MANTA

curated plates inspired by the pacific rim with ingredients that are

SUSTAINABLE | SEASONAL | LOCAL

PUPU

HORS D'OEUVRES

v WAIMEA TOMATO SOUP
baby panzanella | virgin oil | 'ulu garden basil
25

PAN SEARED FOIE GRAS
brioche crouton | pickled island figs
citrus coconut jus | kuleana cane juice
26

gf WILD CAUGHT AHI SASHIMI
mustard cabbage | cucumber | shiso
saikyo miso | ponzu
32

gf BURRATA SALAD
hilo palm hearts | waimea radicchio
36 month jamon iberico | papaya seed vinaigrette
24

gf KAMUELA KALE SALAD
apple banana dressing | big island goat cheese
baby beets | honoka'a cocoa nibs
mk honey roasted macadamia nuts | house smoked pork
22

gf KONA OYSTERS
passion mignonette | wasabi cocktail
36/Half Dozen

UNI PASTA
tagliolini | lardo di colonnata | 36 month jamon iberico
39

ISLAND TARTIN v
poha berries | big island chevre | fennel
volcano rhubarb | 'ulu garden greens | aged balsamic
26

BABY ROMAINE LETTUCE gf | v+
belgian endive | island mushroom
kamuela tomato | whole grain mustard
21

KAUA'I SHRIMP gf
hāmākua mushrooms | yellow coconut curry
puna chicken hearts | ʻōlena oil
34

SEAFOOD PLATTER s | gf
lobster | kona oysters | kona abalone
snow crab | hawaiian ahi poke | kona prawns
passion mignonette | wasabi cocktail
180

KABOCHA RAVIOLI
kona abalone | garden arugula | reggiano cream sauce
45

Chef de Cuisine, **Bryan Nagao**
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Assistant Director of Food & Beverage, **Lisa Nordstrom**
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KA ʻAI KAU MUA
ENTRÉE

MACADAMIA CRUSTED MAHI-MAHI
pīpīnola | mk shiitake | tomato
pineapple jus | garden herbs
62

SEARED WILD CAUGHT HAWAIIAN AHI
kekap beurre rouge | hilo sweet potato purée
chili coconut crunch | island grown veggies
61

gf PAN ROASTED PENNSYLVANIA VEAL CHOP
potato purée | morel cream sauce
radicchio | garden squash
72

KONA KAMPACHI MEUNIÈRE gf
braised romaine | capers | meyer lemon
kamuela tomato | butter
65

ACHIOTE MARINATED HAWAIIAN CATCH gf
pigeon pea rice | beurre fondue
garden salsa verde | annato oil
64

PUNA CHICKEN BREAST
madeira sauce | mk shiitake mushrooms
butter pasta | parmesan
53

FORGOTTEN ZUCCHINI gf | v+
island vanilla scented baby carrots
'ulu | beluga lentils | hilo palm hearts
52

MEA ʻAI EʻAʻE
SIDES

SIDES
baby bok choy gf

buttery potato purée v

sautéed island mushrooms gf

garlic sautéed waipi'o ferns v+

creamed garden sweet potato leaf gf | v

15

HAHALUA

ha.ha.lua | noun

manta ray

- signature dishes gf - gluten free
s - contains shellfish v - vegetarian
v+ - vegan df - dairy free

*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.