

Kona Grill

5100 Avalon Blvd 30009-2278 · +14702261540 · Updated: Jan 14, 2026

[View online menu](#)



STARTERS 16

KG Sliders	\$21.00
american cheese, grilled onions, lettuce, secret sauce, king's hawaiian rolls, fries	
Seared Sea Bass Sliders*	\$24.00
miso sea bass, furikake, miso aioli, asian slaw, cucumber salad, king's hawaiian rolls, russet chips	
Ribeye Meatballs*	\$22.00
choice ribeye meatballs with shallot & shiitake, macadamia nuts, chili glaze, creamy peppercorn sauce	
Miso Soup	\$13.00
tofu, seaweed, green onion	
Tomato Basil Bisque	\$15.00
garlic-parmesan croutons, shaved parmesan	
Lemongrass Clam Chowder	\$16.00
bacon, onion, lemongrass, ginger, clams, coconut milk, lime	
Potstickers*	\$20.00
seared chicken & vegetable dumplings, asian slaw, traditional soy dipping sauce	
Edamame	AVAILABLE OPTIONS
	Traditional (Gluten-Free, Vegetarian): \$14.00
	Angry (Gluten-Free, Vegetarian): \$16.00
Jalapeño Yellowtail Sashimi**	\$27.00
sliced jalapeno, cilantro, yuzu ponzu	
Spicy Shrimp Tempura*	\$21.00
tossed in a spicy citrus aioli	
Kona Calamari*	\$21.00
shishito pepper, sweet drop pepper, shallot, spicy motoyaki dipping sauce	
Chicken Satay*	\$20.00
grilled skewers, spicy thai peanut sauce, cilantro, cabbage slaw	
Chicken & Shrimp Lettuce Wraps*	\$21.00
bibb lettuce, cucumber salad, spicy sesame sauce	

Avocado Egg Rolls	\$20.00
honey-cilantro dipping sauce	
Tuna Tartare**	\$23.00
ahi tuna, soy-mustard emulsion, avocado, jalapeño, chili oil, fried wonton crisps	
Salmon Crudo**	\$22.00
wonton crisps, scottish salmon, ume aioli, mint, watermelon radish, yuzu ponzu	

LIGHTER FARE 10

KG Cheeseburger	AVAILABLE OPTIONS
double-stacked 1/4 pounders, american cheese, grilled onions, lettuce, tomato, secret sauce, fries	\$20.00
	Add Lobster Butter (Shellfish):
	\$5.00
	Add Blue Cheese: \$2.00
	Add Avocado: \$3.00
	Add Mushrooms: \$2.00
Poke Bowl* **	\$25.00
choice of tuna, salmon, tuna & salmon, or shrimp + sushi rice or field greens, green onion, avocado, seaweed salad, cucumber, macadamia nuts, hawaiian poke sauce	
BBQ Chicken Flatbread	\$22.00
bbq sauce, cheddar, smoked gouda, red onion, cilantro	
Steakhouse Burger	\$25.00
double 4oz patty, american cheese, bacon, shiitake mushroom, caramelized onion, garlic aioli sauce, fries	
Fried Chicken Sandwich	\$21.00
southern fried chicken, pickles, bibb lettuce, tomato, bacon, honey mustard, brioche bun, fries	
French Dip**	\$25.00
prime rib, provolone, horseradish cream, ciabatta roll, au jus, russet chips	
Asian Salad*	AVAILABLE OPTIONS
napa & red cabbage, green onions, bell peppers, cilantro, carrots, almond ramen crunch, sweet-soy dressing	Large: \$19.00
	Side: \$14.00
	Add Macadamia Nut Chicken*:
	\$8.00
	Add Grilled Chicken: \$8.00
	Add Shrimp: \$8.00
Sweet & Bleu Salad*	AVAILABLE OPTIONS
greens, grilled honey crisp apples, applewood bacon, bleu cheese, spiced pecan, tomato, buttermilk dressing	\$17.00
	Add Macadamia Nut Chicken*:
	\$8.00
	Add Grilled Chicken: \$8.00
	Add Shrimp: \$8.00

