

# **Mah Jong's**

## **Tastes**

*Salmon spring rolls – cucumber nuoc mam, fresno chili*

*Shrimp cakes – thai basil, pepperonata, pickled cauliflower*

*Half dozen Shigoku oysters – atomic horseradish, cocktail sauce*

*Housemade Short Rib ravioli – mirepoix, pomodoro, roasted garlic*

*Kurobuta pork cheek – slow braised, five spice, choy sum*

*Hamachi sashimi – blood orange, seaweed salad, Hawaiian alaea*

*Baked Portobella casserole – penne rigate, grana, oyster sauce*

*Fried calamari provencale – lemon, Worcestershire, tomato, beurre blanc*

**\*\* oysters on the half shell, robata bar on patio, 5:00p.m. – 7:00p.m. mon-fri \*\***

## **Harvest**

*Asian pear salad – Mannasero farms gem lettuce, lavender vinaigrette,*

*Wild arugula – fuji apples, champagne vinaigrette, sun dried cherries*

*Unity farms Lacinato Kale – white balsamic, raisins, tomato confit*

*South coast farms grilled asparagus – black pepper oil, quail egg, fried onions*

*Seasonal vegetable platter – four organic flavors, grilled and marinated*

## **Brunchy plates**

*Pulled pork pancakes – bourbon maple syrup, vanilla bean*

*Togarashi shrimp scramble – shishito peppers, marinated pear tomatoes*

*Shrimp cake benedict – sourdough muffin, hollandaise, blackened spices*

## **To Share**

*Akaushi burger – on brioche, Kennebec fries, house aioli*

*Huli Huli half chicken – nishiki rice, mustard greens, sweet white corn (allow 15 min plz)*

*Seared albacore – soy wasabi glaze, macadamia spinach*

*Spicy shrimp bowl – Chinese broccoli, sweet onion, mushrooms, oyster sauce*

*Duck bacon BLT – vine tomatoes, iceberg, whole wheat*

*Wild salmon – confetti thai jasmine, basil soffrito, chantennay carrots*

*Filet mignon – shitake mushroom risotto, white truffle oil*

*Cold soba noodles – slow braised chicken, walnuts, sesame oil*

*Hokkaido scallops – linguini, scallions, brodo style*

## **Sweet fix**

*Cheesecake stuffed beignets – Tanaka farm strawberries, caramel, powdered sugar*

*Watermelon slide – fruit cocktail, agave, blackberry sorbet*

*Salted caramel parfait – mahalo to black market bakery*

*Just rich chocolate cake – duo of bittersweet and Belgian chocolates, godiva essence*

*Lychee panna cotta – almond tuile, roasted grape jam*

## **House beliefs** (thank you !!!)

*\* Plz refrain from cell phones tableside*

*\*Be part of the ohana, especially to our staff*

*\*respect the hourglass time*

*\*no chef coats*