

STARTERS

MISO SOUP GF / DF / NF	8	TONKATSU WHITE ONION SKEWERS DF / NF	20
Tofu / Wakame / Green Onion		Onion / Shishito Pepper Sauce	
CUCUMBER SUNOMONO VG / GF / DF / NF	10	CHILLED KABOCHA GF / DF / NF	14
Pickled Cucumbers / Carrots / Wakame Sesame Seeds		Japanese Squash / Dashi / Micro Greens Honey Carrot Ginger Dressing	
SEAWEED SALAD VG / GF / DF	12	HAMACHI KAMA GF / DF / NF	28
Carrot Curls / Daikon / Sesame Seeds		Deep Fried Yellow Tail Collar / Mixed Greens Ponzu	
CHEF GARDEN SALAD VG / GF / DF / NF	12	UNI SHOOTER DF / NF	26
Island Mixed Greens / Miso Ginger Dressing		Ikura / Uzura (Quail Egg) / Tobiko / Green Onion Truffle Ponzu	
EDAMAME VG / GF / DF	10	OYSTER SHOOTER DF / NF	20
Sesame Oil / Hawaiian Sea Salt / Garlic		Ikura / Uzura (Quail Egg) / Tobiko / Green Onion Truffle Ponzu	
AGIDASHI ULU FLOUR DEEP-FRIED TOFU GF / DF / NF	14	RAINBOW POKE NORI CRUNCH DF / NF	24
Dashi Broth / Shredded Daikon / Ginger Katsuo Bonito / Green Onion		Crispy Nori Rice / Avocado / Tobiko / Green Onion Unagi Sauce	
BLACKENED MAGURO SASHIMI GF / DF	28	JAPAN WAGYU A5 SASHIMI DF / NF	65
Kizami Citrus Ponzu / Togarashi Rub		Hawaiian Salt / Citrus Kizami Ponzu	
JALAPEÑO HAMACHI SASHIMI DF / NF	26	WASHINGTON BLUE POINT OYSTERS DF / NF	30
Jalapeño / Shaved Red Onions / Cherry Tomato Micro Greens / Truffle Ponzu		Half Dozen / Kizami	

SUSHI COMBINATIONS

SASHIMI SAMPLER GF / DF / NF	32 / 60
9 pieces, 3pc each: Maguro / Hamachi / Saké 18 pieces, 3pc each: Maguro / Hamachi / Saké Chef Selection	
NIGIRI SAMPLER GF / DF / NF	25 / 50
5 pieces: Maguro / Hamachi / Saké / Ebi Shiromi 9 pieces: Maguro / Hamachi / Saké / Ebi Shiromi / Chef Selection	
CHIRASHI BOWL GF / DF / NF	46
Maguro / Hamachi / Saké / Ebi / Tamago / Tako Tobiko / Sushi Rice	

HOSO MAKI (small rolls)

TEKKA MAKI (6PC) DF / NF	12
Maguro / Sushi Rice	
CUCUMBER & AVOCADO (8PC) VG / V / DF	12
Sesame Seeds / Sushi Rice	
KAPPA MAKI (6PC) VG / V / DF / NF	9
Cucumber / Sushi Rice	
TAKUAN (6PC) VG / V / DF / NF	10
Pickled Radish / Sushi Rice	

GF | GLUTEN-FRIENDLY • V | VEGETARIAN • VG | VEGAN • DF | DAIRY FREE • NF | NUT FREE

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SASHIMI & NIGIRI

	Sashimi 5 pieces	Nigiri 2 pieces
MAGURO Yellowfin	14	28
WARU Escolar	12	25
HAMACHI Yellowtail	12	25
TSUMBURI Rainbow Runner	12	25
TAI Snapper	12	25
SAKE King Salmon	12	25
SHIROMI Island White Fish	12	25
SHIME SABA Pickled Mackerel	10	20
TAKO Octopus	12	25
IKA Squid	12	25
HOKKIGAI Surf Clam	10	20

SPECIALTY ROLLS Enhance with real crab +5

CALIFORNIA (8PC) GF / DF / NF Crab / Avocado / Cucumber / Tobiko	18
SPICY TUNA (6PC) GF / DF / NF Cucumber / Avocado / Green Onion / Tobiko Kaiware / Spicy Chili Oil / Togarashi	18
SPICY TUNA CRUNCH (8PC) DF / NF Shrimp Tempura / Avocado / Cucumber Spicy Tuna / Tempura Flakes / Sweet Chili Sauce Kabayaki Sauce / Kaiware	28
SEARED SALMON (8PC) DF / NF Crab / Avocado / Cucumber / Cream Cheese Red Onions / King Salmon / Miso Garlic Aioli Kabayaki Sauce	30
GOLDEN (10PC) NF Fresh Salmon / Tuna / Crab / Avocado Furikake & Parmesan Panko Tempura Style Sake Aioli / Unagi Sauce	30
ROYAL LANAI SIGNATURE (8PC) NF Baked Lobster / Wagyu / Soft-Shell Crab Avocado / Asparagus / Fried Tempura Flakes Kizami Butter / Micro Greens / Tobiko	48
RAINBOW (8PC) GF / DF Shrimp / Salmon / Tuna / Crab / Hamachi Shiromi / Avocado / Cucumber / Tobiko Green Onions / Sesame Seeds / Shiso Oil	25



