



DINNER



5:30 P M - 10 P M

STARTERS

ESPRESSO MUSHROOM S ESPRESSO, ROASTED MUSHROOMS, CREAM & HERBS	SOUP _{single} \$6 double \$12	AVOCADO TACOS SHISHITO, PICKLED RED ONIONS, SMOKED YOGURT	\$12
FRESH OYSTERS SPICY MIGNONETTE	1/2 dozen\$18 dozen \$30	CHICKPEA FRITTERS GARLIC YOGURT, SUMAC ONIONS	\$12
A'U CRUDO (BLUE MARL SMOKED SOY, YUZU, CHILE, INAN Signature Dish	,	SMOKED AHI SPREAD SERVED WITH BAGUETTE, VEGETABLES	\$14
KAUAI SHRIMP HUSH PU SPICY REMOULADE, HOUSE PICK	Ψιι	HE'E (OCTOPUS) "CARPACCIO" OLIVE CAVIER, ORANGE, HERBS	\$18
GREEN GODDESS SENSEI GREENS, AVOCADO, RAD TOMATO, PISTACHIO	\$16 ISH,	KALE CZR ANCHOVY BASIL VIN, BREADCRUMBS, PARMASAN	\$16
MARGHERITA PIZZA THIN CRUST, RED SAUCE, MOZZERELLA, BASIL	\$19	THE NAKED PIG PIZZA THIN CRUST, FROMAGE BLANC, UNCURED BACON, SWEET ONION	\$20

PIZZA ADD ONS: \$3 each olives, mushrooms, arugala, bacon

MAHINA FAMILY FEAST



\$37/PERSON, PLUS MARKET PRICE FISH

A'U CRUDO WHOLE FRIED FISH SESAME BOK CHOY CUCUMBER UME SALAD KALO, UALA, CHILI PEPPER WATER AIOLI PICKLES RICE BANANA PUDDING

MAINS

SEARED AHI Signature Dish KALO, UALA, POHOLE, ONIONS, TOMATO, CHILI PEPPER AIOLI	\$34	HAND MADE CAVATELLI BOLOGNESE, BEEF, PORK, TOMATO, PARMASAN	\$28
OFF THE HOOK Signature Dish UALA PUREE, ASPARAGUS, LEMON BUTTER COCONUT SAUCE	\$36	HAND CUT PASTA PANCHETTA, SUGAR SNAP PEAS, CURE EGG	\$28 D
FRESH CATCH SAFFRON COUSCOUS, ALMONDS, RAI CUCUMBER, SWEETY DROP CHUTNEY	\$34 SINS,	1/2 ROASTED CHICKEN HOUSE ROASTED VEGETABLES, SALSA VERDE	\$34
RISOTTO FENNEL SAUSAGE, ROASTED MUSHRO BUTTERNUT SQUASH	\$32 OMS,	PORK CHOP Signature Dish	\$36
MAHINA VEGGIE PLATTER RAW, BRAISED, ROASTED, STEAMED	\$34	RIBEYE STEAK BROCCOLI, CAULIFLOWER	\$42

SIDES
BREAD \$4 RICE \$5 FRIES \$6 ULU \$8 VEGETABLES \$8