

Mioana

From the time when voyagers navigated the sea using only the stars, Kahuwai Bay thrived as a meaningful destination alongside ancient trade routes. Produce so beloved in Hawaiian cooking today, including niu (coconut), mai'a (banana), and kalo (taro), was once entirely new to these shores, brought by far flung seekers who shared in the bounty of moana—the ocean.



Helmed by world traveler and executive Chef Chad Yamamoto, Moana invites guests to embark on a journey of their own through experiencing Pacific rim flavors, elevated with the freshest Polynesian ingredients - Many grown here in our garden, Kahiko Malai'ai

Small

Charred Ahi ^N ✱ <i>Sunflower and cucumber namasu, ogo, charred jalapeño ponzu</i>	30
Hokkaido Scallop Crudo <i>XO sauce</i>	36
"Smoked" Ahi Bubble ^N ✱ <i>Quinoa, ogo, scallion, nori, furikake</i>	28
Charred Kona Prawns ^N ✱ <i>Garlic chili butter</i>	32
Sticky Pork Ribs <i>Chili glaze, pickled onions</i>	27
Kumamoto Oysters ½ Dozen <i>Smoked shoyu froth</i>	36
Grilled Octopus <i>Kimchee romesco, smoked potato puree</i>	32
Cured Kona Kanpachi <i>Green apple gelée, shiso leaf</i>	32

Crispy Soft-Shell Crab <i>Ancho Chile, black garlic, charred eggplant, parsnip & green tomatillo chutney</i>	27
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All proceeds from this dish will be donated to the Chef Hui non-profit organization to support those affected by the Maui fires.

Fresh & Tossed

Roasted Beet and Carrot ^N ✱ <i>Whipped honey ricotta, 'inamona dukkah, honey glaze</i>	25
Dungeness Crab Salad <i>Fennel, cucumber, avocado, ikura</i>	34
Kamuela Tomato & Strawberry ^N ✱ <i>Konbu aioli, pickled mustard seeds, white shoyu vinaigrette</i>	26
Gem Salad ^N <i>Seaweed ranch, Hirabara romaine, pepitas, sesame seed, puffed quinoa</i>	23

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

^N - vegetarian ✱ partners in provenance

Entrée

Miso Kanpachi ✨ <i>Eggplant purée, fennel, pea shoots</i>	52
Kalua Pork and Roasted Ulu Agnolotti ✨ <i>Ulu, sea asparagus, 'inamona gremolata, uni butter</i>	42
A5 grade Japanese Wagyu New York Steak <i>Alliums, black garlic tosazu, edamame</i>	MP
Kalbi Braised Beef Cheeks <i>Kimchee glazed carrots, ali'i mushrooms</i>	65
Eggplant Katsu 🌿 <i>Ginger yuzu aioli, seaweed kraut</i>	32
Hawaiian Snapper ✨ <i>Mushroom dashi, sweet corn, sea sapphire</i>	49
Pulehu Chicken ✨ <i>Smokey teriyaki, charred fennel, shaved radish</i>	48



Sides 15

Potato <i>Yuzu dressing, ikura</i>	
Kabocha Pumpkin 🌿 <i>Burnt miso, pepita crunch</i>	
Roasted Mushrooms ✨ <i>Bacon vinaigrette</i>	
Ulu Frites 🌿 ✨ <i>Black garlic aioli, lemon peel confit</i>	

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PARTNERS IN PROVENANCE

Born of a collaboration with local farmers, fishermen, purveyors that provide fresh and seasonal ingredients throughout the year; Kona Village, a Rosewood Resort, with its Partners in Provenance initiative is committed and dedicated on delivering the highest quality culinary experiences. Just to name a few; our herbs, lettuce, flowers, and vegetables from Hirabara Farm and Adaptations Farm. Fish and seafood from local fisherman boats. Honey from Wai Meli bee farms. Artisanal specialty coffee and tea from Big Island Coffee Roasters and Mauna Kea Tea.