

FEBRUARY 1ST–28TH (Nightly)

“Happy Hour” at Stage Bar & Lounge • 5:00pm to 7:00pm

Enjoy Stage Bar’s debut of specialty drink cocktails at the bar in Stage Restaurant at half the price, or \$2.00 draft beer pilsners! Take a seat in our lounge area or step right up at the bar.

You can also order delicious appetizers & desserts to complete your kick-off to a great evening!

You can find our cocktail lineup on our Dinner Menu.

FEBRUARY 2ND, 9TH, 16TH, 23RD (Tuesday)

Wine Encore Tuesdays • 50% Off Select Wines

STAGE Restaurant offers 50% from 75 selected bottles of wine and 50% off wines by the glass during the entire evening, whether you’re joining us for dinner or having a casual get-together at our bar & lounge area!

Wine selections will vary weekly pending availability.

FEBRUARY 11TH (Thursday)

Shochu Events, presented by The Cherry Company, Ltd.

Learn and enjoy the wonders of Japanese Shochu, its origins and suggested food pairings. The Cherry Company plays host, and will feature shochu from three Japanese makers:

Ichiko (barley), Sanwa Shurui

Hakutake Shiro (rice), Takahashi Shuzo

Satsuma Shiranami (sweet potato), Satsuma Shuzo

A limited number of tickets will be available, costs \$40 per person, and includes a delicious buffet menu.

All guests must be 21 years and over to participate in this special engagement.

Please call Stage Restaurant, (808) 237-5429, to purchase your tickets!

Shochu Events Buffet Menu

Vegetable Summer Rolls with Thai Dipping Sauce

Fresh Fruit Platter

Kurobuta Pork Hot Dogs

Salmon Gravlox with Crostini

Slow Red Wine Braised Beef Shortribs

BBQ Ribs

Stage “Poke”

Steamed Edamame

Cheese Platter with Crackers

New Zealand King Salmon with Wasabi Butter Sauce

Roasted Pork Loin with Fuji Apples, Mustard Cream Sauce

Smoked Kalua Pork Sliders

Asian BBQ Chicken Skewers

FEBRUARY 13TH, 14TH (Saturday, Sunday)

Valentine’s Day Dinner Menu • \$85 per person, \$135 with beverage pairings

Join us for dinner at STAGE Restaurant on Valentine’s Day to enjoy a sinfully delicious menu by

Executive Chef Ron de Guzman you are bound to fall in love with! On Saturday, this special menu will be available on Saturday along with our regular dinner menu for a flexible pre-Valentine’s dining option.

However, we will only be offering our Prix Fixe Valentine’s Dinner on Sunday evening. If you have specific dietary restrictions or allergies, please inform your host or hostess when making your reservation.

You will be able to view our Valentine’s Day Dinner Menu attached to this events listing.



Valentine's Day Dinner Menu

~ 85 per person

~ 135 with beverage pairings

AMUSE BOUCHE	<i>Snow Crab Cake with Kahuku Corn Purée, White Truffle Essence Nicolas Feuillatte "Brut Rose", France, N.V. (4 oz)</i>
Choice of 1 ST COURSE	<i>Cream of Vine Ripened Tomato Soup with Puff Pastry Bodegas Norton "Torrantes", Argentina, 2008 (4 oz)</i> <i>Nicoise Salad with Oven Roasted Beets, Quail Egg, Okinawan Sweet Potato, Haricot Vert, Crouton, Frisee, Oven Roasted Grape Tomatoes, Red Wine Vinaigrette Bodegas Norton "Torrantes", Argentina, 2008 (4 oz)</i>
Choice of 2 ND COURSE	<i>Ahi Carpaccio with Togarashi, Yuzu-Olive Oil, Avocado, Chives, Mini Garlic Croutons, Ponzu Sauce Kamo-Tsuru "Sokaku", Daiginjo (Emperor's Saké), Japan (3 oz)</i> <i>Misoyaki Glazed Beef Tataki, Raw Potato Slaw, Wasabi, Crispy Garlic Chips, Scallion Purée Kubota "Manju", Junmai Daiginjo, Niigata, Japan (3 oz)</i>
Choice of 3 RD COURSE	<i>Kona Lobster Risotto with Edamame, Porcini & Shiitake Mushrooms, Spinach, Lobster Sauce Kistler "Les Noisetier", Chardonnay, Sonoma County, 2007 (3 oz)</i> <i>Oven Baked Herb Crusted New Zealand King Salmon with Purée, Ikura, Braised Leek, Dill Mustard Cream Sauce Ken Wright "Carter Vineyards", Pinot Noir, Oregon, 2007 (3 oz)</i>
INTERMEZZO	<i>Chili Pineapple Sorbet</i>
Choice of 4 TH COURSE	<i>Grilled Mountain Meadow Lamb Chops with Marcona Almond Crust, Celery Root Purée, Herb Mustard, Mint Essence Opus One, Napa Valley, 2006 (3 oz)</i> <i>Pan Roasted Beef Tenderloin with Waiialua Asparagus, Yukon Gold Mashed Potatoes, Caramelized Onions, Cabernet Reduction, Negi Hollandaise Opus One, Napa Valley, 2006 (3 oz)</i>
Choice of DESSERT	<i>Chocolate Decadence Cake with Manjari Chocolate Crumble, Red Wine Vanilla Swirl Ice Cream, Kula Strawberry Coulis</i> <i>Roasted Vanilla Bean Flan, Salted Caramel "Spherification", Hazelnut, Nutella Ice Cream</i> <i>Served with Sakamoto "Estate" Organic Kona Coffee, or Jasmine Green Tea from Byron Goo's The Tea Chest</i>