

AZURE

TASTING MENU

First Course

Keahole Lobster and Brioche

*Meyer Lemon Preserve, Truffle Aioli, Chervil
Brown Butter Sauce*

Wine Pairing: Nicholas Feuillatte NV Champagne

Second Course

Kaffir Scented Hearts of Palm Vichyssoise And Kauai Shrimp

*Compressed Cucumber, Pickled Hearts of Palm,
Sourdough Croutons, Smoked Trout Roe*

Wine Pairing: Le Mont Sancerre

Third Course

Crispy Skinned Pier 38 Fish

*Hirabara Farms Radish, Hamakua Maitake Mushroom,
Sweet Corn Dauphine, Foie Gras Dashi*

Wine Pairing: Domaine Larouche Chablis

Main

Hawaii Rancher's 45 Day Dry Aged Ribeye Steak

*Marrow Croquette, Ali'i Mushroom,
Taro, Kabayaki Butter*

Wine Pairing: Haart Riesling AND The Prisoner Red Blend

Dessert

Meyer Lemon Cheesecake

Lavender Strawberries, Macadamia Nut Pavlova & Basil Syrup

Wine Pairing: Chateau Gravas Sauternes

98 without wine / 142 with wine

All menu items are subject to 4.712% Hawaii general excise tax. An 18% gratuity will be added to all parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.

Please communicate any food allergy you may have with our Associates.

AZURE

“ AZURE CHILLED SEAFOOD ”

served on crushed ice

Oysters, Kauai shrimp, Kona lobster, Kona abalone, Merus Cut king crab, Hawaiian yellow fin ahi, horseradish & vodka sauce and soy-wasabi sauce, spicy aioli
all items served upon availability -
market price

“ SMALL PLATES ”

Big Island Salad: Hirabara Farms' baby lettuce, fern shoots, Hamakua mushrooms, heirloom radish, tomatoes, rare volcano honey & balsamic vinaigrette. 14 ^{GF}

Maui Beet and Big Island Goat Cheese Salad: quinoa granola, micro arugula, citrus and beet vinaigrette. 16 ^{GF}

^{GF} = can be made Gluten Free upon request


All menu items are subject to 4.712% Hawaii general excise tax. An 18% gratuity will be added to all parties of 6 or more.
Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.
Please communicate any food allergy you may have with our Associates.


AZURE

— « MORE SMALL PLATES » —

Pier 38 Smoked Fish Chowder: Kahuku corn, lup cheung, “oyster cracker”. 14

Hokkaido Scallops: sauce romesco, fingerling potato, twin bridge asparagus, prosciutto. 29

Auction Block Sashimi: Hawaiian yellow fin ahi, and hamachi, compressed cucumber, avocado crema, Big Island hearts of palm, nori shiso puffed rice, ponzu sauce 26 

Hibachi Garlic Kauai Shrimp: Kahuku sea asparagus, Ho Farms’ tomato, fresh mozzarella, local corn salad. 22 

Manila Clams Adobo: Heirloom tomato, shishito pepper, Waialua onion, Portuguese sausage, chicharrones. 19

Chilled Kona Lobster: coconut milk vinaigrette, cucumber, lemon, fresno pepper, local watermelon radish. 31

 = can be made Gluten Free upon request

All menu items are subject to 4.712% Hawaii general excise tax. An 18 % gratuity will be added to all parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.

Please communicate any food allergy you may have with our Associates.

AZURE

— " LARGE PLATES " —

Crispy Whole Pier 38 Fish (serves 2-3 people): ponzu, Ryan's XO Sauce, chili black bean condiment, spicy brussel sprouts, wok chard local long bean, garlic rice. market price

Seared Hawaiian Ahi & Diver Scallops: chermoula spice, island corn succotash, lardons, citrus soy buerre noisette. 44

Modern Bouillabaisse: Kona lobster, Kauai shrimp, clams, Hokkaido scallop, charred corn, peas, Maui onion soubise, rouille, tamarind brown butter. 51

Pan-Seared Gnocchi: Kona lobster, prawns, big island abalone, scallop, crab, octopus, summer squash, lobster jus. 42

Calamansi Butter Poached Lobster Tails: kabocha gnocchi, sugar snap peas, roasted carrot ginger puree, kaffir brown butter. market price

Chef's Daily Vegetarian Selection: please inquire with server.

Dry Aged 12oz Duroc Pork Chop: Kahuku corn bread, Maui carrot, braised black kale, seasonal fruit mostarda, black garlic Jus. 42 ^{GF}

Beef and Reef: petite Hawaii Rancher's filet and butter poached Kona lobster tail, spinach, crispy Ali'i mushrooms, Waialua asparagus, horseradish potato, black truffle soy emulsion. 59 ^{GF}

Hawaii Rancher's Ribeye Steak: creamed kale & Hamakua mushrooms, creamy Yukon potato, crispy shallots, red wine sauce. 52 ^{GF}

^{GF} = can be made Gluten Free upon request

don't hold back: add 2 oz. foie gras (\$24), 4oz. lobster tail (\$25) or crab (\$10) to anything for a surcharge

All menu items are subject to 4.712% Hawaii general excise tax. An 18 % gratuity will be added to all parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.

Please communicate any food allergy you may have with our Associates.

AZURE

“ PIER 38: LOCAL SEAFOOD ”

The Honolulu Fish Auction is the only one of its kind between Tokyo and Maine. Open at 5:30 am with the ringing of a brass bell, Hawaiian fisherman auction off their day's catch to the most particular buyers.

We feature the best of today's local market.

Today's flame-roasted market catch from daily fish auction are listed on the attached Fish Auction slip.

Your selection can be prepared:

Simply High-Heat Roasted: white wine, fresh herbs, & caper-lemon butter sauce.

OR

“Island” Spice: served with ginger & sesame vinaigrette

“ SIDES ”

citrus brown butter scented sweet potato. 8 ^{GF}

Ewa corn and cave aged cheddar bread. 9

wok charred Ho Farms long bean, soy garlic. 8

oven roasted Twin Bridges asparagus. 9 ^{GF}

kim chee brussel sprouts. 8 ^{GF}

Kahuku corn & Hamakua mushrooms. 8 ^{GF}

garlic rice. 5 ^{GF}

^{GF} = can be made Gluten Free upon request

All menu items are subject to 4.712% Hawaii general excise tax. An 18 % gratuity will be added to all parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.

Please communicate any food allergy you may have with our Associates.