

# HUMBLE MARKET KITCHIN

BY ROY YAMAGUCHI

## ICE COLD HAWAII

GOOSE POINT OYSTERS* Mignonette   Wasabi Cocktail   Ponzu	dozen 47/ half 25	SASHIMI* Ahi*   Hamachi*   Ora King Salmon*   Ahi Tataki*	32
HAMACHI CEVICHE* Avocado   Cucumber   Serrano Chile   Cherry Tomato	19	THE POKE AT WAILEA* Ahi*   Inamona Jus   Sesame Oil   Ogo   Avocado   Local Onion	20
CHIRASHI KAUKAU TIN* Ahi*   Crab Dynamite   Ora King Salmon*   Unagi   Cucumber Namasu	25	SHELLFISH TASTING* Tristan Lobster   Kauai Shrimp   Goose Point Oysters*   King Crab	47

## HUMBLE BEGINNINGS

CRISPY BRUSSELS & CAULIFLOWER Pepitas   Queso Fresco   Cilantro Lime Aioli	13	CRISPY CALAMARI Pickled Shishito Pepper   Blistered Tomato   Yuzu Kosho Tartar	15
CRISPY CHICKEN WINGS Spicy Nam pla Sauce   Cilantro	14	HMK STEAMED DUMPLINGS Pork   Crab   Shrimp   Chili Soy Dipping Sauce	16
GRILLED HAMACHI KAMA Hawaiian Chili Pepper Water   Pickled Vegetables	17	BLACK PEPPER SEARED AHI* Buttermilk Ricotta   Frisee   Lavosh   Castelvetro Olive Tapenade	20
SZECHUAN SPICED BABY BACK RIBS Mongolian Sauce   White Sesame Seeds	17	ORA KING SALMON BELLY KARAAGE Yuzu Kosho Aioli   Ponzu Sauce	16

## ROLLED UP

THE PHOENIX* Ahi*   Spicy Tuna   Shiso   Chili Aioli	21	BEEF N' REEF ROLL* Tataki Beef Tenderloin*   Crab   Asparagus   Sesame Miso	25
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## UPCOUNTRY SALADS

KULA MIX GREENS Parmesan Cheese   Candied Pecans   Dried Cranberries   Lemon Vinaigrette	14	WEDGE SALAD Candied Bacon   Egg   Kula Tomato   Red Onion Marmalade   Bleu Cheese Dressing	15
ROASTED BEETS Local Tomatoes   Goat Cheese Espuma   Hibiscus Red Wine Vinaigrette	14	CAESAR Local Baby Romaine   Shave Parmesan Cheese   Focaccia Crostini	14

## MAUI COMFORT

YAMAGUCHI STYLE RAMEN* Pork Belly   HMK Dumplings   Sous Vide Egg   Rich Sesame Broth	22	FORK TENDER BRAISED SHORT RIB Baby Vegetables   Creamy Mashed Potatoes   Honey Mustard Glazed	39
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## LOCAL RANCHERS & FISHERMEN

HMK COMBO Kauai Shrimp   10oz Sirloin   Chanterelle Mushroom Cream	55	HERB GRILLED SHUTOME Market Vegetables   Okinawan Sweet Potato   Lemon Olive Oil	37
BLACK TRUFFLE CRUSTED LOCAL CATCH Cous Cous Mushroom Risotto   Charred Carrot Kona Lobster Sauce	45	HMK CIOPPINO Kauai Shrimp   Clams   Half Tristan Lobster   Kaffir Lime Tomato Broth	50

## LAND & SEA

CHARRED RACK OF LAMB* Parmesan Potatoes   Hawaiian Coffee Porter Demi-Glace	50	MISOYAKI BUTTERFISH Sweet Ginger Wasabi Beurre Blanc   Forbidden Rice	45
CHARRED BEEF TENDERLOIN* Sautéed Local Vegetables   Morrel Mushroom Black Garlic Bordelaise	44	KING SALMON ALA PLANCHA Sautéed Local Vegetables   Portuguese Sausage	39
PAN SEARED DUROC PORK CHOP Forbidden Black Rice   Coconut Red Peanut Thai Curry Sauce	33	SEARED TIGER SHRIMP SCAMPI Citrus Garlic Beurre Noisette   House Made Pasta   Mushrooms	39
21 DAYS DRY AGED NY STEAK Truffled Pomme Frites   Gorgonzola Butter   Kauai Sea Salt	65	CRISPY WHOLE TAI SNAPPER* Garlic Rice   Tofu & Watercress Salad   Tomato Sambal	57