

# liholiho

yacht  club

popcorn, butter, togarashi 5.98

tuna poke, sesame oil, radish,  
nori cracker 18.56

yellowtail sashimi, sharlyn melon,  
black sesame, citrus kosho,  
crushed cucumbers 18.56

fried oyster, beef carpaccio,  
1000 island, butter lettuce 15.11

duck liver toast, jalapeno,  
pickled pineapple 11.66

beef tongue, kimchi, cucumber,  
poppy seed steam bun 14.85

shaved pig head, pickled fresnos,  
pumpkin seed tomatillo pesto,  
nectarine, crispy pig ears 17.57

1 oz caviar, furikake brioche,  
french onion

~ california white sturgeon 66.56

~ bulgarian osetra gold 130

brentwood corn, sakura tomato, sunflower seeds,  
aged gouda, kohlrabi, herb salad, ranch 14.27

albion strawberries, black sesame-maple, almonds,  
bay blue, red endive, black truffle 15.67

marinated squid, crispy tripe, lemon cucumber,  
red cabbage, watermelon, peanuts 17.50

soft shell crab katsu, pickled ginger, sesame,  
green bean kimchi, wasabi aioli 26.77

brokaw avocado, chicken fried romano beans, miso,  
sungolds, everything spice 16.82

scallops, misoyaki pork belly, english peas, pecans,  
sunchoke, spring onions 25.27

whole maine lobster, preserved black bean sauce 54.10

manila clams, coconut curry, snap peas,  
fresh turmeric, naan 18.56

roasted octopus, curried raisins, castelvetrano olives,  
butterball potatoes, fresh coriander 19.35

kimchi fried rice, smoked egg yolk, house-made spam,  
tamari, clamshell mushrooms 17.23

kung pao sweetbreads, cashews, fairy tale eggplant,  
thai basil, black vinegar honey glaze 20.25

whole roasted cauliflower, bone marrow hollandaise,  
pickled red onion, shoestring potatoes 17.76



wild king salmon tail, summer squash, capers, black olives, smoked walnuts, dijon butter 43.40

opah, chili-honey rub, butter beans, broccolini, mei qing choy, soy brown butter 41.63

pork chop, farro verde, buttered cabbage, stone fruit, pistachios, pickled jalapenos, mustard seed 37.87

grilled shortrib, escargot-bone marrow-twice baked potato, mushrooms, fresh horseradish 45.34

slab of beef ribs, kimchi glaze, miso butter green zucchini, pickled onion 44.81

28oz. imperial wagyu ribeye, creamed collard green stuffed portobello, brandy peppercorn sauce 95.47

5% service charge added in support of employee benefits

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