

Black Angus Rib Eye Finely Marbeled Cut	51	
New York Strip Savory Prime Cut	47	
Filet Mignon Most Tender Cut	51	
Catch of the Day Fresh Island Fish	48	
Shrimp with Pineapple Grilled with Maui Gold Pineapple	42	
Teriyaki Chicken	38	
Marinated with our House Teriyaki Sauce		
Teppan Tofu Prepared with Fresh Vegetables Signature Dishes	35	
Ultimate Steak Combinations Filet Mignon with Your Choice of:		
Lobster Tail	<b>59</b>	
Pacific Scallops	<b>48</b>	
Tiger Shrimp	47	
Fresh Catch of the Day	49	
Teriyaki Chicken	41	
Lobster Batayaki  Lobster Medallions with Macadamia Nut	57	
Butter and Lemon Zest		
Pacific Scallops "Island Style"  Seared with a Macadamia Nut Crust	43	
Scarca with a macadamia wat Grast		

Split Plate Charge of 20 Per Person

## Specialty Tasting Menu for Two 90

Includes Miso Soup with Clams, Edamame,
Fresh Maui Vegetables
and
Our Signature Dipping Sauces

## **Entree**

Choose Two of the Following

New York Strip

Teriyaki Chicken

Grilled Shrimp

Accompanied with Ginger Garlic Fried Rice

Junior Menu	
(11 years and younger)	
Choice of Miso Soup or Edamame	
Teriyaki Steak	22
Shrimp with Pineapple	19
Teriyaki Chicken	<b>17</b>

Specialty Sake		
Momokawa Nigori Genshu Lightly filtered (slightly cloudy) and	BTL 48 ' mildly sw	6 OZ 12 veet
Momokawa Silver Dry Crisp dry sake that pairs well with a delicate food	<b>32</b> lighter	8
Momokawa Medium Dry Medium dry sake that pairs well wi delicate food	<b>30</b> th lighter	7
G Sake Genshu Fruit essences of Melon and Plum	40	10
Gekkeikan Horin, Junmai Daiginjo "Reserve" level	<b>22</b> 300ml	
Chikurin, Junmai Beautiful, aromatic	<b>20</b> 300ml	
Gekkeikan Zipang Refreshing sparkling sake	<b>12</b> 250ml	
Beer		

Asahi Super Dry

12
21oz

Local Craft Beer

8

Maui Brewing Co. Bikini Blonde, Big Swell IPA Kona Brewing Company, Pacific Golden Ale