House Field Salad

field greens, grape tomatoes, carrots, garlic croutons, cucumber, bleu cheese crumbles, onion-soy vinaigrette

AVAILABLE OPTIONS

Large: \$17.00

Side: \$14.00

Add Macadamia Nut Chicken*:

\$8.00

Add Grilled Chicken: \$8.00

Add Shrimp: \$8.00

Chopped Salad

field greens, egg, applewood bacon, avocado, white cheddar, grape tomatoes, honey dijon dressing

AVAILABLE OPTIONS

\$17.00

Add Macadamia Nut Chicken*:

\$8.00

Add Grilled Chicken: \$8.00

Add Shrimp: \$8.00

MAINS 16

Sweet-Chili Glazed Salmon*

\$35.00

fried rice

Miso-Saké Chilean Sea Bass

\$42.00

baby bok choy

Fish & Chips

\$37.00

crispy beer batter cod filet, chunky fries, yuzu tartar sauce

Shrimp Tacos

\$23.00

sautéed shrimp tossed in angry butter, chipotle mayo, asian slaw, wrapped in flour tortilla

Kona Stir-Fry*

AVAILABLE OPTIONS

chicken, carrot, cabbage, cilantro, chili-garlic sauce, broccoli, bell pepper, sesame, jasmine rice

\$28.00

Sub Shrimp (Shellfish):

\$6.00

Add Shrimp (Shellfish):

\$8.00

Add Tofu: \$8.00

Pad Thai Noodles*

AVAILABLE OPTIONS

chicken, rice noodles, egg, bean sprouts, peanuts, cilantro, pad thai sauce

\$29.00

Sub Shrimp (Shellfish):

\$6.00

Add Shrimp (Shellfish):

\$8.00

Add Tofu: \$8.00

Lemon Garlic Penne

AVAILABLE OPTIONS

parmesan, baby arugula, cherry tomatoes, lemon-garlic cream, garlic bread

\$25.00

Add Chicken: \$8.00

Add Shrimp (Shellfish):

\$8.00

Macadamia Nut Chicken*	\$33.00
shoyu cream, pineapple-papaya marmalade, red bell peppers, miso whipped potatoes, sautéed green beans	
Cilantro Lime Chicken*	\$30.00
yogurt-lime marinated chicken, cilantro, pickled red onions, turmeric rice	
Baby Back Ribs*	\$33.00
5 spice rub, bbq sauce, asian slaw, fries	
Surf & Turf	AVAILABLE OPTIONS
Choice of: ribeye, USDA choice filet, NY strip** + Choice of: shrimp skewer, crab oscar, lobster roll (+\$3); Includes:	\$48.00
sweet chili green beans (vegetarian)	Make It Wagyu: \$10.00
Filet**	\$47.00
miso whipped potatoes	
Australian Wagyu Picanha**	\$54.00
chipotle lime butter, crispy garlic potatoes	
Big Island Ribeye**	\$44.00
island butter, crispy garlic fingerlings	
NY Strip 12 oz Steak Frites* **	\$43.00
bearnaise sauce, fries	
Prime Rib* **	\$43.00
togarashi jus, horseradish cream, miso whipped potatoes	
KONA SPECIALTY ROLLS 12	
Picasso* **	\$23.00
spicy yellowtail mix, avocado, izumidai, jalapeño, togarashi, sriracha, yuzu ponzu	
Las Vegas* **	\$21.00
salmon, crab salad, cream cheese, tempura fried, eel sauce	
Wave* **	\$21.00
spicy tuna, shrimp tempura, avocado, cucumber, soy paper	
Fire Dragon Roll	\$26.00
(tableside fire finished) shrimp tempura, avocado, jalapeño, freshwater eel, furikake, eel sauce	
Bama* **	\$23.00
crab salad, cream cheese, jalapeño, tuna, avocado, soy paper, smelt roe, spicy motoyaki mayo	
Shrimp & Lobster*	\$24.00
lobster & habanero cream cheese, cucumber, shrimp, citrus aioli, cucumber salsa	
Checkerboard* **	\$24.00
habanero tuna, avocado, asparagus, tuna, yellowtail, spicy motoyaki mayo	

