



Kukakuka
(Let's talk story)

E komo mai, e noho mai, e 'ai a e (come sit, eat and talk)

Friends should possess the rare gift of sitting together in shared conversation over a simple meal of soup, wine and cheese and before they know it, hours have passed and it is time to leave for home. Yet it seems like they had just sat down moments ago.

The road ingredients travel from harvest to the table becomes part of their "character". Simplifying this path, having it take the shortest amount of time from the field to the table, is the philosophy that our Chef is dedicated to meeting.

We all long for those days when food was fresh from our garden and the juice of the tomato ran down our cheeks without the touch of chemicals.
Just the simple tastes of the earth, sun and rain.

Our vegetables are first sourced locally where we believe the **Ka makani 'olu 'olu** (refreshing, perfect winds) of Hawaii produce some of the most delicate, flavorful and naturally simple produce in the world. Organic is Chef Blaine Wilkinson's first preference, so he works closely with Ma'o and Waimanalo farms to ensure that he has the freshest available to prepare your meal this evening. When the quality here in Hawaii, due to seasonality or weather, does not meet his standards, Chef Blaine then moves to California to take advantage of the rich soils of California's Central Valley. By developing partnerships with farmers who are producing high quality, organic produce, he can air ship in the best available for tonight's use.

Our fish are carefully hand selected from day boats and short trip long line boats as they arrive at the docks in Honolulu, Kauai and the Big Island of Hawaii. This allows us to serve fish the same day that it was caught and treat you to the taste you remember experiencing as you ate the fish you caught at the lake hours after you brought it home.

All of our beef is organic and free from hormone supplementation. Each cut is chosen for its abundant marbling and proper aging. Our Chef has partnered with high quality producers who ensure that the handling of their cattle is monitored from the field to its final transportation to Oahu.

E hana me ka ha 'aha 'a (let us work with humbleness) as we touch the fruits of the miracle of life.

Mai iloko mai
(that which is within matters)