



EURASION TAPAS

Served Family Style...

Contemporary Sushi

sweet miso glazed salmon & smoked and torched mekajiki

Panko-Crusted Ahi

nori-wrapped with braised celery, konbu, shiso & kimchee lemon grass sauce

Seared Sea Scallops

bacon-tomato takana ragout with kabayaki butter sauce & tobiko

Miso Yaki Butter Fish

wilted spinach & lemon-ume jelee on steamed white rice

Maui Cattle Co. Rib Eye Steak

14 day dry-aged, with seasonal vegetables, mashed potatoes & ponzu butter sauce

Hawaiian Vanilla Bean Panna Cotta

mango sorbet



EURASIAN TAPAS

family style....

Contemporary Sushi

sweet miso glazed salmon & pepper seared ahi

Seared Sea Scallops

bacon-tomato takana ragout with kabayaki butter sauce & tobiko

Bacon-Wrapped Jumbo Shrimp

ginger-scallion, sweet miso & green papaya salad

Miso Yaki Butter Fish

wilted spinach & lemon-ume jelee on steamed white rice

Red Wine-Steamed Veal Cheek

cilantro "pesto" crust, Asian succotash & mashed potato

Hawaiian Vanilla Bean Panna Cotta

mango sorbet

h i r  s h i

EURASION TAPAS

family style....

Sizzlin' Moi Carpaccio

ginger, Hau'ula tomato, Mrs. Cheng's tofu & ponzu vinaigrette

Mekajiki Sushi--*smoked & torched, with shiso, konbu, wasabi aioli, takuwan, red jalapeno*

Salmon Sushi--*sweet miso-glazed salmon*

Seared Sea Scallops

bacon-tomato takana ragout with kabayaki butter sauce & tobiko

Bacon Wrapped Jumbo Shrimp

ginger-scallion & green papaya salad

Opah (Moonfish)

ogo-brown butter with lomi tomato relish

Slow Cooked Beef Short Rib

seasonal vegetables and red wine jus

Flourless Chocolate Cake

fresh fruit & orange sorbet



EURASION TAPAS

Vegetarian Menu

King Alii Mushroom Sushi
Chef's Special

Tofu Carpaccio
*thinly sliced tofu with fresh ginger, tomatoes,
spring onions and ponzu sauce*

Spinach Salad
with takana, tomatoes and sesame mustard vinaigrette

Miso Glazed Eggplant
served with pickled ginger and edamame

Wild Mushroom Pasta
with takana, tomato concasse, ch oi sum & white truffle oil



EURASION TAPAS

Party Menu #1

individually plated

Pepper Seared Ahi & Miso Glazed Salmon Sushi
*Grilled scallion, yuzukosho, shiso & yuzu vinaigrette
pickled red ginger with sweet miso*

Crispy Shrimp Pasta
linguini pasta, seasonal vegetables with black bean butter sauce

Sauteed Salmon
*baby bok choy, crispy angel hair potato
& miso cream sauce*

Crab Stuffed Mahimahi
citrus aioli, sautéed vegetables & lemon pepper broth

Pan Roasted Filet Mignon
*mushroom duxelle, Frankie's pepper corn, Nalo micro arugula, mashed
potato & foie gras ponzu demi*

Flourless Chocolate Cake
mandarin orange sorbet



EURASION TAPAS

Party Menu #2

individually plated

Pan Seared Ahi

ginger, shiso, aioli & truffled ponzu

Duo of Contemporary Sushi

sweet miso glazed salmon & torched cold smoked island mekajiki

Organic Green Salad

*crumbled eggs, tsukemono, bacon bits, Hau'ula tomato & mustard
sesame vinaigrette*

Pan Roasted Opah (Moonfish)

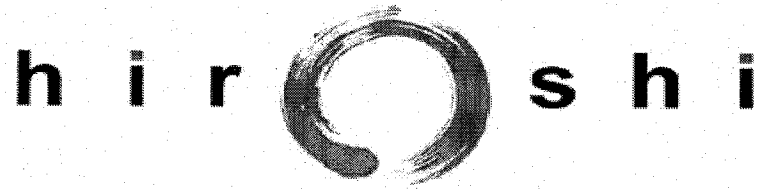
*tomato concasse, choy sum & ogo-miso ginger
brown butter sauce*

Pan Roasted Filet Mignon

*seasonal vegetables, mashed potato
& teriyaki butter sauce*

Hawaiian Vanilla Bean Panna Cotta

mango sorbet



EURASION TAPAS

Party Menu #3

individually plated

Duo of Contemporary Sushi

sweet miso glazed salmon & torched cold smoked island mekajiki

Bacon Wrapped Jumbo Shrimp

ginger-scallion, sweet miso & green papaya salad

Pan Seared Sea Scallops

bacon takana ragout, tobiko & kabayaki butter sauce

Smoked Grilled Salmon Puttanesca

anchovies, kalamata olives, capers & Hau'ula tomatoes on linguini with fresh herbs

Braised Short Rib "Milanese"

*sunny side quail egg, shaved parmesan cheese
& mashed potato*

Hawaiian Vanilla Bean Panna Cotta & Flourless Chocolate Cake

Sorbet



EURASION TAPAS

Party Menu #4

individually plated

Grilled Japanese Mongo Squid & Roasted Shiitake Mushrooms

Yamagobo, green beans, thyme & nampla butter sauce

Crispy Shrimp Pasta

*linguini pasta, seasonal vegetables with
black bean butter sauce*

Miso Yaki Butterfish

choi sum and pickled ginger

Smoked Grilled Salmon Puttanesca

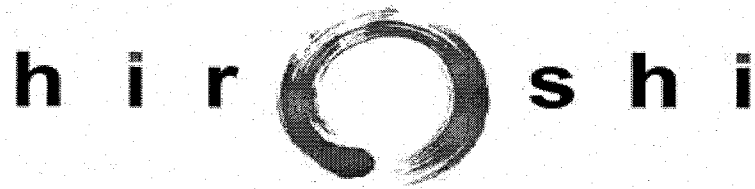
*Kalamata olives, anchovies, capers & hau'ula tomatoes on linguini with
fresh herbs*

