

Caviars

Margotto Caviar	\$200.00
A Whole (Marugoto) Can of 50g Caviar with condiments and home made Soba Blini	
Caviar Monaka	\$35.00
7g of Caviar Sandwiched in Rice Wafer, condiments and a secret Jam	
Caviar Monaka Luxe	\$40.00
10g of Caviar Sandwiched in Rice Wafer, condiments and a secret Jam	

Hors d'oeuvres - Cold

Chilled Cauliflower Potage with Hokkaido Sea Urchin	\$20.00
Prosciutto di Parma (guests slice)	\$30.00
Miyazaki A5 Wagyu Tartare	\$50.00
🍷 truffle recommended	
Today's Carpaccio from Toyosu Fish Market	\$25.00
Kiawe Smoked Salmon, Local Poached Egg with Romaine Lettuce	\$25.00
🍷 truffle recommended	

Hors d'oeuvres - Hot

Minestrone Margotto Style with melted cheese	\$20.00
Baked Potato served with Butter and Fresh Herbs in a hot pot	\$15.00
🍷 truffle recommended	
Tripe Stew with The Big Island Tomato	\$25.00
Margotto speciale, SSU Egg Toast	\$20.00
🍷 truffle recommended	
Foie Gras Cheese Risotto	\$40.00
🍷 truffle recommended	

Pasta

Pomodoro Lemon	\$28.00
Arrabbiata	\$28.00
Burrata Cheese with Pomodoro and Basil	\$35.00
Kauai Shrimp with White Wine Ragout Sauce	\$40.00
Bolognese	\$28.00
🍷 truffle recommended	
Carbonara	\$28.00
🍷 truffle recommended	
Gorgonzola	\$28.00
🍷 truffle recommended	
Cacio e Pepe	\$28.00
🍷 truffle recommended	
Caviar Cappellini	\$50.00

Main Dish

New Zealand Lamb roasted with Hawaiian Spices, with Grilled Local Vegetable	\$78.00
🍷 truffle recommended	
USDA Prime Ribeye Steak and Pomme Frites	\$50.00
🍷 truffle recommended	
Miyazaki A5 Wagyu Beef drizzled with a Shallot and brown butter sauce	\$98.00
🍷 truffle recommended	
Australian Duck Roasted with Balsamic Sauce, topped with Foie Gras	\$68.00
🍷 truffle recommended	
Cotoletta Milanese with Mugifuji Pork from Chiba, Japan	\$48.00
🍷 truffle recommended	
Kona Live Lobster sautéed with Garlic and Butter	\$70.00
Japanese Abalone steamed then seared, finished with Abalone Liver Glaze	\$200.00

Rice

TKG (Tamago Kake Gohan), with Local Farm raised Egg	\$15.00
🍷 truffle recommended	
Marinated Egg Yolk topped with zog caviar	\$85.00

Dessert

Tiramisu	\$15.00
Homemade Vanilla Ice Cream with White Truffle Honey	\$12.00
🍷 truffle recommended	
Hazelnut Semifreddo	\$15.00
Lemon Sorbet	\$10.00

