御料理

“和顔愛語” WAGEN AIGO
(A Peaceful Smile And Kind Words)

A phrase that we value and cherish.
Like the warm welcome of a lei
With honest and genuine food
We share our Aloha with you

Executive Chef Go Kamikubo

「和顔愛語」

私たちが大切にしている言葉です。
レイをかける様なおもてなし。
誠実で本物の料理。
全てはお客様と響きあうために。

総料理長 上久保 剛

コース料理 Course

Executive Chef Recommended Course "HIBIKI"*

料理長おすすめ会席「響」

- Seasonal Appetizer Sampler
  四季の前菜
- Hot Dish
  温もの
- Sashimi
  お造り
- Chef Kamikubo's Signature Dish
  上久保の逸品
- Grilled Dish
  火鉢もの
- Nigiri of the Day
  お食事
- Dessert
  甘味

138.00

Hot Pot and Hako-Sushi Course "TOKI"*

旬の小鍋と箱寿司会席「季」

- Seasonal Appetizers
  旬のさら
- Sashimi
  お造り
- Hot Pot
  小鍋
- Fried Dish
  揚げもの
- Seasonal Hako Sushi (Box Sushi)
  季節の箱すし
- Soup
  アラ汁
- Dessert
  甘味

76.00

Seasonal Kamameshi Course "IRODORI"*

季節の釜炊きごはん膳「彩」

〈First Course〉
一の膳

- Sashimi
  お造り
- Steamed Custard Chawanmushi
  茶碗蒸し
- Appetizers of the Day
  小鉢2品

〈Second Course〉
二の膳

- Chef Kamikubo's Signature Dish
  上久保の逸品
- Kamameshi (Iron Pot Rice)
  釜炊きごはん
- Soup
  まぶし出汁
- Tsukemono Pickles
  お新香
- Dessert
  甘味

65.00

Shabu Shabu or Sukiyaki Hot Pot Course "AOI"*

しゃぶしゃぶすき焼きコース「葵」

- Seasonal Appetizers
  旬のさら
- Sashimi
  お造り
- Fried Dish
  揚げもの
- Shabu Shabu or Sukiyaki
  しゃぶしゃぶ 又は すき焼き

Washugyu 和州牛	*78.00*
Miyazaki Wagyu 宮崎牛	*124.00*

- Udon or Rice
  うどん 又は ごはん
- Ice Cream
  アイスクリーム

A La Carte

Shabu Shabu or Sukiyaki*

しゃぶしゃぶ 又は すき焼き

Washugyu 和州牛	*52.00*
Miyazaki Wagyu 宮崎牛	*98.00*

= Our Recommendation

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刺身

*Sashimi**

Daily selections of sashimi

Today's Special Platter 本日のお薦め盛り合わせ	*3-4 serving*	*82.00*
Assortment 刺身盛り合わせ	*With 7 Types of Sashimi (2-3 serving)*	*54.00*
	With 5 Types of Sashimi (1-2 serving)	*22.00*
Hamachi - Yellowtail はまち		*17.00*
Salmon サーモン		*16.00*
Amaebi - Sweet Shrimp 赤海老		*22.00*

Local Catch

〈ローカルのおさかな〉

Island Sashimi Sampler ハワイ産お刺身盛り合せ		*68.00*
Tuna "Akami" 生まぐろ 赤身		*20.00*
Tuna "Chutoro" - Medium Belly 生まぐろ 中とろ		*28.00*
Kanpachi - Amberjack かんぱち		*16.00*
Live Big Island Abalone ハワイ島の活あわび		*38.00*
Botan Ebi - Large Sweet Shrimp ぼたん海老		*24.00*

寿司

*Sushi**

Enjoy chef's selections of the day

Today's Special Selections (10pcs) 本日の盛り合わせ 10品	*56.00*
Assorted Nigiri (5pcs) 盛り合わせ 5品	*29.00*

