

ONE FORTY

CHILLED SEAFOOD & RAW BAR

OYSTERS* *half or full dozen* 28/49

Market selection of West Coast Oysters | Calamansi Mignonette | Lana'i Finger Limes

SEAFOOD TOWER* *half or full* 90/175

Chilled Jumbo Shrimp | King Crab Leg | Lobster | West Coast Oysters | Sashimi | Poke of the Day

HAWAIIAN AHI OR BEET POKE 29/23

Ahi Tuna or Purple Beets

Maui Onion | Kukui Nut | Whiskey Barrel Aged Shoyu | Seaweed | Avocado | Taro Chips

SMALL PLATES

SENSEI FARM BUTTER LETTUCE SALAD 28

Crumbled Blue Cheese | Dried Mango | Macadamia Nuts | Grapes | Whole Grain Mustard Vinaigrette

ALPI MUSHROOM SOUP 18

Crispy Shiitake Mushrooms | Spiced Macadamia Nuts | Crème Fraiche | Truffle Oil | Chives

SEARED DIVER SEA SCALLOPS 28

White Bean Purée | Oven Dried Cherry Tomato | Crispy Bacon

ROASTED BEET AND ARUGULA 22

Crispy Puna Goat Cheese | Toasted Macadamia | Sherry Vinaigrette

BURRATA CAPRESE 23

Marinated SENSEI Farm Tomatoes | Citrus Segments | Fresh Basil | Aged Balsamic | Toasted Crostini

SQUID INK POTATO GNOCCHI 28

Seared Kauai Shrimp | SENSEI Farm Cherry Tomato | Asparagus

ENTRÉES

KUROBUTA PORK CHOP 12 oz.	49
Raisin and Pine Nut Braised Kale Parmesan Polenta Cake Sour Cherry Demi	
JIDORI HALF CHICKEN	46
Huli Huli Style Grilled Gold Pineapple and Maui Onion Toasted Macadamia	
BUTTERNUT SQUASH CARNAROLI RISOTTO	32
Roasted Maitake Mushrooms Crispy Sage Spanish Manchego	

FROM THE SEA

PAN SEARED HAWAIIAN CATCH OF THE DAY	56
Shiitake Mushroom Ginger Cilantro Japanese White Soy Sticky White Rice	
Truffle and Hot Sesame Oil	
HAWAIIAN SEAFOOD CIOPPINO	68
Spiny Lobster Kaua'i Shrimp Local Catch Baby Vegetables Cioppino Broth	
CRUSTED BIG ISLAND MAINE LOBSTER	72
Sautéed Asparagus Baby Fingerling Potatoes Drawn Butter	
SICHUAN PEPPER CRUSTED AHI*	48
Vegetable Egg Fried Rice Bok Choy Guava-Wasabi Glaze	
PAN SEARED PACIFIC SALMON*	46
Baby Fingerling Potatoes Green Pea Purée Herb Beurre Blanc	

FROM THE LAND

Snake River Farm American Kobe Beef	
New York Striploin* 14 oz.	84
Skirt Steak* 10 oz.	61
Prime Filet * 8 oz.	70
Colorado Lamb Rack* 15 oz.	72
Prime Ribeye Tomahawk* 32 oz.	135
Served with your choice of sauce:	
Chimichurri Rosemary Demi Tarragon Béarnaise Signature One Forty Steak Sauce	

SIDES TO SHARE

LOBSTER MASHED POTATO	16
SAUTEED WILD MUSHROOMS	14
MOLOKAI PURPLE SWEET POTATO GRATIN	12
SMOKED GOUDA MAC & CHESSE	12
CHARRED CREAMED CORN WITH APPLEWOOD SMOKED BACON	12
GRILLED ASPARAGUS	14
TOASTED COCONUT CREAMED SPINACH	12

Consuming raw or undercooked foods may increase your risk of food-borne illness.

DESSERT

ONE FORTY HOT SOUFFLÉ 14	<i>Dark Chocolate Soufflé Whipped Cream Chocolate Sauce Gianduja Ice Cream</i>
DULCEY “POUR OVER” 14	<i>Macadamia Nut Sphere Pecan and Dulce De Leche Tart Guanaja Dark Chocolate Sorbetto Hot Caramel Fudge</i>
CHOCOLATE APPLE 12	<i>Baked Cinnamon Apple Jivara Milk Chocolate Flaky Crust Salted Caramel Madagascar Vanilla Ice Cream</i>
LANA'I COOLER 14	<i>Lime Crème Brûlée Mango Apple Kalamansi Ganache Tropical Fruit Sorbetto</i>
CHEESE CAKE 14	<i>Fresh Berries and Basil Strawberry Yuzu Sorbetto Raspberry Sichuan Coulis</i>
OATMILK PANNA COTTA 13	<i>Beet-Raspberry Custard Pistachio Sponge Cake Strawberry Jelly Almond and Cornmeal Crust Beet-Raspberry Sorbetto</i>
KOPE 14	<i>Kona Coffee Milk Cake, Dark Chocolate Crèmeux, Cocoa Nib Streusel Mandarin Sorbetto</i>

GELATO & SORBETTO

GELATO 12 Choice of 3 Scoops	<i>Vanilla Gianduja Strawberry Dark Chocolate Coconut</i>
SORBETTO 12 Choice of 3 Scoops	<i>Mango Mandarin Lemon & Lime Strawberry & Yuzu</i>

AFTER DINNER

SEMILLON & SAUVIGNON BLANC 32	<i>Dolce Napa Valley</i>
BRACHETTO D'AQUI 30	<i>Castello Banfi Rosa Regale Piedmonte Italy 2011</i>
PORT 21	<i>Taylor Fladgate 20 Year Tawny Port</i>

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