Coconut Shrimp*	\$20.00
toasted macadamia nuts, mango, cucumber, hibiscus nectar cream cheese, soy paper	
Yamada*	\$22.00
lobster salad, citrus aioli, avocado, cucumber, tuna, masago, sweet chili sesame soy sauce	
Peppered Tuna Tataki* **	\$23.00
lobster & citrus aioli, avocado, sesame-soy chili sauce, green onion	
Rainbow* **	\$23.00
california roll, tuna, salmon, shrimp, yellowtail	
Sunset* **	\$24.00
nori, shrimp tempura, lemon, avocado, yellowtail, mango, togarashi, cucumber salsa, spicy mayo, eel sauce	

TRADITIONAL ROLLS 9

Crunchy Spicy Tuna* **	\$20.00
spicy tuna, cucumber, tempura crunch, togarashi, spicy motoyaki mayo, eel sauce	
Shrimp Tempura*	\$19.00
avocado, cucumber	
California*	\$15.00
crab salad, motoyaki mayo, cucumber, avocado	
Spicy Yellowtail* **	\$18.00
green onion, sriracha, cucumber	
Crab Crunch*	\$19.00
crab salad, motoyaki mayo, cucumber, tempura flakes, eel sauce	
Philadelphia*	\$17.00
smoked salmon, cream cheese, cucumber	
Vegetarian	\$18.00
asparagus, avocado, yamagobo, cucumber, sprouts	
Spicy Tuna* **	\$19.00
spicy motoyaki mayo, cucumber	
Sushi & Salad* **	\$23.00
choice of any traditional roll, asian salad, one piece of sushi each: shrimp, tuna, salmon	

SUSHI / SASHIMI 7

Tuna**	AVAILABLE OPTIONS
	2 Pc: \$15.00
	5 Pc: \$22.00

Eel	AVAILABLE OPTIONS
	2 Pc: \$14.00
	5 Pc: \$21.00
Yellowtail**	AVAILABLE OPTIONS
	2 Pc: \$14.00
	5 Pc: \$26.00
Smoked Salmon	AVAILABLE OPTIONS
	2 Pc: \$14.00
	5 Pc: \$21.00
Salmon**	AVAILABLE OPTIONS
	2 Pc: \$14.00
	5 Pc: \$21.00
Shrimp	AVAILABLE OPTIONS
	2 Pc: \$14.00
	5 Pc: \$21.00
Smelt Roe**	\$13.00

SIDES 11

Miso Whipped Potatoes	\$9.00
Cucumber Salad*	\$9.00
Mac & Cheese	AVAILABLE OPTIONS
	\$9.00
	Add Lobster (Shellfish): \$10.00
Sweet Potato Fries & KG Sauce	\$9.00
French Fries & KG Sauce	\$9.00
Pretzel Rolls & Butter	\$8.00
Turmeric Rice*	\$9.00
Fried Rice	AVAILABLE OPTIONS
	\$9.00
	Add: Shrimp (Shellfish): \$8.00
	Add: Pork: \$8.00
	Add: Pineapple: \$4.00
Seasonal Vegetables	\$9.00
Sweet Chili Green Beans	\$9.00
Crispy Soy Brussels Sprouts	\$9.00