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前菜 Appetizer

Start your meal with a selection of Japanese Pupu's

Boiled Soy Beans "Edamame" *7.00*
茹でたて枝豆

Deep Fried Fish Cake *10.00*
揚げたて薩摩揚げ

薦 Deep Fried Shrimp Cake *12.00*
海老しんじょう揚げ

Asari Clams with Garlic Butter Sauce *13.00*
浅利ガーリックバター焼き

Sake Steamed Asari Clams *13.00*
浅利の酒蒸し

Smoked Eggplant with Bonito Flakes *7.00*
焼き茄子

Blanched Spinach with Bonito Flakes *7.00*
ほうれん草のおひたし

Fresh Tomato Salad *8.00*
まるごと冷やしトマト

Assorted Japanese "Tsukemono" Pickles *9.00*
お新香盛り合わせ（ヤシの新芽入り）

薦 Pickled Heart of Palm *10.00*
ヤシの新芽のさっぱり酢漬け

Fresh Tuna with Natto* *12.00*
生まぐろと納豆和え

Ahi Poke* *15.00*
まぐろポキ

薦 Homemade Macadamia Nut Tofu *10.00*
自家製マカデミアナッツ豆富

Avocado with Mountain Yam Wasabi Dressing *10.00*
アボカドの山芋かけわさび風味

Mozuku Seaweed in Vinegar Sauce *9.00*
もずく酢

Octopus and Cucumber in Vinegar Sauce *12.00*
たこと胡瓜の酢物

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豆富 ハワイのお豆富屋さんから Tofu

Locally made fresh tofu

薦 Homemade Silken Tofu with Soymilk Sauce *10.00*
すくい豆乳豆富

Tofu Steak with Chicken Teriyaki *9.00*
豆富のステーキ

Deep Fried Tofu with Mushroom Sauce *9.00*
揚げ豆富きのこ餡かけ

Hot Pot Tofu with Seafood and Vegetables *12.00*
湯豆富

Homemade Cold Tofu in "Zaru" *10.00*
ざる豆富

有機野菜のサラダ Organic Salad

Colorful organic greens

Green Salad *12.00*
アスパラグリーンサラダ

薦 Salmon Salad* *15.00*
サーモンづくしサラダ

Tofu Salad *13.00*
豆富サラダ

Bacon and Avocado Salad *13.00*
アボカドベーコンサラダ

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山海料理

A La Carte

Flavorful dishes from Mauna to Makai

	Seafood Steamed Custard "Chawanmushi" 海鮮たっぷり茶碗蒸し	*12.00*
薦	Grilled Miso Marinated Black Cod 銀だら味噌焼き	*16.00*
	Grilled Mackerel 鯖塩焼き	*12.00*
	Grilled Eel "Kabayaki" うなぎ蒲焼き	*16.00*
	Grilled Yellowtail Collar はまちカマ塩焼き	*16.00*
	Grilled Salmon (Salt or Teriyaki) 鮭焼き（塩又は照焼）	*10.00*
薦	Grilled Miso Marinated Salmon Belly 鮭かまはらす味噌焼き	*10.00*
	Deep Fried Chicken "Karaage" とり唐揚げ	*10.00*
	Grilled Beef Tongue with Onion Sauce 壺入り牛タンねぎ塩焼き	*16.00*
	Steamed Pork and Vegetable with Spicy Miso 豚ばら肉と蒸し野菜	*12.00*
	Chicken Teriyaki とりの照り焼き	*10.00*
	Sauteed Pork and Onion with Ginger Sauce 豚の生姜焼き	*12.00*
薦	Sauteed Diced Beef and Vegetables* 牛肉と野菜のスタミナ焼き	*16.00*
	U.S. Prime Sirloin Steak with Sesame Sauce* USプライムサーロインコンロ焼き	*32.00*
	U.S. Prime Filet Steak with Sesame Sauce* USプライムフィレ肉南部皿焼き	*32.00*

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食事と汁もの

Rice, Noodle & Soup

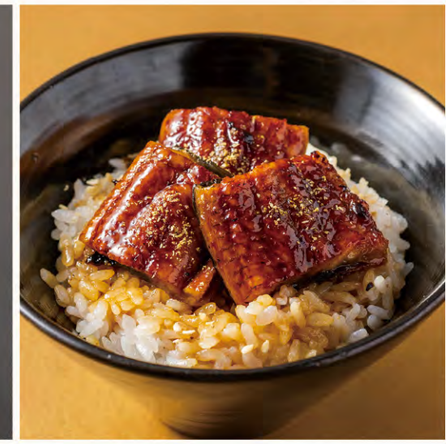
Something small to finish your meal

Thin Inaniwa Udon Noodle -Hot or Cold *12.00*
稲庭うどん（温・冷）

Buckwheat Soba Noodle -Hot or Cold *12.00*
日本そば（温・冷）

Thin Somen Noodle in Cold Ume Soup *12.00*
冷やし梅そうめん

Rice Soup "Chazuke" (Salmon, Plum or Seaweed) *10.00*
お茶漬け（梅/鮭/昆布）



天麩羅

Tempura

Enjoy with Hawaiian pink salt or tempura sauce

Shrimp and Vegetables *16.00*
大海老と野菜盛り合わせ

Assorted Vegetables *10.00*
野菜5品盛り合わせ

Squid *12.00*
いかの天麩羅

Softshell Crab *10.00*
ソフトシェルクラブ天麩羅

Locally Grown Heart of Palm *12.00*
ハワイ産ヤシの新芽天麩羅

Locally Grown Sweet Potato *10.00*
ハワイ産紫芋の天麩羅

= Our Recommendation

Mini Rice Bowl with Fresh Tuna and Mountain Yam* *15.00*
まぐろ漬けとろろ小丼

Mini Rice Bowl with Salmon and Avocado Spicy Mayo* *15.00*
鮭とアボカドの炙りスパイシー小丼

Mini Rice Bowl with Grilled Eel "Kabayaki" *13.00*
うなぎ小丼

Red Miso Soup with Asari Clam *7.00*
あさり赤出汁

Red Miso Soup with Nameko Mushroom *7.00*
なめこ赤出汁

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RESTAURANT SUNTORY