



“where art meets the plate”

All Entrees include Miso Soup with Clams, Edamame, Fresh Maui Vegetables, Steamed White Rice, Our Signature Dipping Sauces...

and attention to perfection by our expert chefs

Entrees

Black Angus Rib Eye <i>Finely Marbeled Cut</i>	51
New York Strip <i>Savory Prime Cut</i>	47
Filet Mignon <i>Most Tender Cut</i>	51
Catch of the Day <i>Fresh Island Fish</i>	48
Shrimp with Pineapple <i>Grilled with Maui Gold Pineapple</i>	42
Teriyaki Chicken <i>Marinated with our House Teriyaki Sauce</i>	38
Teppan Tofu <i>Prepared with Fresh Vegetables</i>	35

Ultimate Steak Combinations

Filet Mignon with Your Choice of:

Lobster Tail	59
Pacific Scallops	48
Tiger Shrimp	47
Fresh Catch of the Day	49
Teriyaki Chicken	41

Signature Dishes

Lobster Batayaki <i>Lobster Medallions with Macadamia Nut Butter and Lemon Zest</i>	57
Pacific Scallops “Island Style” <i>Seared with a Macadamia Nut Crust</i>	43
Ginger Garlic Fried Rice <i>Our Signature Side, Prepared to Order on the Teppanyaki Grill</i>	9

Split Plate Charge of 20 Per Person

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

Specialty Yakiniku Menu for Two

90

Includes a Starter of Tsukemono, Kim Chee, Gobo and Namasu, Fresh Cooked Vegetables, Steamed White Rice, and Our Signature Dipping Sauces

Entree

Choice of One

Sliced Korean Kalbi Short Ribs

Sliced Sirloin Steak

Seafood Platter

(Shrimp, Scallops and Fresh Fish)

Dessert

Green Tea Ice Cream

Junior Menu

(11 years and younger)

Choice of Miso Soup or Edamame

Teriyaki Steak	22
Shrimp with Pineapple	19
Teriyaki Chicken	17

Specialty Sake

	<u>BTL</u>	<u>6 OZ</u>
Momokawa Nigori Genshu <i>Lightly filtered (slightly cloudy) and mildly sweet</i>	48	12

Momokawa Silver Dry <i>Crisp dry sake that pairs well with lighter delicate food</i>	32	8
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Momokawa Medium Dry <i>Medium dry sake that pairs well with lighter delicate food</i>	30	7
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Momokawa Taki Flight	18
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Taste all three of the Momokawa blends above

G Sake Genshu <i>Fruit essences of Melon and Plum</i>	40	10
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Gekkeikan Horin, Junmai Daiginjo <i>“Reserve” level</i>	22	300ml
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Chikurin, Junmai <i>Beautiful, aromatic</i>	20	300ml
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Gekkeikan Zipang <i>Refreshing sparkling sake</i>	12	250ml
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Order a large bottle of Sake and receive two Ki Matsu Sake Box Cups. Order a half bottle of sake and receive one Ki Matsu Box Cup. Take the box with you as a memento of your evening, or personalize the box with a message, and add it to our in-house collection display.

Additional Boxes may be purchase for 3.5 each.

Please ask your server for more details.

We kindly ask for an 18% service charge for all parties of 6 or more which will be automatically added to your final bill for your convenience