HOMEMADE DESSERTS 5

Carrot Cake*

three-layer carrot cake, cream cheese frosting, caramel sauce, toasted walnut

Double-Stack Brownie

chocolate ganache, vanilla & caramel cream, vanilla bean ice cream

Original Butter Cake

warm cake, raspberry sauce, vanilla bean ice cream

New York Cheesecake

raspberry sauce, graham cracker crumbs, fresh raspberries

Chocolate Cake

chocolate ganache, chocolate crumble

MARGARITA HEAVEN 6

Watermelon Margarita

lunazul tequila, monin watermelon, lime

AVAILABLE OPTIONS

\$14.00

Don Julio Blanco: \$4.00

Skinny Margarita

don julio blanco, cointreau, lime, agave nectar, tajin rim

\$15.00

Margarita Flight

three flavors, served frozen

\$13.00

Kona Margarita

tequila, lime, sour mix, frozen or on the rocks

AVAILABLE OPTIONS

\$12.00

Add Cointreau: \$2.00

Casamigos Margarita

casamigos blanco tequila, agave nectar, tajin, lime twist

\$15.00

Passion Fruit Margarita

casamigos blanco tequila, cointreau, passion fruit, lime, tajin

\$16.00

SIGNATURE COCKTAILS 13

Kosmopolitan

new amsterdam vodka, cointreau, cranberry, lime

The New Old Fashioned

jim beam vanilla bourbon, angostura bitters, brown sugar

Midtown Manhattan

bulleit bourbon, passion fruit, sweet vermouth

Electric Lemonade

new amsterdam raspberry vodka, blue curaçao, lemon

Purple Envy

botanist gin, lavender, lemonade

Patio Bubbles

new amsterdam mango vodka, la marca prosecco, mango, raspberry, lemon

Espresso Martini

ketel one, owen's nitro infused espresso, crème de cacao

Cucumber Southside

tito's handmade vodka, lime, mint leaves, cucumber, soda

Moscow Mule

deep eddy vodka, lime, gosling's ginger beer

Saké Sangria

hana awaka yuzu sparkling saké, lychee, raspberry

Red Sangria

columbia crest red blend, hibiscus, lychee, raspberry, orange, lime

The Rum Drink

mount gay eclipse rum, haven coconut rum, orange, pineapple, grenadine

Hendrick's Paloma

hendrick's gin, fever tree grapefruit, lime

SAKÉ 2

Saké Flight

\$14.00

hana awaka yuzu sparkling | joto junmai ginjo | hakutsuru sayuri nigori | 60 ml each

Saké Bomber

\$14.00

kirin ichiban or kirin light | ozeki saké go

PREMIUM CHILLED 5

Hana Awaka Yuzu Sparkling

AVAILABLE OPTIONS

light, refreshing, fruity

Glass: \$9.00

Bottle (250 ml): \$18.00

Joto Yuzu

\$14.00

the citrus one, notes of meyer lemon & mandarin orange, mellow rice aromas

Joto Junmai Ginjo

AVAILABLE OPTIONS

"the pink one" light, floral & fruity, crisp & clean

Glass: \$13.00

Bottle (720 ml): \$61.00

Moonstone Asian Pear

AVAILABLE OPTIONS

hint of dryness, fresh, lightly sweet

Glass: \$8.00

Bottle (750 ml): \$33.00

Hakutsuru Sayuri Nigori

little lily, sweet, floral & aromatic

AVAILABLE OPTIONS

Glass: \$8.00

Bottle (720 ml): \$36.00

HOUSE SAKÉ 3

Ozeki Saké Go (Served Warm) \$7.00

extra dry, crisp

Ozeki Saké Dry \$11.00

dry, smooth mellow flavor

Ozeki Nigori \$12.00

creamy & rich, sweet tropical flavor

DRAFT BEER 8

Blue Moon \$8.00

Coors Light \$7.00

Kirin Ichiban \$8.00

Kona Big Wave \$8.00

Lagunitas IPA \$8.00

Michelob Ultra \$8.00

Sam Adams (Seasonal) \$9.00

Golden Road (Mango Cart) \$7.00

BOTTLED 15

Bud Light \$7.00

Budweiser \$7.00

Corona Extra \$8.00

Corona Light \$8.00

Guinness \$8.00

Heineken \$8.00

Kirin Ichiban \$12.00

Kirin Light \$12.00

Kona Longboard \$7.00

Michelob Ultra	\$7.00
Miller Lite	\$7.00
Modelo	\$8.00
Peroni	\$8.00
Sapporo	\$8.00
Stella Artois	\$8.00

NON-ALCOHOLIC 3

Heineken 0.0	\$8.00
Sam Adams Just the Haze	\$7.00
Lagunitas Hoppy Refresher	\$8.00

