



# NANEA

restaurant and bar

## STARTERS

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### **Ahi Tataki \***

Fresh Local Seared Ahi Sashimi. Sweet Soy Reduction. Wasabi Aioli.  
MP

### **Crab Cake**

Crispy Crab Cake. Sweet Chili Butter. Pineapple Salsa.  
17

### **Honshimeji Risotto**

Hamakua Funghi. Arborio Rice. Kale. White Truffle Oil.  
16

### **Clams & Sausage**

Clams. Portuguese Sausage. Grilled Focaccia.  
17

### **Seared Scallops**

Cabbage Slaw. Coconut Papaya Dressing.  
18

### **Short Rib Crostini**

Toasted French Bread. Roasted **Garlic** Puree.  
Chopped Cabbage. Short Rib. Pickled Vegetables  
15



## SOUPS

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### **Seafood Bisque**

Fish. Scallions.  
9.5

### **Miso Soup**

Wakame. Green **Onion**. Shiitake Mushroom. Extra Firm Tofu.  
8



## GREENS

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### **Kailani Caprese**

Cherry **Tomato**. Kailani Arugula. Maui **Onion**. Mozzarella.  
Mac Nut Basil Vinaigrette.  
13



### **Nanea Caesar\***

Kailani Farms Baby Romaine. Caesar Dressing.  
White Anchovy. Pesto **Tomato** Crostini.  
12



### **Local Green Salad**

Mixed Kailani Greens. Carrots. Cucumbers. Hearts of Palm.  
Roasted **Tomato** Vinaigrette.  
12



*nanea: 1.nvs. of absorbing interest, interesting; fascinating, enjoyable; repose, leisure, tranquility; relaxed, at ease, at leisure, amused, engaged with, busy with; to have a good time.*  
—wehewehe.org, Hawaiian to English dictionary



## ENTREES

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### Entrée Tasting

Choose two entrees from below marked with to enjoy demi portions of each.

48

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### Braised Tofu

Tofu. Zucchini. Squash. Kale. Hearts Of Palm. Coconut Cilantro Broth. Jasmine Rice.

30

*suggested wine pairing- **Bollini**. Pinot Grigio. Italy. 2011*

### Grilled 1/2 Chicken

Pineapple Fried Rice. Bok Choy. Pineapple Relish. Asian Pesto.

36

*suggested wine pairing - **Harken**. Chardonnay. Napa Valley 2015*

### Beef Short Ribs

Beef Short Ribs. Roasted Potatoes. Ginger Hoisin Jus. Broccoli.

35

*suggested wine pairing - **Austerity** Cabernet Sauvignon. Arroyo Seco, CA 2014*

### Shrimp Scampi Pasta

Kauai Shrimp. Garlic. White Wine. Basil Butter.

38

*suggested wine pairing - **St. Francis** Sauvignon Blanc. Sonoma, CA 2016*

### Ribeye Steak\*

Roasted Potatoes. Asparagus. Madeira demi glace. Bacon Onion Jam.

44

*suggested wine pairing - **Wild Horse**. Merlot. Templeton-Paso Robles 2014*

### 8 oz Filet Mignon \*

Yukon Mash Potatoes. Kale. Peppercorn Cream Sauce.

46

*suggested wine pairing - **Obsidian Ridge**. Cabernet Sauvignon. Lake County 2015*

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We proudly support many local farmers and vendors. Our menu currently features:

*Kunana Farms*

*Kailani Farms*

*Anahola Granola*

*Waipa Farms*

*Local Fishermen*

*Lappert's Ice Cream*

*Layaoen Farms*

*Hanalei Taro & Juice*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Parties of 6 or more will have 18% gratuity added to their final check. A split plate charge of \$5 will be applied to all split plate requests.