

MAHINA & SUN'S

Dinner Menu

	from the garden	
	fried boiled peanuts, salt & peppers	6
	sweet corn soup, kim chee, pork skins	8
	sweet land farm chevre beignets, beet ketchup	9
	butter lettuce salad, radish, watercress, avocado-herb dressing	15
	kale salad, kabocha, prosciutto, poached egg, grana, warm vinaigrette	16
	avocado tacos, shishito, pickled red onion, smoked yogurt	14
	go farm polenta, local veggies, stems, shoots, roots, leaves, and seeds	24
	from the sea	
	kualoa ranch oysters, kalamansi, ice plant	13
	town tuna tartare, riso cakes, fines herbes	15
	kahala crudo, purslane, preserved lemon, kukui, brown butter	16
	salad of grilled he'e, roots, quinoa, dried mango, labne, sesame, dill	15
	a'u ku, brown rice salad, pickled mushrooms, limu salsa verde	27
	opakapaka, savoy cabbage, purplettes, u'ala, bacon broth	32
	monchong, 'ulu, green beans, cherry tomato, chervil	28
	from the land	
	country pork terrine, pickles, buttered portuguese sweet bread	8
	rigatoni, hawaiian wild boar ragu, fresh bay laurel	17
	kuahiwi burger, naked cow tomme, russian dressing, potato bun, chips	19
	whole-grain flatbread, ni'ihau lamb, fresh cheese, mint	16

sweet

salted mac nut meringue, lemon-olena curd, vanilla cream,
local fruit 8
banana-butterscotch pudding, whole wheat graham, bourbon cream
8
dark chocolate butter mochi, black sesame gelato, poha 8
gelatos & sorbettos 5