

# LUNCH PRE-FIXE MENU

\$26.00 per person

*Choice of Appetizer*

**Soup of the Day**

**STAGE Spinach Caesar Salad**

*Bacon, House Made Croutons, Grape Tomatoes,  
Sun Dried Tomatoes, Parmesan Crumble, Anchovy Vinaigrette*

*Choice of Entrée*

**Misoyaki Catch of the Day**

*Green Tea Soba Noodles, Kaiware Sprouts, Carrots,  
Shiitake Mushrooms, Mini Rice Crackers, Wasabi, Tsuyu Sauce*

**Shrimp Carbonara Pasta**

*Pancetta, Edamame, Button Mushrooms, Spinach, Linguine Pasta, Parmesan Reggiano*

**Mushroom Pasta**

*Shiitake & Button Mushrooms, Farfalle Pasta, White Wine Sauce, Truffle Essence*

**Home-Style Meatloaf**

*Truffle Mash Potatoes, Brown Gravy, Mushrooms & Onions*

*Choice of Dessert*

**“Brownie Ala Mode”**

*Chocolate Fromage Brownie, Anglaise, Macadamia Nut Toffee,  
Housemade Vanilla Bean Ice Cream*

**Meyer Lemon-Infused Panna Cotta**

*Shiitake & Button Mushrooms, Farfalle Pasta, White Wine Sauce, Truffle Essence*

\* Menu Selections Subject to Change

Drop in your business card for  
a chance to win our Weekly Drawing:

**Free Lunch for TWO**  
at STAGE Restaurant

## OVERTURE

(Lunch: Appetizers)

- BBQ Stage French Fries** — 5
- STAGE House Salad** — 6  
*Hirabara Mix Greens, Grape Tomatoes, Haricot Vert,  
Japanese Cucumber, Yuzu Mustard Vinaigrette*
- Ahi “Poke”** — 9  
*Avocado, Marcona Almonds, Orange Tobiko,  
Spanish Onions, Yuzu-Olive Oil, Wasabi*
- Imu Pork Quesadilla** — 8  
*Slow Baked Smoked Pork, Mozzarella Cheese,  
Avocado Guacamole, Tomato Salsa*
- STAGE Spinach Caesar Salad** — 10  
— 5 (half order)  
*Bacon, Housemade Croutons, Grape Tomatoes,  
Sun Dried Tomatoes, Parmesan Crumble, Anchovy Vinaigrette*
- Crispy Fried Calamari** — 12  
*Graham Cracker Crusted, Yuzu Chili Aioli, Cocktail Sauce,  
Yukari Powder, Aji Amarillo (Peruvian Yellow Chili Puree),  
Topped with Chopped Shiso Leaf*
- Togarashi Seared Ahi Salad (Entrée Salad)** — 16  
*Hirabara Greens, Okinawan Sweet Potato, Cucumbers,  
Haricot Vert, Corn-Black Bean Relish, Grape Tomatoes, Avocado,  
Hard Boiled Egg, Housemade Croutons, Red Wine Vinaigrette*
- Kona Lobster Salad (Entrée Salad)** — 24  
*Hirabara Baby Romaine, Japanese Cucumber, Bacon, Okinawan  
Sweet Potato, Kahuku Sweet Corn Relish, Tarragon Vinaigrette*
- Chicken “Club” Salad (Entrée Salad)** — 16  
*Hirabara Baby Romaine, Tomato, Onions, Edamame,  
Avocado, Bacon, Blue Cheese Dressing*
- Pan Seared Bubu Arare Crusted  
King Salmon Salad (Entrée Salad)** — 18  
*Hirabara Baby Lettuce, Vine Ripened Tomatoes,  
Red Radish, Japanese Cucumbers, Red Onions,  
Whole Grain Mustard Vinaigrette*

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## **DENOUEMENT**

(Lunch: Entrées)

- Misoyaki New Zealand King Salmon** — 18  
*Green Tea Soba Noodles, Kaiware Sprouts, Carrots, Shiitake Mushrooms, Bubu Arare, Wasabi, Tsuyu Sauce*
- Soup, Salad & Sandwich** — 20  
*Soup du Jour, Petite Mix Greens with Honey Balsamic Vinaigrette, Sandwich du Jour*
- STAGE Burger (8oz)** — 16  
*Certified Angus Beef, Sauteed Mushrooms & Onions, Bacon, Swiss Cheese, Cheddar Cheese, Housemade Bun*
- Ahi Caesar Sandwich** — 16  
*Togarashi Seared Ahi, Hirabara Baby Romaine, Vine Ripened Tomato, Caesar Dressing*
- Steak Sandwich** — 16  
*Thin Sliced Ribeye Steak, Onions, Swiss Cheese, Housemade French Bread, Black Pepper Aioli*
- Pulled Pork Sandwich** — 16  
*BBQ Smoked Pork, Swiss Cheese, Cole Slaw, Mayonnaise, Housemade Potato Roll*
- Soft Shell Crab “Po Boy” Sandwich** — 16  
*Crispy Calamari, BBQ Cole Slaw, Sesame Bun, Lemon-Caper Mayo*
- Home-Style Meatloaf** — 18  
*Truffle Mash Potatoes, Brown Gravy, Mushrooms & Onions*
- Shrimp Carbonara Pasta** — 18  
*Pancetta, Edamame, Button Mushrooms, Spinach, Linguine Pasta, Parmesan Reggiano*
- Mushroom Pasta** — 17  
*Shiitake & Button Mushrooms, Farfalle Pasta, White Wine Sauce, Truffle Essence*
- All Sandwiches Include Choice of French Fries or Petite House Salad*

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## **FINALE**

(Lunch: Desserts)

### **Apple & Blueberry Crisp — 7**

*Housemade Honey Ice Cream, Caramel Sauce*

### **Brownies Ala Mode — 7**

*Chocolate Fromage Brownie, Anglaise,  
Macadamia Nut Toffee, Housemade Vanilla Bean Ice Cream*

### **Creamsicle Panna Cotta — 7**

*Fresh Assorted Fruits*

### **Kona Coffee Flan — 7**

*Housemade Manjari Chocolate Crunch  
Coconut Sorbet, Nutella Syrup*

### **Cinnamon Creme Brulee — 8**

*Housemade Coffee Ice Cream*

### **“Asian Sundae” — 8**

*Green Tea Frozen Custard, Coconut Tapioca, Whipped Cream,  
Kinako-Walnut Caramel, Mixed Berry-Yuzu Compote*

### **House-Made Ice Creams**

*Selection of Flavors of the Day - Ask your Server*

### **House-Made Sorbets**

*Selection of Flavors of the Day - Ask your Server*

### **Hot Tea Selections from “The Tea Chest” — 6**

*Master Tea Blender, Byron Goo, has made these teas available:*

*Lemon-Mamaki (Herbal), Jasmine Pearls,  
Sencha Green Tea & Ceylon Silver Tips*

### **“Kona Geisha” Coffee — 5 or 7**

*Farmer Eddie Sakamoto’s 100% (HOFA) Organic Kona Coffee  
from Holualoa, North Kona, Hawaii; Naturally Sun Dried,  
Hand Selected Beans, Roasted in Small Batches to a Medium Roast.  
Made to Order & Served in a French Press - Small **or** Large*

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