

Ask about our prix fixe menus:

*Date Night \$96*  
*Friends Night Out \$161*



\*The majority of our menu features small plates and will be served as they are completed. Main entrees will be served together.

GREENS

**LOCAL HOUSE GREENS 8.50**  
Hawai'i grown greens, house made sesame ginger dressing, grape tomato, red onion

SMALL PLATES

**TRUFFLE FRIES 9.50**  
Shoe-string fries seasoned w/ truffle oil, shaved parmesan, chicharron, fresh herb mix

**FINGERLINGS 11**  
Potatoes cheddar, bacon, sour cream

**MUSHROOM MEDLEY 12.50**  
Ali'i, crimini + shimeji mushrooms sautéed in olive oil, butter, fresh herbs

**EDAMAME 10.50**  
Soybeans seasoned in garlic, chili, sesame oil, Hawaiian sea salt

**BEEF TATAKI 14.50**  
Lightly seared Big Island beef, grated daikon, onion, sesame-ponzu sauce, Hawaiian salt

**KAMPACHI CARPACCIO 14.50**  
Locally caught Hawaiian yellowtail, truffle oil, spices, Hawaiian sea salt, fresno chili + radish sprouts

**AHI POKE 12**  
Ahi marinated in our house made poke sauce, black tobiko, pickled onion, chili + chicharron on the side

**BACK RIBS 15**  
St. Louis style ribs, Asian Slaw, chicharron topping, herb mix

**CRABCAKES 16.50**  
House made crab cakes, beurre blanc sauce

**CALAMARI MEDLEY 13.75**  
Lightly battered calamari, fish + shrimp, topped w/ house made pickled onion, citrus aioli, Sriracha sauce

**SRIRACHA FRIED RICE W/ PORCHETTA 13.75**  
Sriracha fried rice, topped w/ crisp tender porchetta

**SMOKEY CHEESY MAC W/ PORCHETTA 13.75**  
Ziti pasta, gouda cheese sauce, topped w/ crisp, tender porchetta

**STREET TACOS 16.75**  
Featuring 3 tacos: Battered fish, sour cream drizzle, pickled onion | Kono's award winning 12-hr slow roasted pork, bourbon onion sour cream, pico de gallo | Battered shrimp, citrus aioli, cabbage in a corn tortilla

**SLIDER TRIO 16.75**  
Featuring 3 sliders: Kono's award winning 12-hr slow roasted pork, Asian slaw | Beef slider, bourbon onion | Crisp, tender porchetta, lettuce, tomato, citrus aioli

**FLATBREAD PIZZA 14.75**  
Our house made flat bread features Kono's award winning 12-hr

**PORCHETTA SALAD 15**  
Our signature salad is a take on the Caesar salad. Waipoli greens, shallot vinaigrette, sautéed mushroom medley, asparagus, crispy porchetta, poached egg

ENTREES

**BRICK CHICKEN 26.50**  
Lightly seasoned airline chicken, pressed, pan fried + served w/ Sriracha fried rice, mushroom medley, lemon beurre blanc

**TENDERLOIN MEDALLIONS 37**  
Seasoned 6 oz beef tenderloin, red wine reduction, garlic potato, seasonal vegetable

**SURFING PIG BURGER 16.75**  
Our signature bacon-burger blend, topped w/ bourbon onion, smoked gouda cheese, citrus herb aioli

**Pan Seared Ahi 28**  
Togarashi dusted, seared Ahi on a bed of Sriracha fried rice. Topped with Edamame Avocado Guacamole

**EXTRA ALOHA 8.50**  
Smokey Cheesy Mac  
Mushroom Medley  
Simple Fries  
Asparagus  
Sriracha Fried Rice  
White Rice 4.50

SWEETS

**Stuffed French Toast 12.75**  
French toast, stuffed w/ Nutella + brulee apple banana, scoop of vanilla ice cream, finished w/ a Nutella drizzle, whip, fresh mint

**Chocolate Chip Bread Pudding 9.75**  
House made chocolate chip bread pudding atop a pool of bourbon caramel, hazelnut, crème anglaise, whip

\* Modifications and substitutions politely declined. Mahalo. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.



## SMALL

### **TRUFFLE FRIES 9**

w/ truffle oil, shaved parmesan, chicharron, fresh herb mix

### **FINGERLINGS 11**

potatoes cheddar, bacon, sour cream, herb mix

### **MUSHROOM MEDLEY 12**

ali'i, crimini + shimeji mushrooms sautéed in olive oil, butter, fresh herbs

### **EDAMAME 11**

soybeans seasoned in garlic, chili, sesame oil, hawaiian sea salt

### **BEEF TATAKI 15**

lightly seared big island beef, grated daikon, onion, sesame-ponzu sauce, hawaiian salt

### **KAMPACHI CARPACCIO 15**

locally caught hawaiian yellowtail, truffle oil, hawaiian sea salt, fresno chili kawre

### **AHI POKE 12**

ahi marinated in our house made poke sauce, black tobiko, pickled onion, chili + chicharron on the side

