

AZURE

restaurant

— THE STORY —

Daily at 5:30 am, the ringing of a brass bell announces
the opening of the Honolulu fish auction.

And it is here that our chefs begin their quest
for the freshest morning catch. Obsessed with quality and driven by
excellence, they handpick the best of the best.

Offering you, our discerning patrons, the tastiest seafood on the island
and an experience beyond compare.

— COCKTAILS, SAKE and BEER —

Fresh Raspberry Essenced Collins 12

This heirloom cocktail is hand crafted with fresh raspberries, fresh pressed lemon, white cane sugar and the botanicals of Bombay Sapphire topped with effervescence...

The French Topless Mai Tai 12

The winner of the coveted “double gold and best of show” spirits award in San Francisco, Domaine de Canton Ginger liqueur is hand-crafted with korbel brandy, pineapple juice and effervescence...

Burnt Rosemary and Buddha’s Hand 12

Hangar One Buddha’s Hand Citrus vodka is shaken with fresh island sourced lemon and house made white cane sugar reduction, served in a resort grown rosemary and absinthe essenced chilled martini glass...

The Pier Thirty Eight 15

Inspired by the Manhattan and the true sportsman’s cocktail style, this libation, is hand-crafted with Gentleman Jack and Antica Carpano Formula sweet vermouth, lightly shaken with the aromatics of Domain de Canton Ginger liqueur, strained up and garnished with a fresh orange swath...

Sake and Elderflower 12

A cosmopolitan blend of TY KU Junmai Sake, St. Germaine Elderflower liqueur, fresh pressed lime and cranberry juice, served up and icy cold with a splash of effervescence and a fresh lemon swath...

Kalamansi Honey Mule 12

A purely Hawaiian take on the Moscow mule. Maui’s own organic Ocean vodka, caressed with kalamansi lime and fresh lemon, and bound with Big Island Lehua Honey. The mule is saddled with Ginger Beer, strained over rocks, and ready to take you down the steep cliffs of Moloka’i...

Sage and Blueberry Cocktail 12

Fresh resort grown sage muddled with fresh blueberries and bound in fresh pressed lemon juice and Big Island Lehua Honey, shaken with Bombay Sapphire and served up in a fresh cracked black pepper and Hawaiian sea salt rimmed martini glass...

Hibiscus Margarita 12

Tequila Cazadores Reposado, bruised with fresh lime juice and house-made hibiscus and white cane sugar reduction, served on the rocks with a spicy and citrus salt rim...

Guava Caliente 12

A little sweet, a little heat and a lot of aloha. Maui’s own organic Ocean vodka, sweetened with organic Govinda’s guava juice and set ablaze with our house-made Hawaiian Chili Pepper water...

SAKE OF AZURE

ty ku black ◊ junmai ginjo ◊ 750ml ◊ japan 12 / 81
ty ku white ◊ *ultra-premium* junmai daiginjo ◊ 720ml ◊ japan 150

BEER OF AZURE 7

Bud
Bud Light
Heineken
Kona big wave golden ale
Kona longboard lager
Coors light
Asahi dry

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.

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WINES BY GLASS

Sparkling

brut rose' ♦ domaine carneros by taittinger ♦ napa ♦ nv	18
brut ♦ taittinger la francaise ♦ reims ♦ cuvee	24

Rosé

cinsault/grenache/syrah/merlot ♦ triennes ♦ provence ♦ 2014	12
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White

chardonnay ♦ newton ♦ napa ♦ 2013	14
chardonnay ♦ brocard chablis ste claire ♦ chablis ♦ 2013	14
gruner veltliner ♦ loimer ♦ kamptal, austria ♦ 2013	14
sauvignon blanc ♦ villa maria private bin ♦ marlborough ♦ 2014	12
riesling ♦ dr. f. weins-prum feinherb ♦ mosel ♦ 2012	12
pinot gris ♦ kim crawford ♦ marlborough ♦ 2014	12

Red

pinot noir ♦ elouan ♦ willamette/umpqua/rogue ♦ 2013	16
merlot ♦ vita nova by jim clendenen ♦ santa barbara ♦ 2010	14
tempranillo ♦ numanthia "termes" ♦ toro, spain ♦ 2010	15
cabernet sauvignon <> allomi by hess ♦ napa ♦ 2012	14
zinfandel ♦ artein ♦ mendocino county ♦ 2013	12

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TASTING MENU

First Course

Hamachi Sashimi

Big Island Greens

Soy Vinaigrette & Japanese Horseradish

Wine Pairing: Dr. F. Weins-Prum Feinherb Riesling

Second Course

Roasted Butternut Soup with Kona Lobster

Cauliflower Panna Cotta & Pumpkin Seed Gremolata

Third Course

Grilled Kauai Prawns

Waimanalo Rocket & Apple Pear

Marcona Almond & Pickled Plum

Wine Pairing: Jean Marc Brocard Chablis Ste Claire

Main

Hawaii Rancher's Beef Filet and Foie Gras

Ali'i Mushrooms & Roasted Garlic Potato

Truffled Kabayaki

Wine Pairing: Vita Nova by Jim Clendenen Merlot

Dessert

Pumpkin Panna Cotta

Spiced Sour Apple & Cranberry Crumble

85 without wine / 111 with wine

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————— “ AZURE CHILLED SEAFOOD ” —————

served on crushed ice


Stellar Bay 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 

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

Ocean Salad: Kona lobster, prawns, big island abalone, scallop, crab, octopus, tobiko caviar, avocado, Hirabara Farms’ baby lettuce, tarragon & crème fraiche dressing. 29 

 = can be made Gluten Free upon request

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— ** MORE SMALL PLATES ** —

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

Kona Lobster and Brioche: chervil, truffled aioli, meyer lemon preserve, brown butter vinaigrette. 26

Auction Block Sashimi: Hawaiian yellow fin ahi, and kampachi, compressed cucumber, avocado crema, Big Island hearts of palm, nori shiso puffed rice, ponzu sauce. 25 

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

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

Hokkaido Scallop and “Foie Gras”: hearts of palm, foie gras beignets, truffle kabayaki butter. 24

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————— • 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,
served with choice of 2 sides

OR

“Island” Spice: served with local sweet corn, Twin Bridges asparagus & Hamakua mushrooms, garlic rice, 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}

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— " **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

Colorado Lamb Chop: ras el hanout, Jerusalem artichoke, wilted rainbow chard, hibiscus bordelaise. 53 ^{GF}

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}

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

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