



# MANTA

Chef de Cuisine Ryan Brannigan grew up on the Big Island's Kohala Coast, surrounded by the farms and fields of Honoka'a and Waimea. Chef Ryan and the Manta Culinary team expertly create each dish around the produce, meats, and seafood provided by our farm, ranch, and fishery partnerships, allowing the flavors of the island's provisions to speak for themselves. We are proud to share this unpretentious, yet complex cuisine that redefines Pacific Regional while honoring the rich tradition of culinary excellence at Mauna Kea.

## STARTERS

### Seafood Bisque

Kona Lobster Tail,  
Kamuela Tomato, Crouton

\$21

### Manta Sashimi

Yellow Fin Ahi, Kona Kanpachi,  
Sea Asparagus, Carrot Miso, Soy Mustard

\$32

### Chilled Seafood Platter

Kona Lobster, Pacific Oysters  
Grilled Kona Shrimp, Ahi & Kampachi Sashimi, Uni, King Crab

\$150

### Pacific Oysters On The Half Shell

Chili Mignonette, Cocktail Sauce

\$27

### Seared Hudson Valley Foie Gras

Rincon Strawberry Gastrique, Nori, Granola,  
Brioche, Ola Kino Greens

\$28

### Lobster Tempura

Kona Lobster Tail, Local Vegetables,  
Porcini Aioli

\$35

### A5 Wagyu Tartare\*

Ribeye Cap, Shallots, Mustard, Cornichons,  
Capers, Crispy Rye Bread

\$50

### Grilled Kona Shrimp Cocktail\*

Cocktail Sauce, Lemon

\$26

## SALADS

### Kekela Farm Baby Romaine Caesar

Hawaii Island Goat Parmesan,  
Heirloom Tomato, Crouton

\$16

### Big Island Greens

Cucumber, Baby Carrots, Green Beans,  
Tomato, Avocado, Buttermilk Dressing

\$17

 - Signature Dishes

 - Gluten Free Selections

 - Vegetarian

\*Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness. A service charge of 18% will be added for all parties of 6 or more. **Please let your server know of any dietary restrictions or allergies.**



# MANTA

## ENTREES

### Fruitti Di Mare\*

Kona Lobster, Diver Scallop, Uni,  
Roasted Tomato Cream, Radicchio, Tagliatelle Pasta

\$65

### Veal Chop

HL Farms Broccolini, Fingerling, Potatoes, Sauce Choron

\$65

### Mac Nut Crusted Mahi Mahi

Potato Puree, Bok Choy,  
Baby Tomato, Lemon Butter

\$50

### Batik Curry

Taro, Kabocha, Bok Choy, Eggplant,  
Braising Greens, Cauliflower

\$37

### Filet Mignon

Crispy Sweet Potato, Ulu,  
Oyster Mushroom, Bearnaise

\$75

### Kona Kanpachi

Bok Choy, Baby Carrots, Mushroom, Jasmine Rice,  
Ginger Soy Vinaigrette

\$47

### I'a

Daily Chef Inspiration

\$MP

### Grilled Australian Lamb Rack

Crispy Pistachio & Cherve Panisse, Radicchio,  
Asparagus, Strawberry Port Jam

2 Bone \$45 / 4 Bone \$60

### Prime New York Strip Steak

Bone in, Center Cut, Horseradish Potato,  
Kamuela Greens, Green Peppercorn Sauce

\$70

### Local Chicken

Tatsoi, Baby Tomato, Kabocha, Taro,  
Lemon Caper Vinaigrette

\$46

## ENHANCE YOUR SELECTION

### Add to Any Entree

Kona Lobster Tail\* \$29 | Kona White Shrimp\* \$20 | Seared Foie Gras \$20 | Seared Scallops\* \$29

## SIDES

### Cornbread

Mauna Kea Jalapeno Butter

\$12

### Roasted Garlic Crab Fried Rice

Scallion, Garlic Oil

\$18

### Roasted Local Mushrooms

Garlic Herb Butter

\$15

### Grilled Asparagus

Hawaiian Chili Romesco

\$12