### **BACK RIBS 15**

st. louis style ribs, asian slaw, chicharron topping, herb mix

### **SRIRACHA FRIED RICE WITH PORCHETTA 14**

sriracha fried rice, topped w/ crisp tender porchetta

### **CRABCAKES 17**

house made crab cakes, beurre blanc sauce

### **CALAMARI FRITI 14**

lightly battered calamari, fish + shrimp, with house made pickled onion, citrus aioli, sriracha sauce

### **SMOKEY CHEESY MAC WITH PORCHETTA 14**

ziti pasta, gouda cheese sauce with crisp tender porchetta

### **STREET TACOS 16**

battered fish, sour cream

drizzle, pickled onion | kono's award winning 12-hr slow roasted pork, bourbon onion sour cream, pico de gallo | battered shrimp, citrus aioli, cabbage in a corn tortilla

### **SLIDER TRIO 17**

kono's award winning 12-hr slow roasted pork, asian slaw | beef slider, bourbon onion | crisp, tender porchetta, lettuce, tomato, citrus aioli

### **FLATBREAD PIZZA 15**

our house made flat bread features kono's award winning 12-hr slow roasted pork, topped w/garlic oil, bourbon onion, braised mushroom, fresno chili, mozzarella/jack/parmesan cheese

### **LOCAL HOUSE GREENS 9**

hawai'i grown greens, house made sesame ginger dressing, grape tomato, red onion

### **PORCHETTA SALAD 15**

our signature salad with waipoli greens, shallot vinaigrette, sautéed mushroom medley, asparagus, crispy porchetta, poached egg

## MAIN

### **SURFING PIG BURGER 17**

our signature bacon-burger blend, topped with bourbon onion, smoked gouda cheese, citrus herb aioli

### **BRICK CHICKEN 27**

lightly seasoned airline chicken, pressed, pan fried + served w/ sriracha fried rice, mushroom medley, lemon beurre blanc

### **PAN SEARED AHI 28**

togarashi dusted, seared ahi on a bed of sriracha fried rice. topped with edamame avocado guacamole

### **TENDERLOIN MEDALLIONS 37**

seasoned 6 oz beef tenderloin, red wine reduction, garlic potato, seasonal vegetable

## Sweet

### **STUFFED FRENCH TOAST 13**

french toast, stuffed w/ nutella + brulee apple banana, scoop of vanilla ice cream, finished w/ a nutella drizzle, whip, fresh mint

### **CHOCOLATE CHIP BREAD PUDDING 10**

house made chocolate chip bread pudding atop a pool of bourbon caramel, hazelnut, crème anglaise, whip

## SPREAD

### **DATE NIGHT 96**

### **FRIENDS NIGHT OUT 168**

*\* Modifications and substitutions politely declined . Mahalo. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.*



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## SUCKLINGS

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**TRUFFLE FRIES 9.50**

shoe-string fries seasoned w/ truffle oil, shaved parmesan, chicharron, fresh herb mix

**FINGERLINGS 11**

potatoes cheddar, bacon, sour cream

**MUSHROOM MEDLEY 12.50**

ali'i, crimini + shimeji mushrooms sautéed in olive oil, butter, fresh herbs

**EDAMAME 10.50**

soybeans seasoned in garlic, chili, sesame oil, hawaiian sea salt

**BEEF TATAKI 14.50**

lightly seared big island beef, grated daikon, onion, sesame-ponzu sauce, hawaiian salt

**KAMPACHI CARPACCIO 14.50**

locally caught hawaiian yellowtail, truffle oil, spices, hawaiian sea salt, fresno chili + radish sprouts

**AHI POKE 12**

ahi marinated in our house made poke sauce, black tobiko, pickled onion, chili + chicharron on the side

**BACK RIBS 15**

st. louis style ribs, asian slaw, chicharron topping, herb mix

**SRIRACHA FRIED RICE WITH PORCHETTA 13.75**

sriracha fried rice, topped w/ crisp tender porchetta

**CRABCAKES 16.50**

house made crab cakes, beurre blanc sauce

**CALAMARI MEDLEY 13.75**

lightly battered calamari, fish + shrimp, topped w/ house made pickled onion, citrus aioli, sriracha sauce

**SMOKEY CHEESY MAC WITH PORCHETTA 13.75**

ziti pasta, gouda cheese sauce, topped w/ crisp, tender porchetta

**STREET TACOS 16.75**

featuring 3 tacos: battered fish, sour cream drizzle, pickled onion | kono's award winning 12-hr slow roasted pork, bourbon onion sour cream, pico de gallo | battered shrimp, citrus aioli, cabbage in a corn tortilla

**SLIDER TRIO 16.75**

featuring 3 sliders: kono's award winning 12-hr slow roasted pork, asian slaw | beef slider, bourbon onion | crisp, tender porchetta, lettuce, tomato, citrus aioli

**FLATBREAD PIZZA 14.75**

our house made flat bread features kono's award winning 12-hr slow roasted pork, topped w/garlic oil, bourbon onion, braised mushroom, fresno chili, mozzarella/jack/parmesan cheese

