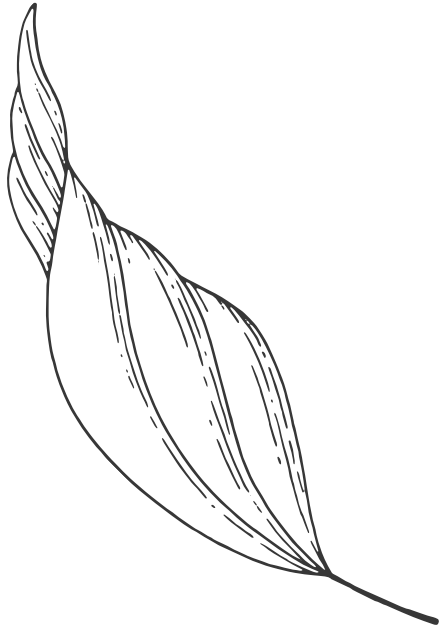




The Pearl

SEPT 23, 24, 25, 30, OCT 1 & 2
3-COURSE PRIX FIXE MENU
\$43 PER PERSON



STARTERS

A'U CEVICHE

avocado, radish, cilantro, tostada

SMOKED DUCK AND SUMIDA WATERCRESS SALAD

endive, citrus supreme, parmesan, truffle vinaigrette



SAVE THE DATES 2026!

STUDENT MENUS

October 7, 8, 9
December 2, 3, 4

\$49

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions



ENTREES

STEAMED CATCH OF THE DAY

pork hash, choy sum, sansho-soy broth,
steamed white rice

WAFU STYLE STRIPLOIN

horseradish potato, nalo mushrooms, radish,
calamansi ponzu

ALOHA TOFU AND VEGETABLE CURRY

pineapple compote, almonds,
lemongrass scented rice



DESSERT

HAUPIA PANNA COTTA

seasonal fruit coulis, shortbread crumble

OKINAWAN SWEET POTATO CHIFFON PIE

vanilla ice cream



BEVERAGES

BREWED NORTH SHORE BLEND COFFEE,
BREWED DECAFFEINATED COFFEE,
PEARL'S SELECTION OF HOT HERBAL TEAS, OR
UNSWEETENED PASSIONFRUIT ICED TEA

