

## SPECIALTY SAKE

	Bottle	7oz
<b>Hakushika "Tanuki" Junmai</b>		<b>14</b>
Excellent as an aperitif, wonderful accompaniment with fine beef dishes, mildly spicy foods, stir-fry's and much more.		
<b>Tozai Snow Maiden Junmai (cloudy sake)</b>	<b>22</b>	<b>14</b>
You will rarely taste a classier nigori, and this may be the ultimate food-friendly nigori. The aromas are bright, fresh and show a lovely ricey and fruity combination.		
<b>Hana Hou Hou Shu Sparkling (300ml)</b>	<b>25</b>	
Soft, creamy with a small bubble, similar to champagne, Belgian beer. The flavor is lively, expansive, balanced, resembling green apple, tart yogurt, sweet fruit undertones plus the infused addition of rose hips and hibiscus.		
<b>Joto Junmai, Yamagata Prefecture</b>	<b>24</b>	
This junmai is soft, relaxed and mellow, with notes of peaches, strawberries. It complements yakitori, nutty cheeses, spicy Italian meats.		
<b>Konteki "Pearls of Wisdom"</b>	<b>26</b>	
Junmai Daigingo Reserve, Kyoto This is a great sipping sake but also a wonderful companion to scallops, pork and other light meats.		

## BEERS

<b>Asahi Super Dry 21oz</b>	<b>12</b>
<b>Local Craft Beer</b>	<b>8</b>
Bikini Blonde   Big Swell IPA   Pacific Golden Ale	

## STARTERS

<b>Kanpachi Sashimi*</b>	<b>20</b>
Bonito Finadene   Cabbage   Pickled Ginger	
<b>Chef's Seafood Trio*</b>	<b>24</b>
Kanpachi Sashimi   Ahi Poke   Shrimp Cocktail	

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, particularly if you have certain medical conditions.

Sheraton Maui Resort & Spa  
2605 Ka'anapali Parkway Lahaina, HI 96761  
808-661-0031

## SHOCHU & SAKE COCKTAILS 12

<b>Shochu Margarita</b>
Shochu   Cointreau   Lime Juice
<b>Shochu-tini</b>
Shochu   Tito's Handmade Vodka   Lime Juice   Simple Syrup
<b>Melon Shochu</b>
Shochu   Midori Melon Liqueur   Lemon Juice
<b>Kaanapali Sunset</b>
Damrak Gin   Tanuki Sake   Coco Real   Lemon   Strawberry Puree
<b>Napili Sipper</b>
Damrak Gin   Tanuki Sake   Chambord   Lemon Juice
<b>Jack &amp; Stormy</b>
Jack Daniel Whiskey   Ginger Beer   Fresh Lime
<b>Create Your Own Shochu</b>
Shochu   Splash of Soda   and your choice of Guava   Passion   Orange   Pineapple   or Cranberry Juice

### FEATURED SHOCHU

#### Chiyonsono Shochu – 8000 Generations 75

Sake lover's shochu, crisp, clear rice notes, hints of honeydew, medium body finish, clean, neat as it begins. Kumamoto prefecture located on Kyusu, Japan's largest southern island which is heralded as the heart of Japan's shochu production.

### "WHERE ART MEETS THE PLATE"

All Entrees include Miso Soup with Wakame | Edamame | Fresh Maui Vegetables | Steamed White Rice | Our Signature Dipping Sauces |  
**and attention to perfection by our Expert Chefs!**

## ENTRÉES

<b>Rib Eye of Beef*</b>	<b>52</b>
All Natural Aged Beef	
<b>New York Steak*</b>	<b>48</b>
Certified Angus Beef	
<b>Filet Mignon*</b>	<b>55</b>
Most Tender Cut Angus Beef	
<b>Hawaiian Catch of the Day*</b>	<b>43</b>
Day Boat Fresh Fish	
<b>Black Tiger Shrimp*</b>	<b>45</b>
Grilled with Maui Gold Pineapple	
<b>Teriyaki Chicken*</b>	<b>38</b>
Boneless Breast   Sweet-Soy   Ginger   Garlic	
<b>Teppan Tofu</b>	<b>35</b>
Grilled   Season Tofu   Garden Fresh Vegetables	

## SIGNATURE DISHES

### ULTIMATE STEAK COMBINATIONS

#### Filet Mignon with your choice of:

Lobster Tail\* 60

Pacific Scallops\* 48

Tiger Shrimp\* 47

Fresh Catch of the Day\* 49

Teriyaki Chicken\* 41

#### Lobster Batayaki\*

Lobster Medallions | Macadamia Nut Butter | Lemon Zest

58

#### Pacific Scallops "Island Style"\*

Seared with a Macadamia Nut Crust

45

#### Ginger Garlic Fried Rice

Our Signature Side Prepared Fresh on the Teppan-yaki Grill

10

We kindly ask for 18% service charge for all parties of 6 or more which will be automatically added to your final bill for your convenience

## GREAT FINISHES

#### Pandan Panna Cotta

Mango | Honey Milk Balls | Coconut Chips

12

#### Chocolate Torte

Milk Chocolate Cremeux | Whoppers | Candied Orange

12

#### "Nutter Butter"

Arlette Pastry | Dulce de Leche | Candied Pecans | Peanut Butter Dust | Vanilla Bean Ice Cream

14

#### Poi Donuts

Powdered Sugar | Salted Liliko'i Caramel

15

### DAN'S DESSERT OF THE DAY

Ask your server for today's dessert

## DELUXE PRE-FIXE MENU

A Dining Experience for Two 160

#### Starters

Steamed Edamame &  
Miso Soup with Wakame

#### Entrée Combination

Prepared to Order on the Teppan-yaki Grill by our Expert Chefs, with Grilled Garden Vegetables and our Special Dipping Sauces

#### Your Choice of One:

##### New York Steak\*

Certified Angus Beef

##### Filet Mignon\*

Most Tender Cut Angus Beef

##### Catch of the Day\*

Day Boat Fresh Fish

#### Paired with one from the following:

##### Lobster Tail\*

North Atlantic Cold Water Lobster

##### Pacific Scallops\*

Diver Variety

##### Black Tiger Shrimp\*

Grilled with Maui Gold Pineapple

##### Teriyaki Chicken\*

Boneless Breast | Sweet-Soy | Ginger | Garlic

#### Accompanied by our Signature Side:

##### Ginger Garlic Fried Rice

Prepared on the Teppanyaki Grill

Completed with  
Sorbet of the Day

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