	Sashimi 5 pieces	Nigiri 2 pieces
HOTATEGAI Scallop	14	28
UNAGI Freshwater Eel	14	28
IKURA Salmon Roe	12	25
TOBIKO Flying Fish Roe	10	20
AMAEBI FRIED HEAD Sweet Shrimp	16	34
EBI Shrimp	10	20
UNI Sea Urchin	22	45
ANKIMO Monkfish Liver	12	25
UZURA Quail Egg	5	10
OTORO Supreme Fatty Tuna	22	45
TAMAGO Sweet Egg Omelet	8	18

SUNRISE (6PC) GF / DF / NF Tuna / Yellowtail / Tobiko / Cucumber Papaya / Shiso Oil	25
COSMOPOLITAN (8PC) Crab / Avocado / Pepper Jack Cheese / Apple Macadamia Nuts or Coconut Flake / Spicy Aioli Unagi Sauce / Optional Spice Level	18
CRACKLING SHRIMP (6PC) DF / NF Shrimp Tempura / Avocado / Lettuce / Cucumber Radish / Sprouts / Sake Aioli / Yama Gobo Tempura Crunch / Optional Spice Level	18
CRISPY CRAB (6PC) DF / NF Soft Shell Crab Tempura / Avocado / Lettuce Cucumber / Kaiware Sprouts / Purple Onion Sake Aioli / Yama Gobo / Optional Spice Level	18
GREEN DREAM (6PC) DF Unagi / Crab / Avocado / Asparagus Unagi Sauce / Sesame Seeds / Shiso Oil	20
PHILLY (8PC) GF / NF Smoked Salmon / Cream Cheese / Avocado Cucumber / Green Onion	18
JAPANESE SEAFOOD PLATTER Seasonal seafood prepared Japanese-style to highlight natural flavors	100
OMAKASE An exquisite chef tasting, inspired by the season's finest ingredients	90

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COCKTAILS

ALI'I SMOKED MAI TAI

20

Kuleana Hui Hui Hawaiian White Rum
Nanea 2yr Aged Rum / Aperol / Macadamia Orgeat
Fresh Lime Juice

CALAMANSI DAIQUIRI

17

Kō Hana Kea Hawaiian Agricole Rum
Kuleana Hui Hui Rum / Calamansi Sour / Lime

SOUTH SHORE COOLER

17

Sipsmith Gin / Pineapple Juice / Lemon / Mint

UBE YUKI

18

Ichiko "Silouhette" Shochu / Ube / Coconut / Banana
Lime / Awayuki Sparkling Sake Float

NA PALI PALOMA

18

Dos Hombres Mezcal / Lime / Ancho Reyes Chili
Fever-Tree Pink Grapefruit Soda

SONESTA SPRITZ

18

Lillet Blanc / Aperol / Fever-Tree Pink Grapefruit
Soda / Prosecco

POG-A-RITA

18

Patrón Silver Tequila / Aperol / Guava & Lime Juice
Passion Fruit Purée

BASIL SMASH

17

Effen Cucumber Vodka / Basil / Lime

NOBLE DAISY

17

Hornitos Reposado Tequila / Lilikoi / Lime
Bitterman's Hellfire Habanero Shrub

KYOTO OLD FASHIONED

20

Suntory Toki Japanese Whisky / Bitters / Honey

LYCHEE MARTINI

20

Absolut Citron Vodka / Lychee Purée
Fresh Lemon Juice

DRAGON'S TEARS

20

Awayuki Sparkling Sake / Awayuki Strawberry Gin
Dragon Fruit, Lychee & Passion Fruit Purées

BEER

DAILY DRAFT (12OZ / 20OZ)

10 / 13

Asahi Super Dry / Kona Firerock Pale Ale
Kona Longboard Lager

DOMESTIC (BOTTLE)

9

Kona Kua Bay IPA / Bud Light / Budweiser
Samuel Adams Seasonal

IMPORTED (12OZ BOTTLE)

10

Heineken / Heineken 0.0 (NA) / Corona
Stella Artois / Kirin / Kirin Light

IMPORTED (16OZ BOTTLE)

13

Koshihikari Echigo

VODKA SELTZER

9

Suntory -196 (Lemon, Grapefruit, Peach, Strawberry)

FLIGHTS

TEQUILA FLIGHT (3/4OZ OF EACH)

45

- Clase Azul Reposado
- Dono Julio Reposado
- Komos Rosa Reposado

HAWAIIAN RUM FLIGHT (3/4OZ OF EACH)

35

- Kuleana Hui Hui
- Kuleana Nanea 2yr
- Kuleana Hokulei 18yr

JAPANESE WHISKEY FLIGHT (3/4OZ OF EACH)

40

- Hibiki Harmony
- Nikka Coffey Grain
- Nikka Yoichi

SAKE FLIGHT (3OZ OF EACH)

