



STARTERS

Ahi Poke Stack*

Fresh local Ahi poke. Crispy won ton. Sweet soy reduction. Wasabi aioli.
16

Crab and Scallop*

Crispy crab cake. Seared scallop. Edamame guacamole.
Sweet chili butter. Macadamia nut pesto.
17

Honshimegi Risotto

Hamakua funghi. Arborio rice. Madeira demi glace. Arugula. White truffle oil.
15

Seafood Bruschetta

Shrimp. Clams. Fresh fish. Scallops. Garlic tomato broth.
17



Beef Satays

Tenderloin satays. Yuzu butter. Chili oil. Lemongrass soy reduction.
15

Spiced Short Rib Bao

Hoisin braised short ribs. Bao bun. Avocado salsa. Chipotle. Napa cabbage.
15



SOUPS

Tomato Basil Bisque

Herb crème fraîche. Scallions.
8



Miso Soup

Wakame. Green onion. Shiitake mushroom. Extra firm tofu.
8



GREENS

Kailani Caprese

Cherry tomato. Kailani arugula. Maui onion. Fresh mozzarella.
Mac nut basil vinaigrette. Lavosh.
13



Nanea Caesar*

Kailani Farms baby romaine. Garlic Caesar dressing.
White anchovy. Herbed tomato crostini.
12



Local Green Salad

Mixed Kailani Greens. Local vegetables. Pickled cherry tomatoes.
Herbs chili vinaigrette.
12




nanea: *1.nvs. of absorbing interest, interesting; fascinating, enjoyable; repose, leisure, tranquility; relaxed, at ease, at leisure, amused, engaged with, busy with; to have a good time.*
—wehewehe.org, Hawaiian to English dictionary



ENTREES

Entrée Tasting

Choose two entrees from below marked with  to enjoy demi portions of each.

45

Stuffed Tofu Salad

Forbidden rice stuffed aburage. Edamame puree.
Arugula salad. Hoisin vinaigrette.

26

*suggested wine pairing– **Bollini.** Pinot Grigio. Italy. 2011*

Kalua Smoked 1/2 Chicken



Molokai purple mash. Seasonal vegetables. Lomi lomi **tomato**. Huli huli sauce.

34

*suggested wine pairing - **Stags' Leap Winery.** Chardonnay. Napa Valley 2013*

Beef Short Ribs & Shrimp



Beef short ribs. Pan seared shrimp. Scallion mash. Ginger hoisin jus.
Seasonal vegetables. Garlic butter.

36

*suggested wine pairing - **Buena Vista 'The Count'** Red Blend. Sonoma 2013*

Seafood Fettuccine



Shrimp. Scallops. Fresh fish. Mushrooms. **Tomatoes**.
Sherry cream sauce. Macadamia nut pesto. Grilled vegetable relish.

34

*suggested wine pairing - **Stellina di Notte** Pinot Grigio. Venezie Italy 2014*

Ribeye Steak*



Sour cream bacon mashed potatoes. Seasonal vegetables.
Madeira demi glace. Crispy **onions**.

43

*suggested wine pairing - **Wild Horse.** Merlot. Templeton-Paso Robles 2011*

Beef Tenderloin *



Coffee rubbed tenderloin. Yukon mash. Kauai vegetables.
Madeira jus. Macadamia nut pesto. Balsamic reduction.

45

*suggested wine pairing - **Obsidian Ridge.** Cabernet Sauvignon. Lake County 2009*

We proudly support many local farmers and vendors. Our menu currently features:

Kunana Farms

Kailani Farms

Anahola Granola

Waipa Farms

Local Fishermen

Lappert's Ice Cream

Layaoen Farms

Hanalei Taro & Juice

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
Parties of 6 or more will have 18% gratuity added to their final check.
A split plate charge of \$5 will be applied to all split plate requests.