CIDER & HARD SELTZER 2

Angry Orchard Cider	\$7.00
Truly Hard Seltzer	\$7.00

BUBBLES 9

La Marca Prosecco	AVAILABLE OPTIONS
	\$14.00
	\$51.00
Lunetta Prosecco	AVAILABLE OPTIONS
	\$12.00
	\$40.00
Chandon Brut	AVAILABLE OPTIONS
	\$19.00
	\$68.00
Chandon Rosé	AVAILABLE OPTIONS
	\$19.00
	\$68.00
Banfi Rosa Regale (Red)	\$61.00
Banfi Rosa Regale (Moscato)	\$61.00
Michele Chiarlo Nivole	\$68.00
Cupcake Moscato d'Asti	AVAILABLE OPTIONS
	\$13.00
	\$44.00

Veuve Clicquot

\$100.00

CHARDONNAY 7

Flat Rock, California

AVAILABLE OPTIONS

Glass: \$11.00

Bottle: \$37.00

Moonlite, Toscana, Italy

\$44.00

Chateau Ste. Michelle, Columbia Valley, WA

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$40.00

J. Lohr Riverstone, Arroyo Seco Monterey, CA

AVAILABLE OPTIONS

Glass: \$13.00

Bottle: \$44.00

Raeburn, Russian River Valley, CA

\$58.00

Mer Soleil Silver by Caymus Unoaked, Monterey County, CA

AVAILABLE OPTIONS

Glass: \$16.00

Bottle: \$58.00

Sonoma-Cutrer, Russian River Ranches, Sonoma, CA

AVAILABLE OPTIONS

Glass: \$18.00

Bottle: \$64.00

SAUVIGNON BLANC 5

Seaglass, Santa Barbara County, CA

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$40.00

Craggy Range, Martinborough, New Zealand

AVAILABLE OPTIONS

Glass: \$14.00

Bottle: \$51.00

Ferrari-Carano, Fumé Blanc, North Coast, CA

AVAILABLE OPTIONS

Glass: \$14.00

Bottle: \$51.00

Kim Crawford, Marlborough, New Zealand

AVAILABLE OPTIONS

Glass: \$16.00

Bottle: \$58.00

Twomey, Napa, CA

\$74.00

OTHER WHITES 5

Beringer, White Zinfandel, Napa, CA

\$37.00

Ecco Domani, Pinot Grigio, Delle Venezie, Italy

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$40.00

King Estates, Pinot Gris, Willamette Valley, OR

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$54.00

Kung Fu Girl, Riesling, WA

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$40.00

Fess Parker, Riesling, Santa Barbara, CA

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$40.00

ROSÉ 3

Studio by Miraval, IGP Méditerranée, France

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$54.00

Whispering Angel, Côtes de Provence, France

AVAILABLE OPTIONS

Glass: \$17.00

Bottle: \$61.00

Aix, Provence, France

\$68.00

CABERNET SAUVIGNON 9

Franciscan, California

AVAILABLE OPTIONS

Glass: \$13.00

Bottle: \$52.00

J. Lohr Seven Oaks, Paso Robles, CA

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$54.00

Two Vines, California

AVAILABLE OPTIONS

Glass: \$11.00

Bottle: \$37.00

Bonanza by Caymus, California

AVAILABLE OPTIONS

Glass: \$16.00

Bottle: \$58.00

Josh, California

AVAILABLE OPTIONS

Glass: \$14.00

Bottle: \$51.00

Justin, Paso Robles, CA

\$65.00

Austin Hope, Paso Robles, CA	\$89.00
Stag's Leap Artemis, Napa Valley, CA	\$100.00
Caymus, Napa Valley, CA	\$134.00

PINOT NOIR 5

Meiomi, Sonoma, Monterey, Santa Barbara, CA	AVAILABLE OPTIONS Glass: \$18.00 Bottle: \$64.00
The Seeker, Puy de Dôme & Méditerranée, France	AVAILABLE OPTIONS Glass: \$12.00 Bottle: \$40.00
Erath, Oregon	AVAILABLE OPTIONS Glass: \$16.00 Bottle: \$58.00
Evolution, Willamette Valley, OR	\$58.00
Twomey, Anderson Valley, CA	\$103.00

