Asian Menu
April 2nd to April 25th, 2019

Choice of Starters
Smoked Taro and Local Beef Tartar “Spring Roll”
with Herbs, Pickles, Nam Pla Gel

Kim Chee Apple Salad
with Miso Panna Cotta, Okara Granola, Kim Chee Vinaigrette

Local Pork Rillette
with Apple Banana “Plum Sauce”, Ginger Crepe, Kim Chee

Charred Kabocha Kushiyaki
with Korean Barbeque Glaze, Pear Butter

Smoked Kampachi Salad
with Pickled Beet Mustarda, Herb Dressing

Roasted Cauliflower Chawan Mushi
with Mushroom, Truffle Soy Glaze, Charred Miso Onigiri

Ahi “Pasta”
with Apple, Shaved Foie, Ponzu

Tempura Inside Out Roll
with Unagi and Spicy Tuna

*Consuming raw or undercooked foods may increase your risk of food borne illness
Not all ingredients are listed on the menu, please let your server know if you have any allergies or dietary concerns
Everything is made daily, we are very sorry if we run out of any dishes

The Culinary Program at Kapi‘olani Community College is an educational training facility where the food is prepared and served by students.

Donations are gratefully accepted, and may be placed in the “Tip Box” at the entrance of the dining room. We ask that you please refrain from tipping your student waiter or waitress individually. All donations are deposited into a special fund which is used to support activities that benefit all of the students enrolled in Culinary Arts and Hospitality Education at Kapi‘olani Community College.

Form of payment accepted are by cash, personal checks, credit cards and traveler’s checks.

Mahalo for your continued support.
Choice of Entrée:

Indian Spiced Lamb Chops
*with Hummus, Chala Masala Sauce, Charred Cucumber.*
$25

Citrus Buttered Kauai Prawn
*with Vietnamese Crepe, Coconut Cauliflower, Sweet Chili.*
$24

Pork Belly
*with Charred Cabbage Okonomiyaki, Scallion Ginger Relish.*
$24

Vietnamese Duck Breast and Duck Leg Bun
*with Accompaniments.*
$24

Crispy Lemongrass Chicken
*with Green Papaya Salad, Carrot Red Curry.*
$23

Soy Garlic Local Flank
*with Sweet Onion Corn Zongzi, Beet Sambal.*
$25

Crispy Fried Ulu
*with Miso Brown Butter, “Cilantro Kosho”.*
$22

Salt Baked Hawaiian Kampachi
*with Local Tomato, Poi Beignets, Luau Sauce.*
$25

Dessert
Daily Special Desserts
By Chef Dan Wetter and his Intermediate Baking Class

Beverage:
Kona Coffee  Decaffeinated Coffee
Hot Tea or Iced Tea

Lunch Prepared By
Chef Jason Peel & Students

Dining Room Service
Instructor Aaron Chau & Students

Desserts Prepared by
Chef Dan Wetter & Students