Red Wine Steamed Veal Cheek

*Cilantro "pesto" crust, Asian succotash
& mashed potato*

Hawaiian Vanilla Bean Panna Cotta

mango sorbet



EURASION TAPAS

Party Menu #5

individually plated

Pan Seared Ahi

ginger, shiso, aioli & truffled ponzu

Bacon Wrapped Jumbo Shrimp

Ginger-scallion, sweet miso & green papaya salad

Organic Spinach Salad

*crumbled eggs, tsukemono, bacon bits, Hau'ula tomato & mustard
sesame vinaigrette*

Panko Crusted Mekajiki (broadbill swordfish)

*Zucchini, tomato concasse, roasted mushrooms, thyme, Thai basil &
roasted garlic soy butter*

Braised Boneless Beef Short Rib "Milanese"

*Sunny side quail egg, Wai'alu asparagus, shaved parmesan cheese, truffle
oil, mashed potato & seasonal vegetables*

Flourless Chocolate Cake

Mandarin orange sorbet

Sample



EURASION TAPAS

Party Menu #6

individually plated

Duo of Contemporary Sushi

sweet miso glazed salmon & torched cold smoked island mekajiki

Grilled Japanese Mongo Squid & Roasted Shiitake Mushrooms

yamagobo, green beans, thyme & nampla butter sauce

Pan Seared Sea Scallops

kabayaki butter sauce & tobiko

Crab-Stuffed Mahimahi

citrus aioli, seasonal vegetables with lemon pepper broth

Maui Cattle Co. Rib Eye Steak

14 day dry aged steak with seasonal vegetables, mashed potatoes & teriyaki butter sauce

Hawaiian Vanilla Bean Panna Cotta & Flourless Chocolate Cake

sorbet

Vino

ITALIAN TAPAS & WINE BAR

Pupu Menu—not dinner

Crispy Rock Shrimp Scampi

baby arugula & shellfish cioppino

Crispy Calamari

Peperonicini balsamic aioli

Chicken Alfredo Pasta

*Sautéed chicken, mushrooms, fresh basil & grated
parmesan reggiano*

Garlic Cheese Bread

Braised Pork

*Tuscan bean stew, balsamic reduction & essence
of fresh thyme*

Vino

ITALIAN TAPAS & WINE BAR

served family style...

Crispy Rock Shrimp Scampi

Baby arugula & shellfish cioppino

~~~

### **Pan Seared Scamorza Cheese**

*Grilled crostini, roasted Roma tomatoes, caramelized red onions, baby arugula and lemon herb vinaigrette*

~~~

Vino's House Made Ravioli

Sweet fennel sausage, baby spinach, ricotta cheese in a slow cooked marinara sauce

~~~

### **Mini Veal Osso Buco**

*Slow braised, veal-red wine reduction & mashed potatoes*

~~~

Warm Apple Tart

Caramel sauce and vanilla ice cream

Vino

ITALIAN TAPAS & WINE BAR

family style menu...

Crispy Calamari

Peperoncini balsamic aioli

~~~

### **Roasted Heirloom Beet Salad**

*Nalo baby arugula, anchovy, sweet Maui onions,  
Roma tomatoes & pine nut vinaigrette*

~~~

Garlic Bread

~~~

### **Truffled Mac & Cheese**

*Proscuitto, mushrooms, aged Black Diamond white cheddar, double cream  
Gouda,  
garlic cream and topped with bread crumbs*

~~~

Maul Cattle Co. Flat Iron Steak

Roasted cippolini onions, broccolini & red wine shallot demi glace

~~~

### **Buttermilk Pannacotta**

*Port wine cherries*

# Vino

## ITALIAN TAPAS & WINE BAR

### MENU A

*Individually plated...*

#### **Big Island Beef Carpaccio**

*Ricotta salata, pumpkin seed oil, red jalapeno pesto,  
smoked sea salt & micro arugula*

#### **Pan Seared Scamorza Cheese**

*Grilled crostini, roasted Roma tomatoes, caramelized red onions,  
baby arugula and lemon herb vinaigrette*

#### **Butter Poached Kona Maine Lobster**

*Black truffle carnaroli risotto & tarragon buerre blanc*

#### **Fresh Hawaiian Snapper**

*caperberries, Manzanilla olives, preserved lemon confit  
& shellfish brodetto*

#### **Maui Cattle Co. Flat Iron Steak**

*Roasted cippolini onions, broccolini & red wine shallot demi glace*

#### **Warm Apple Tart**

*Caramel sauce and vanilla ice cream*

# Vino

ITALIAN TAPAS & WINE BAR

## MENU B

*Individually plated...*

### **Frisee & Warm Poached Egg Salad**

*Shaved fennel, pancetta, walnuts & gorgonzola dolce latte*

### **Chianti Braised Veal Cheek "Ravioli"**

*Roasted wild Hamakua mushrooms, foie gras demi  
glace & fresh black truffles*

### **Crispy Rock Shrimp**

*House-made cioppino sauce and fresh arugula on fresh linguine*

### **Fresh Hawaiian Snapper**

*caperberries, Manzanilla olives, preserved lemon confit  
& shellfish brodetto*

### **Slow Braised Mini Veal Osso Buco**

*Seasonal vegetables, veal-red wine reduction & mashed potatoes*

### **Buttermilk Pannacotta**

*Port wine bing cherries*