OTHER REDS 12

Columbia Crest H3, Merlot, Horse Heaven Hills, WA	AVAILABLE OPTIONS Glass: \$14.00 Bottle: \$51.00
Spellbound, Petit Sirah, CA	\$40.00
Coppola Rosso, Red Blend, CA	AVAILABLE OPTIONS Glass: \$13.00 Bottle: \$44.00
Coppola, Diamond Claret Red Blend, CA	\$54.00
Conundrum by Caymus, Red Blend, CA	AVAILABLE OPTIONS Glass: \$16.00 Bottle: \$58.00
Josh Legacy, Red Blend, CA	\$53.00
The Prisoner, Red Blend, Napa, CA	\$94.00
Justin Isosceles, Paso Robles, CA	\$104.00
Drumheller, Merlot, Columbia Valley, WA	\$40.00
Decoy by Duckhorn, Merlot, CA	\$94.00

Terrazas, Malbec, Mendoza, Argentina

AVAILABLE OPTIONS

Glass: \$13.00

Bottle: \$44.00

Locations CA, Red Blend, CA

\$64.00

LARGE FORMAT 3

La Marca, Prosecco

\$80.00

Aix, Rosé, Provence, France

\$110.00

Belle Glos 'Dairyman', Pinot Noir, CA

\$85.00

PREMIUM SODAS 6

Berry Lemonade

Cream Soda

Root Beer

Orange & Cream

Strawberry Lime

Grape

EATS 13

Chicken Satay*

\$3.00

Shrimp Taco

\$3.00

Edamame

\$3.00

Angry Edamame

\$3.00

Kona Sliders**

\$6.00

Macadamia Popcorn Chicken*

\$6.00

BBQ Chicken Flatbread

\$6.00

Potstickers

\$6.00

Ribeye Meatballs*

\$9.00

Chicken & Shrimp Lettuce Wraps*

\$9.00

Spicy Shrimp Tempura*

\$9.00

Avocado Egg Roll

\$9.00

Sushi Roll* **\$9.00**
crab crunch* (shellfish) or spicy tuna* ** or bama* ** (shellfish)

HAPPY HOUR SURF & TURF 1

3oz Prime Rib & 3 Prawns **\$14.00**

DRINKS 13

Kona Big Wave **\$3.00**

Coors Light **\$3.00**

Truly Hard Seltzer **\$3.00**

Shot of Saké **\$3.00**

Kona Margarita **\$6.00**

frozen | rocks

Red Sangria **\$6.00**

Wine **\$6.00**

pinot noir | chardonnay | riesling

Mini Bomber **\$6.00**

Watermelon or Skinny Margarita **\$9.00**

Old Fashioned **\$9.00**

Moscow Mule **\$9.00**

Mojito **\$9.00**

traditional | raspberry | sparkling sake

Saké Bomber **\$9.00**

MAIN 7

Coconut Shrimp

Chicken Tenders

Grilled Chicken

Mini Cheeseburgers (2)**

Grilled Salmon

California Roll*

Crab Crunch Roll*

PIZZAS 2

Pepperoni

pizza sauce, mozzarella cheese, pepperoni

Cheese

pizza sauce, mozzarella cheese

KID'S BRUNCH 1

Bento Box

\$12.95

3 Fluffy Pancakes, Brunch Potatoes, Bacon & Orange Bear

BOTTOMLESS KONA-MOSAS 6

White Peach

Raspberry

Strawberry

Blueberry

Watermelon

Hibiscus

DRAFT 8

Blue Moon

\$8.00

Coors Light

\$7.00

Kirin Ichiban

\$8.00

Kona Big Wave

\$8.00

Lagunitas IPA

\$8.00

Michelob Ultra

\$8.00

Sam Adams

\$9.00

Golden Road (Mango Cart)

