

h i r  s h i

EURASIAN TAPAS

family style....

Sizzlin' Kona Kampachi Carpaccio

ginger, Hau'ula tomato, Mrs. Cheng's tofu & ponzu vinaigrette

Hamachi Sushi--*smoked & torched, with shiso, konbu, wasabi aioli, takuan, red
jalapeno*

Salmon Sushi--*sweet miso-glazed salmon*

Seared Sea Scallops

bacon-tomato takana ragout with kabayaki butter sauce & tobiko

Bacon Wrapped Jumbo Shrimp

ginger-scallion & green papaya salad

Chilean Sea Bass

ogo-brown butter with lomi tomato relish

Slow Cooked Bone-In Beef Short Rib

seasonal vegetables, balsamic reduction & ginger miso brown butter sauce

Orange Cream Crème Caramel

orange sorbet & fresh fruits



EURASION TAPAS

Served Family Style...

Contemporary Sushi

sweet miso glazed salmon

Crispy Calamari

fried crispy with sweet & spicy aioli

Portuguese Sausage Potstickers

wilted Nalo tatsoi, sweet corn, garlic chili foam & truffled ponzu sauce

Almond Crusted Mahimahi

seasonal vegetables, angel hair potato & Hiroshi's original miso cream sauce

Red Wine "Braised" Veal Cheek

cilantro "pesto" crust, succotash, scallop potato & natural jus



Vegetarian Menu

King Alii Mushroom Sushi
Chef's Special

Tofu Carpaccio
*thinly sliced tofu with fresh ginger, tomatoes, spring onions
and ponzu sauce*

Spinach Salad
with takana, tomatoes and sesame mustard vinaigrette

Miso Glazed Eggplant
served with pickled ginger and edamame

Wild Mushroom Pasta
with takana, tomato concasse, choy sum & white truffle oil



EURASION TAPAS

Served Family Style...

Contemporary Sushi

sweet miso glazed salmon & ginger-scallion ahi

Seared Sea Scallop

bacon-tomato takana ragout with kabayaki butter sauce & tobiko

Portuguese Sausage Potstickers

wilted Nalo tatsoi, sweet corn, garlic chili foam & truffled ponzu sauce

Almond Crusted Mahimahi

seasonal vegetables, angel hair potato & Hiroshi's original miso cream sauce

Red Wine "Braised" Veal Cheek

cilantro "pesto" crust, succotash, scallop potato & natural jus



Family style appetizers...

Bacon-Wrapped Jumbo Shrimp
ginger-scallion, sweet miso & green papaya salad

Contemporary Sushi
sweet miso-glazed salmon

Panko-Crusted Ahi
*nori-wrapped with braised celery, knobu, shiso & kimchee
lemon grass sauce*

Choice of main course...

Almond Crusted Mahimahi
pasta, seasonal vegetables, angel hair potato & Hiroshi's original miso cream sauce

or

Maui Cattle Co. Rib Eye Steak
14 day dry-aged, with seasonal vegetables, mashed potatoes & ponzu butter sauce

Sweet Course

Trio of Dessert
*Chocolate Lollipop
Hawaiian Vanilla Bean Panna Cotta
Strawberry Sorbet*



EURASION TAPAS

Served Family Style...

Contemporary Sushi

sweet miso glazed salmon ginger-scallion ahi

Seared Sea Scallops

bacon-tomato takana ragout with kabayaki butter sauce & tobiko

Bacon-Wrapped Jumbo Shrimp

ginger-scallion, sweet miso & green papaya salad

Miso Yaki Butter Fish

wilted spinach & lemon-ume jelee on steamed white rice

Red Wine-Steamed Veal Cheek

cilantro "pesto" crust, Asian succotash & mashed potato

Hawaiian Vanilla Bean Panna Cotta

mango sorbet



EURASION TAPAS

Party Menu #1

Kona Kampachi & Miso Glazed Salmon Sushi

*yuzu kosho, chili pepper water gelee & ponzu
pickled red ginger with sweet miso*

