DINNER

THIRTY EIGHT
HONOLULU

cold starters

FRESH OYSTERS 26
6 half-shell, house ponzu, scallions

HAMACHI JALAPEÑO 21
house ponzu, cilanto, lime oil

ABURI AHI CARPACCIO 21
fresh local ahi, tobiko, garlic aioli, tare, yuzu

POKE TOSTADA 13 🌶️
japanese bluefin toro, fresh local ahi, avocado, jalapeño aioli, tare, *raiz* tortilla

SEAFOOD CEVICHE 19 🌶️
fresh catch, shrimp, calamari, leche de tigre, chilies, tortilla chips

SMASHED CUCUMBER (v) 11
hondashi, sesame

hot starters

CRISPY TOTS (+*caviar*) 19
tater tots, potato puree, onsen egg, garlic aioli, smoked trout roe
add: kaluga caviar +28

SHRIMP TOAST 18
shokupan, makrut, green chili lime, puffed rice

CRISPY FRIED SHRIMP 18
floating shell, garlic, cilantro

SHISHITO PEPPERS (v) (gf) 16
tahini miso gomae ae, furikake crumble

GRILLED EGGPLANT (v) (vgo) 18
char siu glaze, baba ghanoush, fried chickpeas, fennel cucumber salad

hot starters *(cont.)*

CALAMARI KATSU 21
takoyaki-style, cabbage slaw, pickled ginger

SPANISH OCTOPUS 24
shiso chimichurri, charred snap peas

salads

RAINBOW CRUNCH (vgo) (gfo) 19
cabbage mix, carrots, cilantro, wonton crisps, sesame vinaigrette

CABBAGE CAESAR (vgo) (gfo) 17
caesar, fried anchovies, parmesan

TOFU SESAME SALAD 24
fresh greens mix, watercress, cucumbers, tomatoes, sesame dressing

mains

AHI STEAK (gfo) 38
fresh local ahi, kanzuri shoyu butter, confit potato, watercress salad

FURIKAKE SALMON (gfo) 36
scallion aioli, truffle tare, cauliflower puree, salmon skin furikake, choy sum

MAINE SCALLOPS 42
clam chowder, bacon, panko

MISO BUTTERFISH 38
black cod, squid ink risotto, fried leeks

FRIED WHOLE MOI 52
ali'i mushroom & lap cheong stuffing, bok choy, white koshihikari rice

mains *(cont.)*

BRAISED SHORT RIB (gf) 44
bo kho demi, pomme puree, carrot, mirepoix salad

PRIME RIB EYE STEAK 52
charred onion demi, fennel salad, truffle ponzu

GRILLED CHICKEN 32
lemongrass, radish toum, watercress salad, shichimi chickpeas

sides

A5 WAGYU FAT FRIED RICE 15

WHITE KOSHIHIKARI RICE (gf) 5

CRISPY POTATOES (gf) 8
salsa verde, parmesan

CHOY SUM (v) 7
garlic tare, fried shallots

dessert

KULOLO KATSU 17
haupia cream, sesame

BROWNIE SUNDAE 19
ice cream, chocolate sauce

BREAD PUDDING 17
coffee anglaise, cinnamon

PLEASE COME AGAIN ICE CREAM 9
- VIETNAMESE COFFEE
- SHISO MINT CHIP

11/12/2026

Consumption of raw or undercooked meats, seafood, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server if anyone in your party has a food allergy.

(gf) = GLUTEN FREE (gfo) = GLUTEN FREE OPTION (v) = VEGETARIAN (vgo) = VEGAN OPTION

Parties of 6 or more are eligible for a 20% auto gratuity. There is a $25 Corkage Fee per bottle and $3 Plating Fee per person for desserts brought in by our guests.

specialty cocktails

REEF RIDER 16
reposado, cucumber, lime, soda

CLASSICS NEVER DIE 16
huihui white rum, thai basil, lime

RISING PHOENIX 17
tequila blanco, chili pepper water, lime

PARADISE 2002 17
hennessy, rye, passionfruit, lime

DOCK BROKER 18
rye, bourbon, genmai mochi rice syrup

classic cocktails

LILIKOI MARGARITA 16
tequila, lilikoi, lime

PAPER PLANE 17
bourbon, lemon, aperol, amaro

VESPER 18
gin, vodka, lillet blanc

ORLEANS OLD FASHIONED 18
rye, cognac, sweet vermouth

wine

BENVOLIO PROSECCO Italy 12/52
LAUREN PERRIER 375ml 65 btl
GIOCATO PINOT GRIGIO Slovenia 11/50
EROICA RIESLING Columbia Valley, WA 13/60
HENRI BOURGEOIS SAUVIGNON BLANC Loire Valley 13/57
LOUIS JADOT CHABLIS France 21/95
CAMBRIA CHARDONNAY Santa Maria Valley 13/55
MARGERUM RIVIERA ROSE Santa Barbara 16/70
KEN WRIGHT PINOT NOIR Willemette Valley 18/84
MIRA SALINAS MONASTRELL Spain 15/62
LE VIGNE MERLOT Paso Robles 16/72
BAND OF VINTNERS CAB SAUVIGNON Napa Valley 25/98

sake

SUIGEI 15/80
HEAVENSAKE 720ml 98 btl

beer

ASAHI *draft* 9
HEINEKEN *draft* 9
MICHELOB *draft* 7
HONOLULU BREWWORKS HOP ISLAND IPA *can* 8
MILLER HIGH LIFE *bottle* 5

zero proof

GREEN PEARL 10
lemon, lime, soda

MERMAID SPRITZ 11
strawberry, lychee, sparkling water

FIRST RULE 12
yuzu, lilikoi, chili pepper

ITALIAN SPRITZ 12
orange, Giffard aperitif, lemon

COKE, DIET COKE, SPRITE 4

PERRIER SPARKLING WATER 6

JUICE 6
apple, pineapple, orange, or POG

coffee & tea

VIETNAMESE ICED COFFEE 7
shaken house blend, condensed milk

HOT TEA 5

PASSION BLACK ICED TEA 6

PLANTATION ICED TEA 7
passion black iced tea, pineapple juice