

## small plates

big island salad hamakua mushrooms, baby greens, rare volcano honey & balsamic vinaigrette	10
rice paper wrapped caesar salad heirloom tomato, manchego cheese	12
ocean salad kona lobster, prawns, big island abalone, scallop, tobiko caviar, avocado & tarragon vinaigrette	25
alaskan king crab chowder kahuku corn, bacon, baby leeks, crispy crab senbei	12
azure sashimi hawaiian yellow tail ahi, kona amber jack, avocado & watermelon radish salad, ginger vinaigrette, papadum crisp	19
grilled coriander prawns watermelon ceviche, thai chile, tahitian lime	19
kona baby back ribs kona coffee bbq-sauce, sweet corn & edamame succotash, kiawe smoke	17
sake steamed manila clams enoki mushrooms, prosciutto, meyer lemon gremolata	17
torched wagyu carpaccio manchego cheese, baby arugula, wasabi aioli	18

### **PIER 38:** local seafood

the honolulu fish auction is the only one of its kind between tokyo and maine. open at 5:30 am with the ringing of a brass bell, hawaiian fisherman auction off their day's catch to the most particular buyers. we feature the best of today's local market. today's flame roasted market catch from daily fish auction:

your selection can be prepared:

simply high heat roasted with white wine, meyer lemon and fresh herbs

-or

chef's special island preparation

## large plates

ginger steamed opakapaka kukui nut, lemongrass jasmine rice, chile broth	36
black & blue seared ahi spiced nori crust, okinawan spinach, ruby port & mustard sauce	37
kona shellfish bowl lobster, prawns, clams, scallops, abalone mushrooms, konyaku noodle, kaffir lime & chile broth	45
spiced kona lobster chermoula & crispy fingerling potato kahuku corn, wailua asparagus, hamakua mushrooms and ginger raita	60
shelton farms roasted chicken kabocha pumpkin, potato puree, parmigiano reggiano natural jus	32
grilled mountain meadow lamb chops marcona almond & meyer lemon crust, spiced zinfandel reduction	45
usda prime ribeye creamed big island sweet corn & hamakua mushrooms, crispy shallots, red wine glaze	45

## sides

crushed fingerling potato, hawaiian sea salt, extra virgin olive oil	7
lemon grass & kaffir lime jasmine rice	5
green tea soba noodles, shiitake mushroom-tsuyu sauce	7
steamed baby bok choy	7
oven roasted wailua asparagus, smoked citrus aioli	9
sake braised big island spinach, garlic chips	7
kahuku corn & hamakua mushrooms	8

**AZURE**  
restaurant