



ho'o.PAI - to excite, inspire, rouse

Welcome to Pai

Pescatarian Chef's Tasting Menu

Spring 2023

CHEF'S BUTTERMILK CORNBREAD

miso-honey butter

2pcs OSCIETRA CAVIAR & OYSTERS

lilikoi mignonette, Pai fire water, ogo
(supplemental 25.)

BAY SCALLOPS

white grape & clam gazpacho
jicama, marcona almond, pickled grapes, celery heart
Chateau La Nerthe '20- Tavel

SAMOA CRAB SIU MAI

opakapaka, sweet corn, lemon zest, garlic chive
Bodegas del Palacios - Albariño

AGEDASHI TURNIP CAKE

smoked akule, daikon oroshi, ti leaf consommé
Trimbach '16- Reserve Pinot Gris

GRILLED TAKO

Sri Lankan coconut curry, Maui Gold pineapple
pickled fresno chili, cilantro
Botani '19- Moscatel

MAITAKE & CAULIFLOWER

chow fun, shimeji, toasted peanut, green onion, Korean chili thread
Failla '21- Pinot Noir

FURIKAKE SALMON

wakame, yuzu ikura, cream of bok choy, black vinegar
Chateau Thivin '20 - Gamay

SORBET

Mai Tai

VANILLA CUSTARD FRENCH TOAST

honey-roasted strawberries, mint, coconut sugar
Blandy's Madeira

\$185 per person | \$275 with wine pairings

www.paihonolulu.com

Consuming raw or undercooked meats, fish, poultry and eggs may increase the risk of foodborne illness