Crispy Shrimp Pasta

linguini pasta, seasonal vegetables with black bean butter sauce

Sauteed Salmon

baby bok choy, crispy angel hair potato & miso cream sauce

Crab Stuffed Mahimahi

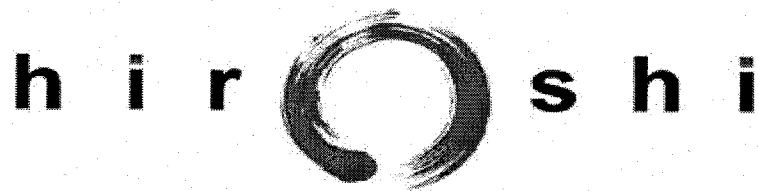
citrus aioli, sautéed vegetables & lemon pepper broth

Pan Roasted Filet Mignon

*mushroom duxelle, Frankie's pepper corn, Nalo micro arugula, mashed
potato & foie gras ponzu demi*

Flourless Chocolate Cake

mandarin orange sorbet



EURASION TAPAS

Party Menu #5

Pan Seared Ahi

ginger, shiso, aioli & truffled ponzu

Bacon Wrapped Jumbo Shrimp

Ginger-scallion, sweet miso & green papaya salad

Organic Spinach Salad

*crumbled eggs, tsukemono, bacon bits, Hau'ula tomato
& mustard sesame vinaigrette*

Panko Crusted Mekajiki (broadsbill swordfish)

*Zucchini, tomato concasse, roasted mushrooms, thyme, Thai basil &
roasted garlic soy butter*

Braised Boneless Beef Short Rib "Milanese"

*Sunny side quail egg, Waialua asparagus, shaved parmesan cheese, truffle
oil, mashed potato & seasonal vegetables*

Flourless Chocolate Cake

Mandarin orange sorbet

Vino

ITALIAN TAPAS & WINE BAR

MENU A

Individually plated...

Bressola Carpaccio

Hawaiian chili pepper water garlic aioli, basil and red jalapenos

Marinated Ha'aula Tomato Caprese Salad

homemade mozzarella, sweet Kula Onions, basil pesto
and aged balsamic reduction

Pan Seared Shrimp and Kabocha Ravioli

shaved ricotta salata, sage brown butter and balsamic vinegar

Olive Oil Poached Hawaiian Snapper

lemon confit, oven-dried roma tomatoes, braised fennel and citrus
salad

Moroccan Spiced Maui Cattle Company Braised Short Rib

cumin scented carrots, sun dried tomato harissa, mashed potatoes
and seasonal vegetables

Il Dessert del Giorno

Vino

ITALIAN TAPAS & WINE BAR

Pupu Menu—not dinner

Crispy Rock Shrimp Scampi

baby arugula & shellfish cioppino

Crispy Calamari

Peperonicini balsamic aioli

Chicken Alfredo Pasta

*Sautéed chicken, mushrooms, fresh basil & grated parmesan
reggiano*

Garlic Cheese Bread

Braised Pork

*Tuscan bean stew, balsamic reduction & essence of fresh
thyme*

Vino

ITALIAN TAPAS & WINE BAR

served family style...

Crispy Rock Shrimp Scampi

Baby arugula & shellfish cioppino

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### **Chicken & Fusilli Pasta Salad**

*roasted summer vegetables, toasted pine nuts, creamy vinaigrette  
and parmesan cheese crisps*

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Vino's House Made Ravioli

*Sweet fennel sausage, baby spinach, ricotta cheese in a slow cooked marinara
sauce*

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### **Mini Veal Osso Buco**

*Slow braised, veal-red wine reduction & mashed potatoes*

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Il Dessert del Giorno

Vino

ITALIAN TAPAS & WINE BAR

family style menu...

Crispy Calamari

Pepperoncini balsamic aioli



Ahi Nicoise-Style Salad

Heirloom tomatoes, roasted fingerling potatoes, marinated haricot verts, boiled egg & aged sherry vinaigrette



Pizza-chef's selection



Vino's House Made Ravioli

Sweet fennel sausage, baby spinach, ricotta cheese in a slow cooked marinara sauce



Crispy Rock Shrimp Scampi

Baby arugula & shellfish cioppino



Braised Tuscan Pork

Slow braised and served with a Tuscan bean stew



Strawberry Panna Cotta

Marscapone ice cream