

Welcome to Pai!
Spring 2024!

Optional Starters

Fresh Oysters with Oscietra Caviar \$25.
liliko'i mignonette, kiawe smoked chili pepper water

Shrimp Chips \$10.
horseradish crème fraîche, charred Maui onion

Chef's Tasting Menu

Chef's Buttermilk Cornbread
honey-miso butter

Citrus-Cured Kona Kampachi
bay scallop, cucumber, cherry tomato, bell pepper, ogo,
ginger wasabi dressing, lemongrass coconut curry, cilantro
Argyle, Vintage Brut '18 - Willamette, Oregon

Paepae o He'eia Samoan Crab
opakapaka siu mai, sweet corn, edamame,
pickled ginger, garlic chive, red vinegar
Gundlach Bundschu, Gewurztraminer '19 - Mendocino, California

Kona Lobster Cioppino
half lobster tail, green lip mussels, fennel, ogo, cherry
tomato, spicy fennel and tomato bisque
Domaine Barat, Chardonnay '20 - Chablis, France

Escargot & Tteokbokki
ginger-scallion-carrot top pesto, mushroom,
Ma'o Farms baby carrot
Bodegas Muga, Rose '22- Rioja, Spain

Duck Confit Taro Puff
duck and foie gras ragu, cabbage, shoyu mustard,
Mari's Garden micro shiso
Elena Walch, Sciava '22 - Alto Adige, Italy

90 Day Dry-Aged Ribeye
Schezuan and white peppercorn, cauliflower,
watercress, XO sauce jus
Faustino, Gran Reserva Tempranillo '10 - Rioja, Spain

Mai Tai Sherbet
pineapple juice, orange juice, coconut milk, rum

Dark Chocolate Haupia
almond cookie crumble, cacao nib, coconut sugar,
toasted coconut
Hidalgo, Morenita, Cream Sherry - Jerez, Spain

Chef's Tasting Menu \$210
Wine Pairings \$95

www.paihonolulu.com