**LOCAL HOUSE GREENS 8.50**

hawai'i grown greens, house made sesame ginger dressing, grape tomato, red onion

**PORCHETTA SALAD 15**

our signature salad is a take on the caesar salad. waipoli greens, shallot vinaigrette, sautéed mushroom medley, asparagus, crispy porchetta, poached egg

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## BIGGIE

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**BRICK CHICKEN 26.50**

lightly seasoned airline chicken, pressed, pan fried + served w/ sriracha fried rice, mushroom medley, lemon beurre blanc

**TENDERLOIN MEDALLIONS 37**

seasoned 6 oz beef tenderloin, red wine reduction, garlic potato, seasonal vegetable

**SURFING PIG BURGER 16.75**

our signature bacon-burger blend, topped with bourbon onion, smoked gouda cheese, citrus herb aioli

**PAN SEARED AHI 28**

togarashi dusted, seared ahi on a bed of sriracha fried rice. topped with edamame avocado guacamole

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## PIG OUT

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**STUFFED FRENCH TOAST 12.75**

french toast, stuffed w/ nutella + brulee apple banana, scoop of vanilla ice cream, finished w/ a nutella drizzle, whip, fresh mint

**CHOCOLATE CHIP BREAD PUDDING 9.75**

house made chocolate chip bread pudding atop a pool of bourbon caramel, hazelnut, crème anglaise, whip

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## SWEET PIGLETS

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**DATE NIGHT 96****FRIENDS NIGHT OUT 161**

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## SMALL

### TRUFFLE FRIES

with truffle oil, shaved parmesan, chicharron, fresh herb mix

9

### FINGERLINGS

potatoes cheddar, bacon, sour cream, herb mix

11

### MUSHROOM MEDLEY

ali'i, crimini + shimeji mushrooms sautéed in olive oil, butter, fresh herbs

12

### EDAMAME

soybeans seasoned in garlic, chili, sesame oil, hawaiian sea salt

11

### BEEF TATAKI

lightly seared big island beef, grated daikon, onion, sesame-ponzu sauce, hawaiian salt

15

### FLATBREAD PIZZA

our house made flat bread features kono's award winning 12-hr slow roasted pork, topped w/garlic oil, bourbon onion, braised mushroom, fresno chili, mozzarella/jack/parmesan cheese

15

### LOCAL HOUSE GREENS

hawai'i grown greens, house made sesame ginger dressing, grape tomato, red onion

9

### AHI POKE

ahi marinated in our house made poke sauce, black tobiko, pickled onion, chili + chicharron on the side

12

### BACK RIBS

st. louis style ribs, asian slaw, chicharron topping, herb mix

15

### CALAMARI FRITI

lightly battered calamari, fish + shrimp, with house made pickled onion, citrus aioli, sriracha sauce

14

### SMOKEY CHEESY MAC WITH PORCHETTA

ziti pasta, gouda cheese sauce with crisp tender porchetta

14

### SRIRACHA FRIED RICE WITH PORCHETTA

sriracha fried rice, topped with crisp tender porchetta

14

### SLIDER TRIO

kono's award winning 12-hr slow roasted pork, asian slaw | beef slider, bourbon onion | crisp, tender porchetta, lettuce, tomato, citrus aioli

17

### KAMPACHI CARPACCIO

locally caught hawaiian yellowtail, truffle oil, hawaiian sea salt, fresno chili kawre

15

### CRABCAKES

house made crab cakes, beurre blanc sauce

17

### PORCHETTA SALAD

our signature salad with waipoli greens, shallot vinaigrette, sautéed mushroom medley, asparagus, crispy porchetta, poached egg

15

### STREET TACOS

battered fish, sour cream drizzle, pickled onion | kono's award winning 12-hr slow roasted pork, bourbon onion sour cream, pico de gallo | battered shrimp, citrus aioli, cabbage in a corn tortilla

16

## MAIN

### SURFING PIG BURGER

our signature bacon-burger blend, topped with bourbon onion, smoked gouda cheese, citrus herb aioli

17

### TENDERLOIN MEDALLIONS

seasoned 6 oz beef tenderloin, red wine reduction, garlic potato, seasonal vegetable

37

### PAN SEARED AHI

togarashi dusted, seared ahi on a bed of sriracha fried rice. topped with edamame avocado guacamole

28

### BRICK CHICKEN

seasoned airline chicken, pan fried + served with sriracha fried rice, mushroom medley, lemon beurre blanc

27

## SWEET

### STUFFED FRENCH TOAST

french toast, stuffed w/ nutella + brulee apple banana, scoop of vanilla ice cream, finished w/ a nutella drizzle, whip, fresh mint

13

### CHOCOLATE CHIP BREAD PUDDING

house made chocolate chip bread pudding atop a pool of bourbon caramel, hazelnut, crème anglaise, whip

10

## SPREAD

### DATE NIGHT

96

### FRIENDS NIGHT OUT

168

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