



Dinner Menu

APPETIZERS

Kalua Pork Potstickers
Pineapple Curry, "Sribasco"
Aioli 13

Blistered Shishito Peppers
Anchovy, Breadcrumbs 9

Crab Cakes
Guava-Chili Aioli, "Lomi"
Tomato Salsa 16

**Ahi Poke Stack*
Crispy Won Ton Chips,
Smashed Avocado, Wasabi 18

**Kona Kampachi Sashimi*
GF
Sea Beans, Ginger, Serrano,
Shoyu, Sizzling Peanut Oil 17

KONA'S GARDENS

Ray's "Chopped" Salad GF
"Ha" Farms Romaine, Bay Shrimp, Sweet Onion,
Avocado, Big Island Feta, Tomatoes, Caper-Mustard
Vinaigrette 14

Butter Lettuce Wedge GF
House Candied Bacon, Cherry Tomato, Farm Egg,
Blue Cheese Ranch 13

Shaved Baby Fennel GF
Kona Citrus, Arugula, Basil, Fingerling Potato
Chips, Citrus-Miso Vinaigrette 13

"Ha Farms" Garden Greens GF
Hilo Palm Hearts, Baby Cucumber,
Wild Lilikoi Dressing 13

KAI (OCEAN)

Macadamia Nut Crusted
Mahi Mahi
Wokked Garlic Vegetables,
Ginger-Lime Butter, Radish
Sprouts 39

**Fresh Troll Caught Fish* GF
"Simply Grilled", Chef's
Inspiration MKT

Fresh Island Fish Tacos
Day Boat Caught, Local Brew
Battered, Pico De Gallo,
Avocado Crema, Lime 24
Add Taco 10

Kona Kampachi
Ancient Grains, Earth Grown
Tomatoes, Smoked Yogurt,
Olive Oil 37

**Grilled Ahi* GF
Grilled Medium Rare, Green
Papaya Salad, Local Carrots,
Peanuts, Hawaiian Chili
Vinaigrette, Shrimp Crisps 34

AINA (LAND)

Hawaii "Naturally Raised"
N.Y. Steak GF
"Konashire" Steak Sauce,
Hamakua Ali'i Mushrooms,
Land Cress 39

Roasted Free Range Chicken
GF
Potato Puree, Island "Roots",
Natural Jus 28

Duroc "Tomahawk"
Smoked Pork Chop GF
Okinawan Sweet Potatoes,
Browned Butter-Mustard Jus,
Waimea Strawberry Jam 39

**"Ray's Burger"*
Chef's Featured Weekly Burger,
Big Island Inspired 19

**"Da Burger"*
Big Island Beef, House Bacon
Jam, Gruyere Cheese,
Crispy Parmesan, Lettuce,
Tomato, Onion Rings, Kona
Coffee BBQ 19

PAU (SWEET ENDING)

Wild Lilikoi Cheesecake
Ahualoa Goat Cheese, Citrus
Curd, Ulu Crisps 13

Locally Made Sorbet
Seasonal Fruits 13

Summer Kona Mango GF
Summer Kona Mango, Coconut
Sticky Rice, Haupia Sauce,
Sesame 13

Chocolate Creme Brulee
Double Chocolate Ice Cream
Cone, Berries 13

GF - Gluten Free

In support of our sustainability initiatives, water is available upon request.

Please inquire with us about vegan and gluten free options!

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Parties of 8 or more will have 18% gratuity added to their bill. Split checks will be limited to 2 per table.