

Happy New Year

HUMBLE MARKET KITCHIN

BY ROY YAMAGUCHI

1st course

Duo Of Crudo

Hamachi | Salmon | Hawaiian Chili Pepper Soy

2nd Course

Local sweet corn cream soup

Blue crab | basil creme fraiche

Entrée Course (Choice of one)

SEA TO LAND

Porcini Mushroom Dusted Hokkaido Scallop *Kalua Pork Risotto | Apple Frisée Salad* 80

HMK CIOPPINO *Kauai Shrimp | Clams | Alaskan Crab legs | Kaffir Lime Tomato Broth* 95

MISOYAKI BUTTERFISH *Sweet Ginger Wasabi Beurre Blanc | Forbidden Rice* 80

Ginger Cilantro Steamed Opakapaka *Lup Cheong Dashi Soy | Steam Jasmine Rice* 85

Kaffir Lime Seared Alaskan Halibut *Squid Ink Pasta | Brown beach mushroom | Uni Butter Sauce* 90

Pan Seared Jidori Chicken Breast *Marsala Veloute | Grilled Asparagus | Orzo Pasta* 65

21days Aged Duroc Pork Chop *Roasted Roots Vegetables | Morels Mushroom Brandy Sauce* 75

Tri-Peppercorn Crusted Rack of Lamb *Confit Baby Potatoes | Marsala Reduction* 85

42oz Wagyu Tomahawk for Two *Cheese Au Gratin Potatoes | Bone Marrow Compound Butter* MP

Pan Seared Dry Aged New York (5oz Main Lobster Tail) *Sautéed local Vegetables | Black Garlic Demi* 95/MP

Dessert Course

Chocolate Sphere

Black Sesame Brittle | Local Fruit | Ginger Pop Rockets | Dark Rum Caramel Sauce