

DINNER



> soft opening menu



THIRTY EIGHT H O N O L U L U

(pier) 38 to plate 

cold starters

- FRESH OYSTERS 24
FAF, half-shell, finadenne
- HAMACHI CRUDO 19
yellowtail, sinigang gazpacho,
ho farms tomato
- MAGURO CABBAGE 21 
local bigeye ahi, ginger scallion, ikura zuke
- CUCUMBER TOMATO (v) 11
ho farms tomato, harissa chili crunch
- SPICY AHI CRACKER (gfo) 12 
local bigeye tuna, spicy aioli, avocado,
tare, rice cracker
- CABBAGE CAESAR (vgo) (gfo) 16
miso caesar, fried anchovies, parmesan

hot starters

- SHISHITO PEPPERS (v) (gf) 12
tahini miso gomae ae, furikake crumble
- SHRIMP TOAST 12
shokupan, makrut, chili sauce
- SPANISH OCTOPUS 24
shiso chimichurri, snow peas
- CALAMARI KATSU 17
takoyaki-style, cabbage, pickled ginger
- CAULIFLOWER (v) 16
tikka curry, soy dukkah, curry leaf

mains

- AHI STEAK (gfo) 34 
local bigeye ahi, kanzuri shoyu buttah,
confit potato, watercress salad
- FURIKAKE KING SALMON (gfo) 38
big glory bay king salmon, scallion aioli,
truffle tare, salmon skin furikake, choy sum
- BLACK COD 35
misoyaki, squid ink rice, fried leeks
- FRIED WHOLE MOI 42
alii mushroom & lup chong stuffing, bok choy
- HULI HULI CHICKEN 29
lemongrass huli glaze, watercress, kabocha
- BRAISED SHORT RIB (gf) 38
bo kho demi, pomme puree, carrot,
mirepoix salad

sides

- WHITE RICE (gf) 5
tamaki gold koshihikari, furikake
- CRISPY POTATOES (gf) 7
salsa verde, parmesan
- CHOY SUM (v) 7
garlic tare, fried shallots

dessert

- YUZU SORBET 7
- PLEASE COME AGAIN ICECREAM 9
- VIETNAMESE ICED COFFEE
 - SHISO MINT CHIP

specialty cocktails

- REEF RIDER 15
reposado, cucumber, lime, soda
- CLASSICS NEVER DIE 15
huihui white rum, thai basil, lime
- RISING PHOENIX 16
tequila blanco, chili pepper water, lime
- PARADISE 2002 15
hennessy, rye, passionfruit, lime
- DOCK BROKER 17
rye, bourbon, genmai mochi rice syrup

wine & sake

- PROSECCO ZARDETTO 9
- DIATOM CHARDONNAY SANTA BARBARA 2023 13
- SILVERADO CABERNET SAUVIGNON 17
- TAKAHIRO NAGAYAMA - NOBLE ARROW (720ml) 45

beer

- MICHELOB ULTRA 7
- MODELO 8
- HEINEKEN 7
- ASAHI DRY 8

soft beverages

- COKE 5
- DIET COKE 5
- SPRITE 5
- OOLONG TEA 5
- GREEN TEA 5



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 02/27/2026
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.