

DINNER

BARRY MASUDA

Kaua'i Shrimp
*ulu hush puppies
charred scallion
preserved lemon*
\$24

 **Bigeye Ahi**
*kaffir lime
tatsoi
persimmons*
\$48

 **Maui Caught Fish**
*apple-parsnip purée
fennel
calamansi butter*
\$46

KA'ANA CLASSICS


Watermelon Salad
*feta
arugula
candied walnuts*
\$15

Grilled Octopus
*secret sicily
watercress
asparagus*
\$21

Ahi Tataki
*local tomatoes
fresh burrata
'ono farm's liliko'i*
\$24

KONA COLD

Kampachi
*waikapu poi
preserved lemon
chive lavosh*
\$21

 **Abalone Risotto**
*onsen egg
saikyo miso
shiitake salt*
\$31

 **Lobster Creole**
*longanisa
rainbow chard
okra*
\$43


UPCOUNTRY FARMS

Pork Belly
*poha berry
foie gras
local orange*
\$21


Maui Gold Pineapple
*housemade charcutière
chevre
sweet toast*
\$18

 **Chicken "Marsala"**
*caponata
saffron crema
caper berries*
\$35

TAJIMA WAGYU

 **Wagyu Beef Cheeks**
*whole grain mustard
giardiniera
citrus*
\$47


Wagyu Hanger
*thai basil
green papaya
peanut*
\$23

 **Wagyu Tenderloin**
*62° egg
polenta
mushroom nage*
\$56

VEGETARIAN

Black Sesame Noodles
*peanut
garlic
maitake mushroom*
\$17

Panzanella
*local tomatoes
secret sicily
roasted garlic*
\$18

 **Kabocha Squash**
*horseradish chevre
rainbow chard
ali'i mushrooms*
\$30

Ka'ana means to share, and here we share from our heart. Using techniques from around the culinary world and through partnerships with local farmers, ranchers, and fishermen, we provide safe and local harvest while honoring the traditions of Hawaii's diverse culture.

Welcome to Ka'ana Kitchen