
WAIKIKI TASTING MENU

KAMPACHI

Jicama, Fennel, Shishito Vinaigrette
Champagne Lallier, Brut Réflexion R.O21, Aÿ, France NV

LOBSTER BISQUE

Coconut-Kaffir Lime Cream, Puffed Rice
*Domaine Roland Lavantureux, Bourgogne Epineuil "Les Fauconniers,"
Burgundy, France 2022*

*SCALLOP

Watercress Risotto, Black Garlic Molasses (30 Supplement)
La Chablisienne, Chablis "Le Finage," Burgundy, France 2023

GLORY BAY KING SALMON

Baked Maui Onion, Pommery Mustard Cream
Weingut von Winning, Sauvignon Blanc "II," Pfalz, Germany 2023

OR

WAGYU CHEEK

Okra Tempura, 'Ulu Mousseline, Mace Jus
Chevalier de Lascombes, Margaux, Bordeaux, France 2022

PAVLOVA

Lilikoi, Mango, Hibiscus, Crème Anglaise
Saracco, Moscato D'Asti, Piedmont, Italy 2024

Four Course 110 | Wine Pairing 60

*Five Course 140 | Wine Pairing 70

THE UMI PRIVATE CAVIAR COLLECTION

GOLDEN OSSETRA 175 | IMPERIAL OSSETRA 200

Onsen Egg, Gobo Cream, Shokupan

'UMI' TASTING MENU

AHI TARTARE

Pani Puri, Bonito Shavings, Wasabi Tobiko
Champagne Lallier, Brut Réflexion R.O21, Aÿ, France NV

IKURA

Gobo Panna Cotta, Pickled Ginger, Lemon Aioli
Weingut von Winning, Sauvignon Blanc "II," Pfalz, Germany 2023

LOBSTER & CRAB SALAD

Papaya-Mint Relish, Curry Vinaigrette
*Weingut Reinhold Haart, Piesporter Riesling Kabinett,
Mosel, Germany 2018*

CORAILÉE BISQUE

Coconut-Kaffir Lime Cream, Puffed Rice
*Domaine Roland Lavantureux, Bourgogne Epineuil "Les Fauconniers,"
Burgundy, France 2022*

SCALLOP

Watercress Risotto, Black Garlic Molasses
La Chablisienne, Chablis "Le Finage," Burgundy, France 2023

WAGYU CHEEK

Okra Tempura, 'Ulu Mousseline, Mace Jus
Chevalier de Lascombes, Margaux, Bordeaux, France 2022

BABA AU RHUM

Pineapple, Gorgonzola Ice Cream
Saracco, Moscato D'Asti, Piedmont, Italy 2024

Seven Course 175 | Wine Pairing 85

For parties of five or more guests, a 20% service charge is applied.
Consuming raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of foodborne illness.

GOOD EVENING

APPETIZERS

OYSTERS 19

Cold Smoke, Yuzu Kosho Pearls

IKURA 18

Gobo Panna Cotta, Ginger, Lemon Aioli

AHI TARTARE 30

Pani Puri, Bonito Shavings, Wasabi Tobiko

KAMPACHI 29

Jicama, Fennel, Shishito Vinaigrette

KING SALMON RILLETTE 25

Pickles, Crispy Baguette

BEEF TARTARE 29

Dijon Mustard, Avocado Purée, Crostini

GRILLED ROMAINE 20

Garlic Parmesan Dressing

ABALONE 29

Miso-Mushroom Crust, Ogo Salad

SCALLOP 32

Watercress Risotto, Black Garlic Molasses

LOBSTER BISQUE 22

Coconut-Kaffir Lime Cream, Puffed Rice

FOIE GRAS & DUCK GYOZA 29

Black Cardamom Gastrique

THE UMI PRIVATE CAVIAR COLLECTION

GOLDEN OSSETRA 175 | IMPERIAL OSSETRA 200

Onsen Egg, Gobo Cream, Shokupan

OCEAN

BRANZINO 69

Braised Bok Choy, Burnt Butter-Lime Emulsion

GLORY BAY KING SALMON 59

Baked Maui Onion, Pommery Mustard Cream

LOBSTER 68

Butter Poached, Forbidden Rice, Seafood Essence, Ito Togarashi

SEAFOOD CURRY 59

Goan-Style, Koshihikari Rice, Papadum, Raita

FISH DU JOUR MP

Chef's Fish Preparation of the Day

LAND

PRIME RIBEYE 85

16 oz. Koji Aged, Shoyu-Pepper Glaze

WAGYU CHEEK 59

Okra Tempura, 'Ulu Mousseline, Mace Jus

UDON NOODLES 36

Wagyu Bolognese, Onsen Egg, Crème Fraîche

CHICKEN CURRY 59

Dhaba-Style, Koshihikari Rice, Papadum, Raita

HAMAKUA MUSHROOMS 42

Risotto, Seasonal Truffle Butter, Parmesan

SIDES

Rice Koshihikari or Forbidden 12 | 'Ulu or Potato Mousseline, Burnt Butter 12 | French Fries, Lemon Aioli, Hot Sauce 16

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