\$7.00

BY THE BOTTLE 15

Bud Light

\$7.00

Budweiser

\$7.00

Corona Extra

\$8.00

Corona Light	\$8.00
Guinness	\$8.00
Heineken	\$8.00
Kirin Ichiban	\$12.00
Kirin Light	\$12.00
Kona Longboard	\$7.00
Michelob Ultra	\$7.00
Miller Lite	\$7.00
Modelo	\$8.00
Peroni	\$8.00
Sapporo	\$8.00
Stella Artois	\$8.00

KG CHEESEBURGER 1

Double-Stacked 1/4 Pounders, American Cheese, Grilled Onions, Lettuce, Tomato, Secret Sauce, Chips **\$7.99**

add: fries \$5 | lobster butter \$5 | blue cheese \$2 | avocado \$3 | mushrooms \$2

FIRST COURSE 4

Miso Soup

tofu, seaweed, green onion

Tomato Basil Bisque

garlic-parmesan croutons, shaved parmesan

Lemongrass Clam Chowder

bacon, onion, lemongrass, ginger, clams, coconut milk, lime

Asian Salad*

napa & red cabbage, green onions, bell peppers, cilantro, carrots, almond ramen crunch, sweet-soy dressing

SECOND COURSE 7

Avocado Chicken Club

applewood bacon, smoked gouda, lettuce, tomato, chipotle mayo, ciabatta, fries

Fried Chicken Sandwich

southern fried chicken, pickles, bibb lettuce, tomato, bacon, honey mustard, brioche bun, fries

Cheese Flatbread

olive oil, parmesan, garlic herb butter, mozzarella

Sushi & Salad* **

choice of any traditional roll, oriental salad, one piece of sushi each: shrimp, tuna, salmon

California Roll*

crab salad, motoyaki mayo, cucumber, avocado

Crab Crunch Roll*

crab salad, motoyaki mayo, cucumber, eel sauce, tempura flakes

Crunchy Spicy Tuna Roll* **

spicy tuna, cucumber, tempura crunch, togarashi, spicy motoyaki mayo, eel sauce

THIRD COURSE 1

Brownie To-Go

STARTER 3

Ribeye Meatballs*

5 choice ribeye meatballs with shallot & shiitake, macadamia nuts, chili glaze, creamy peppercorn sauce, whipped potatoes

Kona Calamari*

shishito pepper, sweet drop pepper, shallot, spicy motoyaki dipping sauce

California Roll*

crab salad, motoyaki mayo, cucumber, avocado

MAIN COURSE 4

Sweet-Chili Glazed Salmon*

with fried rice

Big Island Ribeye** 12oz

island butter, crispy garlic fingerlings

Lemon Garlic Penne

parmesan, chili flakes, baby arugula, tomatoes, lemon-garlic cream, garlic bread; add chicken \$8 | add shrimp (contains shellfish) \$8

Poke Bowl* **

tuna, sushi rice or field greens, green onion, avocado, seaweed salad, cucumber, macadamia nuts, hawaiian poke sauce

THE CLOSER 1

New York Cheesecake

raspberry sauce, graham cracker crumbs, fresh raspberries

COCKTAILS 3

Santa's Egg Nog

mount gay eclipse rum - egg nog - licor 43 horchata - nutmeg

Catch Me If You Can

maker's mark bourbon - gingerbread syrup - grand marnier - cinnamon stick

The Holiday Martini

new amsterdam vodka - peppermint bark rumchata - ownen's nitro infused espresso - licor 43 - mini candy cane

ENTRÉES ²

Prime Rib Surf & Turf**

\$49.00

togarashi jus, horseradish cream, miso whipped potatoes, 2 grilled shrimp skewers

Seafood Fettuccine Alfredo

\$39.00

shrimp, bay scallops, mussels, alfredo sauce, parmesan cheese, scallions

DESSERT ¹

Pumpkin Pie*

\$16.00

whipped cream, pepitas, caramel sauce, cinnamon, orange zest

LUNCH FEATURE ¹

Turkey & Brie Sandwich

\$25.00

turkey, bacon apple jam, arugula, brie, sourdough, buttermilk dressing, served with russet chips