

HUMBLE MARKET KITCHIN

BY ROY YAMAGUCHI

ICE COLD HAWAII

GOOSE POINT OYSTERS* Mignonette Wasabi Cocktail Ponzu	dozen 47/ half 25	THE POKE AT WAILEA* Ahi* Hearts of Palm Inamona Sesame Oil HI Salt	20
KAMPACHI CRUDO* Red Grapefruit Serrano Chile Avocado Dashi Ponzu	17	SHELLFISH TASTING* Tristan Lobster Goose Point Oysters* Kauai Shrimp King Crab*	45
SASHIMI* Yellowfin Ahi* Kampachi* Ora King Salmon * Ahi Tataki*	38		

HUMBLE BEGINNINGS

PAN ROASTED LITTLENECK CLAMS Thai Coconut Curry Chorizo Crostini	18	HMK STEAMED DUMPLINGS Pork Crab Shrimp Chili Soy Dipping Sauce	16
CRISPY BRUSSELS & CAULIFLOWER Pepitas Queso Fresco Cilantro Lime Aioli	13	CRISPY CALAMARI Pickled Shishito Pepper Blistered Tomato Yuzu Kosho Tartar	15
DUROC PORK BELLY Crispy Garlic Compressed Jicama Mojo Verde	14	SZECHUAN SPICED BABY BACK RIBS	17
CHILI PEPPER CHICKEN WINGS Cole Slaw KochuBANG Glaze	14		

ROLLED UP

THE PHOENIX* Ahi* Spicy Tuna* Shiso Chili Garlic Aioli	21	UNAGI ROYAL* Unagi Ruby Tobiko* Roasted Mushrooms Sweet Soy	19
BEEF N' REEF ROLL* Tataki Beef Tenderloin* King Crab Asparagus Black Truffle Oil	25	AVOCADO KING Ora King Salmon Pickled Onion Lemon Zest	22

UPCOUNTRY SALADS

KALE & PARMIGIANO-REGGIANO Hearts of Palm Dried Cranberries Candied Pecans Lemon Vinaigrette	14	ROASTED BEETS Arugula Goat Cheese Preserved Orange Banyuls Vinaigrette	15
WEDGE BLT+A Candied Bacon Avocado Kula Tomato Housemade Bleu Cheese Dressing	15	BLACK PEPPER SEARED AHI* Buttermilk Ricotta Frisee Lavosh Castelvetro Olive Tapenade	20
CAESAR Pine Nuts Sun Dried Tomato Roasted Peppers Sweet Bread Croutons	14		

MAUI COMFORT

YAMAGUCHI STYLE RAMEN* Pork Belly HMK Dumplings Sous Vide Egg Rich Sesame Broth	22	CLAYPOT BLACK COD Lup Cheong Sausage Ginger Chili Sizzling Soy	38
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LOCAL RANCHERS & FISHERMEN

LEMON HERB SEARED MARKET CATCH* Market Baby Vegetables Sweet Potato Lemon Olive oil	39	HI RANCHERS RIBEYE Pohole Fern "Chili Peppa" Soy Warm Shallot & Herb Vinaigrette	57
KAUAI SHRIMP Scampi Herb Butter Grilled Garlic Focaccia	37	HOT IRON SEARED "KALE KALE"(LAVENDER SNAPPER) Potato Confit Fennel Saffron Fumet	37

LAND & SEA

"BOURGUIGNON" STYLE SHORT RIB Roasted Baby Vegetables Creamy Potatoes	39	MISOYAKI BUTTERFISH Chilled Soba Noodles Choi Sum Tri Pepper Soy	42
AUSTRALIAN RACK OF LAMB* Creamy Cauliflower Curry Essence Nam Pla	56	GRILLED ORA KING SALMON* English Peas Toasted Barley & Herb Salad	38
8 oz. BEEF TENDERLOIN* Caramelized Onion & Bacon Jam	45	U-10 SCALLOPS* Kalua Pork Fried Rice Charred Napa Cabbage Lomi Tomato	43
HALF CHICKEN ROASTER Vegetables de Provence Roasted Butternut Squash	29	CRISPY WHOLE FISH (Daily Catch)* Garlic Rice Tofu & Watercress Salad Tomato Sambal	42
DUROC PORK CHOP Cheddar Polenta Sweet Corn Chorizo Ragout	37		