

## TIDBITS AND PUPUS

Selection of classic and new Trader Vic's Appetizers, great for sharing  
served with our original table sauce and Chinese hot mustard

<b>GOSMO TIDBITS</b> (Serves two) Spareribs, crab rangoon, crispy prawns, Char Siu pork	<b>16</b>	<b>CRISPY DUCK TAGOS</b> Gyoza wrappers, fragrant duck, cucumber, hoisin chili sauce	<b>9</b>
<b>BBQ PORK SPARERIBS</b> Basted with our own glaze smoked in our wood fired oven	<b>11</b>	<b>BAMBOO STEAMED VEGGIE ROLLS</b> Tofu, yard long beans, fingerling potatoes with citrus peanut dipping sauce	<b>11</b>
<b>KUNG PAO WINGS</b> Chicken Drums tossed in hoisin glaze and crushed peanuts	<b>9</b>	<b>CRISPY GALAMARI</b> Monterey Bay calamari with wasabi mayonnaise	<b>9</b>
<b>MALAYAN CHICKEN SKEWERS</b> Lemongrass and kaffir lime marinade with our own chutney	<b>9</b>	<b>"NO CHOPSTICK" BEGG ROLL</b> Filled with chicken, Char Siu pork, bean sprouts and snow peas	<b>9</b>
<b>CRAB RANGOON</b> Crab meat , cream cheese and spices folded in a crispy wonton	<b>12</b>	<b>VALENCIA ROLL</b> Maine lobster, orange, Mizuna and Thai chili sauce in rice paper	<b>18</b>
<b>BEEF GHO~GHO</b> Seared steak with soy sake sauce finished on your own flaming hibachi	<b>10</b>	<b>HAWAIIAN AHI POKE</b> Tuna in soy chili marinade with avocado and taro chips	<b>14</b>
<b>CRISPY PRAWNS</b> Seasoned butterfly jumbo prawns coated with Japanese breadcrumbs	<b>15</b>	<b>OYSTERS ON THE HALF SHELL</b> Daily selection of half dozen oysters with yuzu - tobiko mignonette	<b>15</b>

## SOUPS AND SALADS

<b>CAESAR SALAD</b> Romaine hearts, brioche croutons, and sesame parmesan crisp	<b>8</b>	<b>HAMADA AHI SALAD</b> Chili pepper seared tuna, wakame and nori sweet onion citrus dressing	<b>12</b>
<b>TRADER VIC'S SALAD</b> Mixed organic greens, frash hearts of palm, Belgian endive, Javanese dressing	<b>9</b>	<b>BONGO BONGO SOUP</b> Veloute of fresh oysters and spinach glazed with cream	<b>8</b>
<b>BABY SPINACH AND ARTICHOKE</b> Artichokes, blue cheese, pancetta and warm balsamic vinaigrette	<b>12</b>	<b>WON TON SOUP</b> Prawn and pork dumplings, snow peas, black mushrooms, Char Siu pork	<b>8</b>

Thoroughly cooking foods of animal origin reduces the risk of food borne illness.  
Please alert us of any food related allergies.

## FROM OUR WOKS

Served with our Yangzhou flavored rice

<b>SZECHWAN PRAWNS</b> Jumbo prawns, wood ear mushrooms, snow peas, spicy sauce	<b>23</b>	<b>BBQ VEGETABLES &amp; TOFU</b> Wood fired smoked vegetables, tofu macadamia nuts and mu shu pancakes	<b>17</b>
<b>PASSION CHICKEN</b> Sesame crusted chicken tossed in passion fruit sweet sour glaze	<b>18</b>	<b>BEEF AND REEF TERIYAKI</b> 8 oz beef tenderloin, Maine lobster tail, black pepper teriyaki sauce	<b>36</b>
<b>MAUNA KEA BEEF</b> Sliced tenderloin, apricots, pine nuts shiso and watercress	<b>22</b>	<b>"ALL IN" FRIED RICE</b> Char Siu pork, BBQ chicken, prawns poached egg, crispy shallots	<b>18</b>

## TRADER VIG'S TRADITIONS

<b>PRIME FLAT IRON STEAK</b> Hoisin - chili - apple marinade crispy corn potato cake, mizuna salad	<b>24</b>	<b>CRISPY DUCK</b> Aromatic $\frac{1}{2}$ duck, mu shu pancakes, scallions, cucumbers, hoisin sauce, prepared table side	<b>26</b>
<b>SEAFOOD PARRILLADA</b> Lobster, scallop, sea bass, salmon and prawn, sautéed spinach, saffron sauce	<b>29</b>	<b>SEARED HAWAIIAN TUNA</b> Pink peppercorn- sesame crust, brown rice roll yard long beans, ponzu mustard dressing	<b>25</b>
<b>TAHITIAN PRAWNS</b> Coconut and vanilla flavor, Asian almond pesto, crispy corn potato cake	<b>23</b>	<b>CANTONESE SEA BASS</b> Ginger, soy and sesame steamed sea bass served with braised Asian greens	<b>29</b>

## TRADER VIG'S CURRIES

A rich combination of potatoes, carrots, cucumbers, apples, red pimentos, onions and our own blend of madras curry powder. All curries come with sunflower seeds, currants, cucumber, banana, coconut, chutney, chow-chow and tomatoes.

<b>CHICKEN</b>	<b>18</b>	<b>PRAWNS</b>	<b>23</b>	<b>BBQ VEGGIE &amp; TOFU</b>	<b>16</b>
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## SIDE DISHES

<b>YAM SCALLION PUREE</b>	<b>PAKE ASPARAGUS "OLD WAY"</b>
<b>SMOKED ASIAN RATATOUILLE</b>	<b>HULA HULA BEANS WITH TOFU</b>
<b>FRAGRANT BALI RICE</b>	<b>GARLIC CHILI BRAISED ASIAN GREENS</b>
<b>ISLAND POTATO HASH</b>	<b>HAWAIIAN SPICED FRIES</b>

## WOOD FIRED OVEN

### **WASABI GRUSTED FILET MIGNON 32**

Hawaiian spiced fries  
Smoked Asian ratatouille

### **"9-SPICE" HALF CHICKEN 19**

Free range, spiced cous cous,  
mizuna salad, onion citrus dressing

### **GHAI TEA DUCK BREAST 24**

Yam - scallion puree, long beans  
sherry ginger reduction

### **BBQ SEA SCALLOPS 27**

Tamarind glazed, fingerling coins  
cucumber - carrot salad

### **BEEF AND REEF 49**

Filet of beef and maine lobster tail  
served with kaffir lime béarnaise

### **SCOTTISH SALMON 22**

Fingerling coins, citrus butter sauce  
oyster mushrooms- asparagus

### **RIB EYE 34**

Midwestern prime, Hawaiian spiced fries  
kaffir lime béarnaise

### **PORK CHOP HAWAIIAN 26**

Island potato hash, onion marmalade  
BBQ pineapple - plum sauce

### **INDONESIAN RAGU OF LAMB 38**

Colorado lamb, Bali rice, peanut dip  
and Trader Vic's chutney

### **MISO SEA BASS 31**

Miso orange glaze, Asian greens,  
shitake and Yangzhou rice

Our ovens can be traced back to the Han Dynasty (206 B.C. to A.D. 20). The natural smoke and heat is derived from seasoned white oak woods. The meats, fowl or fresh seafood are suspended from hooks and slowly cooked, producing a unique and original flavor. This unique cooking method is recommended by the American heart association.

