

Herringbone

SALT & BRINE RAW BAR

<p>East & West Coast Oysters on the Half Shell* classic mignonette, sambal cocktail sauce, lemon 4~ each</p> <p>Kualoa Ranch Oysters locally raised, limited availability 6~ each</p> <p>Ask your server about our selection.</p>	<p>Skiff* 85~ 4 oysters, ¼ lb. Alaskan king crab, ½ lobster, 2 jumbo shrimp</p> <p>Sailboat* 135~ 8 oysters, ½ lb. Alaskan king crab, whole lobster, 4 jumbo shrimp</p> <p>Yacht* 175~ dozen oysters, 1 lb. alaskan king crab, 1½ lobster, 8 jumbo shrimp</p>	<p>Steamed & Poached</p> <p>Lobster Cocktail MP~ shark sauce</p> <p>Peel & Eat Prawns (We Peel!) 22~ wasabi cocktail sauce</p> <p>Alaskan King Crab 38~ devil dip</p>
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HERRINGBONE'S PERFECT MATCH ~ Inquire with your server about our perfect oyster & wine pairing for the day

GREENS

Island Tomato & Burrata prosciutto, macadamia nut pesto, balsamic	19~
Big Island Hearts of Palm green papaya, cucumber, macadamia, Thai chili	19~
Mari's Garden Farm Greens shaved island vegetables, lilikoi vinaigrette	16~
Smoked Trout Caesar* baby romaine, farm egg, smoked trout dressing	18~

COLD FARE

Tuna Tacos* creamy ponzu, avocado, tobiko, nori	19~
Yellowtail Crudo* truffle yuzu, crispy garlic, micro shiso	23~
Ceviche Tostadas* spicy avocado, fresno chili, lime	21~
Avocado Toast romesco, parmesan, island tomato, fresno chili	18~
Edamame Hummus white truffle oil, flatbread	12~

HOT FARE

Buffalo Octopus black-eyed peas, ranch	21~
Kauai Shrimp and Grits green curry, toasted coconut, thai basil oil	21~
Mussels Tikka green lip mussels, cilantro, grilled flatbread	19~
King Crab Scampi lemon, garlic, chili	32~

FLATBREADS

Ahi Poke arugula, Maui onion, truffle ponzu	22~
Kalua Pork & Clam Maui onion, lomi lomi tomato, chili pepper water	21~
Margherita island tomato, mozzarella, basil	18~

PLATES	
Whole Fish MP~ daily preparation	
Hokkaido Scallops 44~ bamboo rice, coconut foam	
Half Grilled Chicken 36~ guava bbq, baby kale, cherry tomato	
King Salmon* 38~ sake/ginger buerre blanc, roasted pineapple, Hawaiian chili, island vegetables	
Miso Mushroom "Carbonara"* 34~ udon, snap peas, soft farm egg, chilis	
Kona Kanpachi 45~ Hawaiian shrimp, Portuguese sausage, basmati rice	
Tomahawk Pork Chop* 38~ macadamia nut vinaigrette, local squash	
Local Fresh Catch 45~ island vegetables, citrus miso glaze	
Filet Mignon* 51~ Okinawa sweet potato, chimichurri	
32oz. Tomahawk Ribeye for 2 105~ Kona coffee rubbed, shishito peppers, black garlic oil	

ANDS

Brussels & Mac Nuts crispy, Thai chili	12~
Furikake Fries hand cut, furikake, scallions, tobiko, rooster sauce	15~
Olive Oil Whipped Potatoes California olive oil, chive	12~
Island Vegetables chef's daily inspiration	12~
Roasted Farm Mushrooms Maui onion, Mari's herb	15~



GOLD WINNER
BEST NEW RESTAURANT OF 2019



Dinner / Waikiki / Spring 2019

Executive Chef Gary Tamashiro / Farmers & Friends: *Mari's Gardens, Il Gelato, Island Kiawe, Kualoa Ranch, Sumida's*

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness, especially if you have certain medical conditions. — Section 11051, 2003 DC