28

- Awayuki Sparkling
- Hakutsuru Sayuri Nigori
- Yoshinogawa Junmai Ginjo

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WHITE WINE

SPARKLING

	6oz	9oz	BTL
LA MARCA PROSECCO Veneto, Italy	14		58
J VINEYARDS BRUT Russian River, California	15		64
BOUVET ROSÉ EXCELLENT Crémant de Loire, France			62
MUMM BRUT SPARKLING Napa Valley, California			90
VEUVE CLICQOUT BRUT CHAMPAGNE Reims, France			180

ROSE & RIESLING

	6oz	9oz	BTL
DAY OWL ROSÉ Central Coast, California	13	18	52
PROST REISLING Mosel, Germany	14	19	58

SAUVIGNON BLANC

	6oz	9oz	BTL
BULLETIN PLACE South Eastern Australia	13	18	52
SANCERRE Loire Valley, France	20	26	100
CLIFF LEDE Napa Valley, California			90
ROMBAUER Napa Valley, California			95

PINOT GRIGIO

	6oz	9oz	BTL
ALTO VENTO Veneto, Italy	13	18	52
SANTA MARGHERITA Adige River Valley, Italy	18	24	80

CHARDONNAY

	6oz	9oz	BTL
DECOY California	13	18	52
CHALK HILL Russian River Valley, California	14	19	58
SONOMA-CUTRER Sonoma Coast, California			62
ROMBAUER Napa Valley, California			110
CAKEBREAD Napa Valley, California			120

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RED WINE

PINOT NOIR

	6oz	9oz	BTL
CARMEL ROAD Monterey, California	13	18	52
ERATH Willamette Valley, Oregon	14	19	58
BELLE GLOS BALADE Russian River Valley, California			72
PRISONER California			100

MERLOT

	6oz	9oz	BTL
BENZINGER Sonoma, California	13	18	52
CHATEAU CHAPELLE D'ALIENOR Bordeaux, France	14	19	58
ROMBAUER Napa Valley, California			85

CABERNET SAUVIGNON

	6oz	9oz	BTL
CLINE ROCK CARVED Alexander Valley, California	13	18	52
QUILT Napa Valley, California			95
CAYMUS California			110

INTERESTING REDS

	6oz	9oz	BTL
ALTANO DOURO RED BLEND Portugal	13	18	52
RAMON BILBOA CRIANZA RIOJA Spain	14	19	58
ANTIGAL UNO MALBEC Mendoza, Argentina			58
J. LOHR 'PURE PASO' BLEND Paso Robles, California	16	21	68
ARGENTIERA SUPER TUSCAN Italy			95
QUILT RED BLEND Napa Valley, California			110

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SAKE

HOT

GEKKEIKAN

Herbaceous and citrus notes with mellow flavors and a clean finish.

3oz 6oz BTL

7 12

SPARKLING

AWAYUKI SPARKING 300ML

A lightly alcoholic blend of fruity and floral notes with a cold, crisp effervescence.

3oz 6oz BTL

7 12 42

NIGORI

YUKI TORA SNOW TIGER NIGORI 200ML

Chewy, slippery, soft and smooth this Snow Tiger is a great feeling brew with lots of rich and full bodied flavors. Look for honey, condensed milk and cinnamon.

3oz 6oz BTL

20

HAKUTSURU SAYURI NIGORI 720ML

This creamy sake passes through a mesh and is coarsely filtered.

10 15 60

JUNMAI

GEKKEIKAN JUNMAI HAIKU TOKUBETSU 750ML

This semi-dry sake has a refreshing style that shows flavors of gardenia, lavender and apple with some minerality on the finish.

6oz 9oz BTL

9 14 56

HAKUTSURU ORGANIC JUNMAI 750ML

Proudly presenting a dry, light bodied sake that is 100% USDA certified organic.

9 14 56

JUNMAI GINJO

YOSHINOAWA JUNMAI GINJO WINTER WARRIOR 720ML

Ripe notes of melon, mango, mineral and spice are suspended in a clean, silky body. It is a perfect introduction to imported premium sake.

6oz 9oz BTL

13 18 80

MOMOKAWA JUNMAI GINJO 750ML

A sake with equal parts power and elegance, polish and panache. Complex yet smooth with subtle notes suggestive of grapes, pear and mint.

13 18 80

SAKE ONO JUNMAI GINJO 300ML

Floral notes of jasmine and fruity notes of pear and plum.

50

HEAVENSAKE JUNMAI GINJO

Perfect for dry wine lovers with notes of pear & grapes.
Compliments seafood and salads.

100

JUNMAI DAIGINJO

HAKUTSURU UKIYO-E DAIGINJO 720ML

Intricate with a backbone. Daiginjo sake combines a fruity, floral, delicate aroma with a crystal clean finish.

6oz 9oz BTL

75

HEAVENSAKE JUNMAI DAIGINJO URAKASUMI 720ML

Crafted in Japan, Heavensake is an award winning creation by French Cellar Master Regis Camus in a collaboration with Japan's most respected sake breweries.

200

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