

Special Menu for Asheville Restaurant Week January 16-22

Four for \$44... Choose One From Each Course

Papa Mua//First Course

Kabocha Bisque

Purée of Roasted Japanese Winter Squash, Chili-Five Spice, Coconut Milk, Scallion v gf

RosaBee Salad

Local Greens, Guuava Vinaigrette, Watermelon Radish, Li Hing Pineapple, Chèvre, Macadamia Nuts, Maple Spam Bacon v gf

Papa Lua//Second Course

Mochiko Karaage

Joyce Farms Crispy Fried Chicken Bites, Rice Flour Dredge, Nori Furikake, Spicy Ponzu of

Lumpia

Hand-Rolled Filipino Spring Roll w/ Cabbage, Carrots, Green Beans, Cilantro, Scallion. Chili~Mango Coulis, Coconut Syrup v

Papa Kolu//Third Course

Grilled Mahi Mahi

Mild, Ginger-Chili Rub, Hawaiian Purple Sweet Potato Purée, Yuzu-Miso Vegetable Salad, Toasted Macadamia Crumb, Charred Lemon * gf

OR

Island Fried Rice

House Spam (or Tofu), Wild Red Shrimp, Pineapple, Edamame, Carrots, Onions, Sweet Peppers, Jasmine Rice, Fresh Ginger, Black Garlic Tamari Sauce, Scallion, Sunny Egg, Chili Peppa Wattah * gf v

Pulehu Ribs

Smoked Duroc Baby Back Ribs, Alaea-Garlic Rub, Pickled Mango, Hawaiian Mac Sally, Kimchi Slaw, Pineapple-Gochujang BBQ Sauce

Ono//Sweets

Chocolate Mochi ~ Black Chocolate Rice Flour "Brownie", Hibiscus Whip gf

Hawaiian Guava Cake ~ Pink Guava Cake, Cream Cheese Frosting, Guava Gel