



Red Salt New Year Menu

- Starter -

HERB & CITRUS CURED BONE MARROW

Roasted Bone Marrow | Pickled Giardiniera | Black Garlic |
Crostini

NIGIRI & CAVIAR

Chef's Daily Catch with Royal Baika Caviar

- Entree -

MIYAZAKI A-5 WAGYU

6oz A-5 Striploin | Pommes Fondant | Black Sesame Demi
Shoyu Roasted Hamakua Mushrooms

LOBSTER LONG NOODLE

6oz Citrus & Shiso Poached Lobster Tail | 48 Hour Kari
Braised Pork Belly | Long Rice Noodle | Cardamon Spiced
Broth | Garden Sprouts | Chili Infusion

- Dessert -

CHAMPAGNE STRAWBERRY PAVLOVA

Macerated Strawberries | Toasted Champagne
Merengue | Cacao

\$150 - PREFIX (NO SUBSTITUTIONS)

- Cocktails -

HAPPY HULADAYS \$22

Kulana Nanea Rum | Cranberry | Ginger | Lemon | Prosecco | Mint

KOLOA COCONUT EGGNOG \$22

Jim Beam Bourbon | Cruzan Coconut Rum | Island Eggnog |
Nutmeg

