



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

**Welcome to Pai**  
*(Sample Dairy-Free)*  
**Chef's Tasting Menu**  
*Holidays 2022*

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SOURDOUGH CIABATTA BREAD  
olive oil

2pcs OSCIETRA CAVIAR & OYSTERS  
lilikoi mignonette, Pai fire water, ogo  
*(supplemental 25.)*

HE'EIA SAMOAN CRAB  
ginger & citrus vinaigrette, edamame, inamona  
white grape & clam gazpacho  
*Jansz Premium Cuvée "NV"- Brut*

CHILLED LOBSTER  
golden beets & parsnip purée, lemongrass coconut curry, cilantro  
*Schramsberg '16- Demi-Sec*

AGEDASHI XO TURNIP CAKE  
smoked akule, miso-cured Ali'i mushroom  
daikon oroshi, ti leaf consommé  
*Trimbach '16- Reserve Pinot Gris*

SQUID LUAU AGNOLOTTI  
lomi tomato, limu, inamona (kukui nut & sea salt)  
*Muller Catoir '20- Scheurebe*

LAMB LOOK FUN  
cumin braised lamb, sesame hoisin, cilantro  
*Red Car '15- Syrah*

90 DAY DRY-AGED NY STRIPLON  
shiitake mushroom purée, roasted cauliflower, roasted pepper  
*Domaine Pallus "Les Pensées de Pallus" '16- Cabernet Franc*

SORBET  
dragon fruit, ginger, vodka

DARK CHOCOLATE HAUPIA  
almond cookie crumble, coconut sugar  
*Blandy's Rainwater Madeira*

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

[www.paihonolulu.com](http://www.paihonolulu.com)

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