The Pearl

NOV 18, 19, 20 & 25

3-COURSE PRIX FIXE MENU
$43 PER PERSON

STARTERS

PULEHU LOCAL HE'E
macadamia nut romesco, ulu, kalo,
kahuku sea asparagus

POHOLE SALAD
ho farms tomato, sweet onion,
fish cake, opae chili crunch

SAVE THE DATES 2026!

STUDENT MENU

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

SOY BRAISED SHORTRIB LOCO MOCO
egg katsu, hamakua mushrooms, soy jus,
negi coulis, lomi tomato

MENTAIKO PASTA
shimeji mushroom, onsen egg, shiso, kizami nori

PORTUGUESE SAUSAGE STUFFED CATCH OF THE DAY
lemongrass potato, bok choy, shiitake, ogo emulsion

DESSERT

JAPANESE CHEESECAKE
miso butterscotch, seasonal berries

TAPIOCA PARFAIT
nana de coco, boba, seasonal fruit

BEVERAGES

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