

## Signature Rolls

**Fairmont Roll** 20  
hawaiian ono, cucumber, avocado  
norio's micro green blend  
yuzu miso aioli

**Red Dragon** 24  
shrimp tempura, big eye tuna  
avocado, green onions, tobiko  
sweet mustard aioli

## Makimono

**California Roll** 14  
red crab & avocado

**Rainbow Roll** 22  
california roll, tuna, salmon  
amberjack & ono

**Dragon Roll** 22  
shrimp tempura roll, unagi & avocado

**Ebi Tempura Roll** 14  
shrimp tempura roll, cucumber & tobiko

**Vegetable Roll** 10  
cucumber, avocado, oshinko, kaiware  
soy bean wrapper

**Spider Roll** 16  
soft shell crab, cucumber, tobiko  
kaiware

**Spicy Tuna Roll** 14  
big eye tuna, house made spicy sauce  
cucumber

## Nigiri & Sashimi

**Nigiri Set (10 pieces)** 55

### *Price per Piece*

**Ebi/** Hawaiian prawns 8

**Hirame/** fluke 6

**Hotate/** scallop 7

**Ika/** cuttlefish 6

**Ikura/** salmon roe 5

**Kampachi/** amberjack 5

**Kani/** crab legs 4

**Uni/** sea urchin roe 8

**Sashimi Set (15 pieces)** 65

**Maguro/** Hawaiian tuna 7

**Ono/** wahoo 4

**Saba/** mackerel 5

**Sake/** New Zealand salmon 4

**Tako/** octopus 5

**Tobiko/** flying fish roe 4

**Unagi/** fresh water eel 5

*\*We are required by State Food Code to inform you that consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. These items include raw shellfish and any proteins cooked to order.*

## Hot Starters

**Miso Soup** 5

sliced green onions, tofu  
wakame seaweed

**Sakana Chowder** 12

fresh local fish, shrimp, sea scallops  
kabocha puree

**Norio's Crispy Calamari** 18

maui onion & shichimi emulsion

**Steamed Gyoza** 19

garlic chives

**Hot Smoked Salmon** 17

udon noodles, crispy maui onion  
beech mushrooms, white miso broth

**Edamame** 7

Garlic soy glaze

## Cold Starters

**Kampachi & Avocado Sashimi** 22

sliced amberjack, avocado, radish  
garlic sauce, micro cilantro

**J.A. Farms Mixed Greens** 11

kawamata farms tomato  
shaved radishes  
pineapple miso vinaigrette

**Chilled Soba Noodle Salad** 12

cucumber, carrot, soy chili dashi broth

**Kaiso Salad** 12

tosaka seaweed, robusto ogo, wakame  
sea asparagus, masago arare  
yuzu dressing

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## Entrees

### Sea

Ahi/Tuna Steak	8 oz	32	Kaua'i Prawns	5 prawns	29
Ono/Wahoo	8 oz	30	Kona Lobster Tails	8 oz	54
Kona Kampachi	8 oz	34			

### Land

<b>Durham Ranch</b>			<b>American Prime</b>		
Filet Mignon	8 oz	42	New York Strip Loin	12 oz	60
Petit Filet Medallions	6 oz	30	Rib Eye Steak	12 oz	55

*all entree options include a choice of sauce*

### Sauces

#### Teriyaki

orange, ginger & soy

#### Cachaca Soy Chile.

roasted ginger, green onions & hawaiian chile

#### Roasted Garlic Soy

sweet wine, sesame soy & sake

#### Shiso Chimichurri

shiso, herbs, olive oil & kohala sea salt

## Signature Plates

**Crispy Whole Snapper** 48  
ogo salad, roasted eggplant  
vinaigrette

**Braised Short ribs** 40  
12- hour short rib, celeriac puree  
kimchi brussels sprouts

**Punachicks Farm** 42  
crispy half chicken, furikake rice cake  
hamakua mushroom demi

## Sides 11

**Duck Fried Rice** duck confit, hearts of palms, charred scallions

**Roasted Hamakua Mushrooms** black truffle butter

**Kabocha Pumpkin** curry leaf honey

**Sautéed Warabi & Asparagus** sake glaze, pickled ginger

**Miso Glazed Fingerling** hawaiian sea salt

## Wine

### Sparkling

	Glass/Bottle
Chandon Brut Classic, <i>California</i>	15/60
Schramsberg Brut Rose, <i>Napa Valley</i>	18/72

### White

Choya Plum Wine	10/40
Selbach "Ahi" Riesling, <i>Germany</i>	10/40
Masi Pinot Grigio, <i>Italy</i>	12/48
Swanson Pinot Grigio, <i>Napa Valley</i>	16/64
Wairau Sauvignon Blanc, <i>New Zealand</i>	12/48
Poppy Chardonnay, <i>Santa Lucia Highlands</i>	12/48
Patz & Hall Chardonnay, <i>Sonoma Coast</i>	16/64
Jordan Chardonnay, <i>Alexander Valley</i>	20/80

### Red

Sasha Lichine Rosé, <i>France</i>	12/48
Head High Pinot Noir, <i>Sonoma Coast</i>	14/56
Jovino Pinot Noir, <i>Oregon</i>	15/60
Trefethen Merlot, <i>Napa Valley</i>	15/60
Catena Malbec, <i>Argentina</i>	13/52
Josh Cellar Cabernet Sauvignon, <i>N. Coast</i>	12/48
Buehler Cabernet Sauvignon, <i>Napa Valley</i>	16/64

## Signature Drinks 14

### "Twisted" Mojito

Kai lemongrass shochu, mint, club soda

### Sakura Martini

shiso, mint, strawberry, sake

### Ginza Breeze

kai coconut shochu, cucumber, coconut water

### Honey Sencha

maker's mark bourbon, local honey, japanese green tea

### Abunai Margarita

patron silver tequila, ginger liqueur, basil

### Southside Lychee

no. 209 gin, lychee & mint

### Momo-Calpico

ty ku silver junmai sake, absolut peach vodka, calpico, citrus

### Strawberry Ume-shu

Shiso, strawberry, ty ku shochu, ume

### Melona Kai

kai coconut shochu, midori, citrus

### Samurai Old Fashioned

akashi white oak whiskey, citrus, house-made cinnamon syrup

## Beer

### Domestic Beer 6.50

Budweiser, Bud Light, Miller Lite, Coors Light

### Imported Beer

Hitachino Nest White Ale 22oz 25  
Sapporo, Asahi, Kirin Ichiban 12oz 7 20oz 14  
Corona, Heineken 8

### Local Brew

Big Island Brewhaus Overboard IPA or Golden Sabbath  
22oz 23  
Kona Brewing Company Longboard Lager or  
Big Wave Golden Ale 12oz 7

## Sake

		Glass/Bottle
Shochikubai Nigori	375ml	12/20
Piritto Umeshu	200ml	- /55
Yuzu Omoi	500ml	40/85
Ozeki Hana Akawa	250ml	- /35
Kikumasamune Taru	300ml	15/25
Dassai	720ml	35/75
Tamanohikari Daiginjo	300ml	30/45
Ty Ku	720ml	25/55
Kikusui Junmai Ginjo	300ml	16/25
Hakkaisan Ginjo	1.8L	29/230
Kubota "Manjyu" Daiginjo	1.8L	37/290
Shochikubai Sake	Carafe	- /9

## Shouchu

lichiko	7/10
Kakushigura	7/10
Tomino Hozan	10/20