

'AMA'AMA

Dinner Menu

GIFTS FROM THE SEA

— IKI PLATTER 60 —

two king crab legs • two gooseneck oysters* • two large prawns • choice of ahi* or tako poke

— NUI PLATTER 130 —

cold water tristan lobster tail • four king crab legs • four gooseneck oysters* • four large prawns
• ahi* and tako poke

STARTERS

OUR BAKER'S BREAD 12
chef's selection

CORN SOUP 13
sweet bread crouton, chive, parmesan

AHI POKE WITH CRISPY RICE* 19
kochujang aioli, kabayaki, sea bean salad

SHORT RIB TARO CROQUETTE 18
aji amarillo aioli, sesame soy chili, napa cabbage slaw

SEARED DAY BOAT SCALLOP 19
coconut paprika crust, curried carrot-coconut purée, soy/sherry vinegar gastrique

CRAB CAKE 21
jumbo lump crab, rice wine slaw, fried garlic and sweet onion aioli, won tons

BRAISED CLAMS 18
portuguese sausage, garlic-parsley white wine butter sauce, grilled baguette

SALADS

ROMAINE SALAD Surfing Dairy goat cheese croquette, creamy garlic dressing, white anchovy 15

MARI'S GREENS grains and seeds, hearts of palm, red grapes, preserved lemon vinaigrette 15

BLEU CHEESE SALAD baby iceberg, cherry tomato, sweet bread crouton, creamy herb dressing 16

ENTRÉES

SHRIMP PASTA	curry-spiced garlic shrimp, squid ink, egg linguine	33
FREE-RANGE CHICKEN	black truffle jus, potato purée, roasted vegetables	34
REGIONAL FISH STEW	local fish, tristan lobster, clams, shrimp, mussels, fingerling potatoes	45
COLORADO LAMB *	two double lamb chops, mushroom risotto, haricot vert	54

GRILLED / SAUTÉED

select method of preparation

— SEAFOOD —

today's fish auction* 38
 farm-raised salmon* 37
 day boat scallops* 39

— SEAFOOD ENHANCEMENTS —

choose one/each additional 2.00

black garlic lemon-ginger aioli mac-nut brown butter sauce
 yuzu whole mustard vinaigrette lomilomi tomato ogo butter
 corn miso sauce

FROM THE BROILER

— BEEF —

14 OZ rib eye* 52
 12 OZ new york strip* 48
 8 OZ center cut filet* 50

— BEEF ENHANCEMENTS —

choose one/each additional 2.00

asian chimichurri blue cheese crouton
 classic béarnaise black pepper glaze
 house-made steak sauce

SEAFOOD SIDE DISHES

four sautéed jumbo prawns 25 • butter-poached lobster tail 26 • three center cut king crab legs 28

SIDE DISHES

herb-coconut rice 8	creamed corn 11
purée of three potatoes 9	caramelized brussel sprouts 11
salt-crusted baked potato 9	asparagus, herb-butter, fried garlic 11
truffle macaroni and cheese 14	baby carrots, local white honey 11

Water is served upon request only. Mahalo for helping us conserve our natural resources.
 An 18% service charge is added for parties of 7 or more. General excise tax of 4.71% will be added to all transactions.
 *This item is cooked to Guest preference and/or may contain raw or undercooked ingredients.
 Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.