



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

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

SHRIMP CHIPS

horseradish creme fraiche, charred maui onion (gf)
(supplemental 8.)

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

GINGER CHICKEN RISOTTO

ginger-scallion pesto, chicken confit, pecorino, mustard creme fraiche
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

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