



## cocktails

lychee spritz 12  
*jf haden lychee liqueur, lillet blanc, soda,  
 prosecco, lychee*

strawberry shiso spritz 10  
*ban ryu sake, strawberry, shiso, fiorente,  
 lemon soda*

house old fashion 12  
*bourbon, demerara, bitters*

patron ranch water 10

house mixed cocktails 10

hawaii draft beer 6  
*please ask your server for selections*

house wine 8  
*carefully curated by Master Sommelier,  
 Chuck Furuya & team*  
 prosecco

moscato

white

red

hummus & 'crudite' 9  
*melange of farm vegetables, aleppo pepper,  
 preserved lemon, hearth baked pita, zaatar*

caesar salad 10  
*baby romaine, shaved parmigiano, toasted breadcrumbs,  
 white anchovy, classic caesar dressing*  
*add grilled local catch +\$12*  
*add koji marinated chuck eye +\$15*  
*add dijon marinated chicken +\$8*

margherita flatbread 14  
*neapolitan pizza sauce, mozzarella, shiso, mint, island olive oil*

pepperoni flatbread 16  
*tomato basil sauce, pepperoni, fresh mozzarella,  
 fresh basil, oregano, powdered pecorino*

mushroom onion flatbread 14  
*garlic marscarpone, fresh thyme leaves, arugula, truffle  
 pate oil, parmigiano reggiano*

truffle parmesan fries 8  
*black truffle pate, parmigiano reggiano, zaatar, nori,  
 galric aioli*

fried calamari 8  
*lightly fried squid, caper & dill remoulade, charred  
 lemon, fresh parsley*

tuna poke 16  
*soy, sake, mirin, garlic, onion,  
 ho farm japanese cucumbers, kanekoa farms green  
 onions, habanero masago, toasted sesame seeds,  
 alae seasalt*

pork belly sliders (2) 16  
*crispy pork belly, miso mustard, brown rice tare,  
 pickled red onions, brioche slider buns*

sera burger sliders (2) 14  
*3oz american wagyu, cheddar, garlic aioli,  
 onion marmalade, lettuce, tomato, onion*

spicy pomegranate wings (5) 15  
*fried chicken wings, spicy pomegranate soy glaze,  
 furikake*



CONTAINS NUTS