



BRUNCH MENU

MALASADAS | 6

3 portuguese style doughnuts, coconut sugar,
filled with guava custard

CRISPY BREAKFAST POTATOES | 7.50

kennebec potatoes, aioli, furikake, compound butter,
japanese pickles

SPAM MUSUBI “SSAM STYLE” | 4

boston bibb lettuce, stone valley farms whole hog spam, kimchi,
short grain rice, egg yolk furikake

PUNALU’U BAKERY TARO FRENCH TOAST | 8 / 16.50

taro portuguese bread, applewood smoked bacon, macadamia nut
crumble, coconut caramel, compressed tomatero farms strawberries,
vanilla whipped cream, chocolate mint

KALBI LOCO MOCO | 18

creekstone beef short rib, smoked honshimeji mushroom jus,
sunny side up eggs, hearts of palm pico de gallo, pea tendrils

SMOKED HONSHIMEJI & KING OYSTER MUSHROOMS | 16

smoked honshimeji & king oyster mushrooms, slow poached eggs,
okinawan sweet potato purée, portuguese sweet bread,
lap cheong sausage

CHICKEN KATSU | 15

mary’s chicken, scrambled eggs, carrot purée, somen noodles, aioli,
hearts of palm

PORTUGUESE SAUSAGE HASH | 16.5

portuguese sausage, brussels sprouts, potato,
short grain rice, sunny side up eggs, green garlic salsa verde,
micro cilantro

KALUA PORK BELLY | 17

stone valley farm pork belly, slow poached eggs, short grain rice,
kimchi, arugula purée, zuckerman farms asparagus

KIAWE WOOD SMOKED KING SALMON | 16.5

Steelhead salmon, whole baby greens, pistachio pesto, black quinoa,
slow poached egg, pickled shallots, portuguese sweet bread

KIDS BENTO | 7

scrambled eggs, katsu chicken, seasonal fruit, short grain rice,
nori, portuguese sweet bread

We are proud to partner with the following producers:

Creekstone Farms • F.E.E.D. Sonoma

Puna Gardens • Punalu’u Bake Shop

Koda Farms • Mary’s Chicken • Stone Valley Farm •

Tomatero Organic Farm • Zuckerman Family Farms



DRINK MENU

PUNCH "BOWL" FOR 2 OR 4 | 12 / 22
cocchi americano, cappelletti, lime juice, papaya juice,
with a syrup of torched rosemary, and reduced papaya

MIMOSA FOR 1 OR 4 | 7 / 24
sparkling wine with orange and/or guava

BLOODY MARY | 8
lemongrass infused soju, charred tomato mix, fresh
horseradish, pink peppercorn, tabasco sauce

COCONUT MILK PUNCH | 6
carpano antica sweet vermouth, amaro, coconut milk,
dairy, hibiscus/rose petal powdered sugar, vanilla, trace
of nutmeg & annatto seed

HAWAIIAN VOG | 7
lillet, amaro, earl grey infused caramelized banana,
spice blend, malted black sesame foam top

ZEPHYR | 6
ginger infused dolin blanc, basil, soda of lemon and
ginger juice, honey, kaffir lime leaf, and then topped
with white port and a garnish of bee pollen & lavender

SMOKED SWIZZLE | 7
sage & mint, berry compote, smoked soju, lemon juice,
topped with amaro

BLOOD ORANGE SOUR | 7
americano gancia, blood orange juice, kiwi juice, egg
white, pepper syrup, thyme garnish

NON-ALCOHOLIC | 5
ginger lavender lemonade
lemon juice, juiced ginger, ginger syrup, lavender

WINES AND SAKE

SPARKLING	GLASS	BOTTLE
Montsarra <i>Brut Cava, Penedes, Spain NV</i>	10	38
Taittinger <i>Brut La Franchise, Champagne, France NV</i>		60
WHITES		
Quinta de Azevedo <i>Vinho Verde, Barcelos, Portugal 2014</i>	8	30
Glen Carlou <i>Chardonnay, Paarl, South Africa 2014</i>	9	34
Domaines Ott <i>Rosé, Cotes du Provence, France, 2015</i>	12	46
REDS		
C'est La Vie <i>Pinot Noir – Syrah Blend, Languedoc- Rousillon, France, 2013</i>	8	30
Punto Final <i>Malbec, Mendoza, Argentina 2014</i>	8	30
BEER		
		12 OZ
Fort Point KSA <i>Kolsch Stlye Ale, San Francisco, CA</i>		5
Fort Point Villager <i>SF Style IPA, San Francisco, Ca</i>		5.5
SAKE		
		300ML
Ninki-Ichi <i>Sparkling Sake, "Natural" Junmai Ginjo, Fukushima, Japan</i>		15
Yaegaki Mu <i>Junmai Daiginjo, Hyogo, Japan</i>		18
Countless Visions <i>Junmai Gingo Nigori, Niigata, Japan</i>		16