



WELLNESS *your* WAY

APPETIZER

- kale & strawberry salad • 18
agave lime dressing, fresh citrus, steamed tempeh, kula strawberries
- cucumber “soba noodles” • 17 🌱
coconut tomato pepper romesco, green onion, toasted coconut,
cherry tomatoes
- quinoa maki nori rolls • 21 🌱
kinpira gobo, avocado, carrot, cucumber, ginger ponzu
- raw beet “ravioli” • 25 🌱
macadamia nut “ricotta,” marinated papaya, crunchy vadouvan quinoa

ENTREE

- trio of cauliflower • 28 🌱
raw, pureed & roasted cauliflower, pickled & fresh asian pear,
thai red curry
- indian coconut curry • 32
coconut curry gravy, chef’s garden eggplant & swiss chard, 13 grain rice,
crisp chick peas, cilantro, fresh mango, coconut yogurt raita
- quinoa mushroom cakes • 31 🌱
green garbanzo beans, kale chimichurri,
smoked black pepper almond cream
- local mushroom pasta “alfredo” • 25 🌱
gluten-free pasta, hamakua mushrooms, cashew cream
sambal roasted cashew nuts
- local island fish • 42
millet & kula corn tabouleh, pea puree, shaved fennel salad

DESSERT

- almond chia pudding • 10 🌱
compressed melon with ginger
- raw lemon “cheese” cake • 12 🌱
roasted fruits
- chocolate avocado mousse • 12 🌱
fresh raspberries

*all dishes are gluten-free with the exception of the indian coconut curry and vegan
with the exception of the local island fish / 🌱 denotes dish that contains nuts*