



STARTERS

PACIFIC OYSTERS* \$7pc

yuzu kosho vinaigrette, tobiko, shiso oil

SHRIMP COCKTAIL 22

tomato wasabi sauce, celery, charred lemon

PRIME RIB EYE POKE* 26

daikon, grated ginger, bean sprouts
smoked ponzu, fried garlic, green onion

PORK BELLY BAO BUN 17 *kpc*

crispy bao bun, pickled red onions, guava hoisin
salted cucumber, green onion

JUMBO LUMP CRAB CAKE 18 *kpc*

herb salad, calamansi vinaigrette
zesty remoulade

KONA KAMPACHI* 19

crispy gyoza, soy syrup, wasabi aioli, chive,
tobiko

KPC LIMU POKE* 18

big eye tuna, inamona, ogo, kula onions, tsuku-
dani avocado puree, taro lavosh

MAUI ONION SOUP 15

french baguette, smoked gruyere gratine
italian parsley

SEAFOOD TOWERS *kpc*

Enjoy an array of offerings
from the Pacific

Keahole Lobster, Tiger Prawns
Ahi Poke, Pacific Oysters, King Crab
1-2 GUESTS | 85

Keahole Lobster, Tiger Prawns
Ahi Poke, Pacific Oysters, King Crab
Seafood Salad
3-4 GUESTS | 145

*accompanied by charred lemon, wasabi
tomato sauce, yuzu kosho vinaigrette*

SALADS

TOMATO & BEETS 18 *kpc*

yuzu shiso ranch, avocado mousse, celery
watermelon radish, cured egg yolk

WEDGE SALAD 17

baby romaine, iceberg, hamakua medley tomato
crispy prosciutto, avocado puree, gorgonzola
blue cheese dressing, grated egg

CAESAR* 18

hirabara farms baby romaine, garlic patis aioli
taro sticks, hamakua medley tomato, avocado
grana padana

HIRABARA FARM BABY GREENS 17

radish, cucumber, baby carrot, palm heart
hamakua medley tomato, shaved fennel
lilikoi ume vinaigrette



FEATURED PURVEYOR

Allow us to help share their story



kpc Signature Item

Gluten Free

Vegetarian

Hawaii State Tax will be applied. 18% gratuity will be added for parties of 6 or more.

*Item may be raw or undercooked. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness.



SEAFOOD

GINGER MONCHONG* 52 *kpc*
cilantro, carrot, green onion, kabayaki, peanut oil sushi rice cake

SEARED DIVER SCALLOPS* 48
lobster dashi butter, edamame, smoked salmon roe, lomi tomato

SEAFOOD BOUILLABAISSE 65
kona kampachi, mussels, clams, shrimp
keahole lobster tail, saffron fennel broth
rouille crostini

TWO POUND KEAHOLE LOBSTER M.P.
grilled or steamed, broccolini, charred lemon
drawn butter

MISO MARINATED SEABASS* 49
waimea sweet corn, ali'i oyster mushrooms
yuzu carrot puree, broccolini

MAHI MAHI LAU LAU* 47
grilled mahi, molokai sweet potato gnocchi
taro leaf puree, bok choy, lomi tomato

ENHANCEMENTS

to compliment any main course selection

KEAHOLE HALF LOBSTER TAIL 23
PRAWN SCAMPI 20
OSCAR STYLE 19

SIDES

MAC & CHEESE 11
BROCCOLINI 13
ISLAND FRIED RICE 13
BEER BATTERED MAUI ONION RINGS 12
MUSHROOMS & ONION 14
POMMES PUREE 10
CRISPY BRUSSELS SPROUTS 14 *kpc*
SAUTÉED SEASONAL GARDEN VEGETABLES 12

ENTREES

ORGANIC CHICKEN* 42
kabocha pumpkin, charred romanesco
maitake mushroom, chicken veloute

DOUBLE LAMB CHOPS* 60
roasted kula onion puree, asian chimichurri
herb fingerling potatoes, roasted garlic jus

"KALBI" BEEF SHORT RIBS 48 *kpc*
kimchi cucumber, pickled daikon
garlic potato salad, gochujang vinaigrette

MUSHROOM RAVIOLI 40
porcini & portobello, baby spinach, kula onions,
ulu cream, ali'i oyster mushrooms, basil oil
roasted hamakua tomatoes

STEAKS

KPC's Chophouse Selections

8oz CENTER CUT FILET MIGNON* 59

14oz PRIME NEW YORK* 65

**18oz DURHAM RANCH PRIME
COWBOY RIB EYE*** 76
21 Day Dry Aged

SAUCIER SELECTIONS *select one*

MAUI ONION DEMI-GLACE
BÉARNAISE
HOLLANDAISE
BONE MARROW BUTTER
ASIAN CHIMICHURRI
BLACK GARLIC DEMI-GLACE

ADDITIONAL SELECTIONS 4

Jessica Vallente
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Dayne Tanabe
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