

# JAPENGO

## MAUI TASTEMAKERS

local inspiration. world-class cuisine.

# OCEAN<sup>®</sup>

**Organic** Vodka

RECEPTION COCKTAIL  
MILLCAMP MOJITO

### FIRST COURSE

#### SEARED KAMPACHI

shichimi pepper with ikura | japanese mountain yam chip  
uni | arare | shiso | housemade eel sauce | saiko miso vinaigrette

*Harajuku Girl*

### SECOND COURSE

#### ONO KATSU

sushi rice cake | lobster cream | pomegranate soy

*Sgroppino*

### THIRD COURSE

#### VODKA-LAVENDER CURED PORK LOIN

shiso chimichurri | creamy polenta | hamakua mushrooms  
pork belly | tatsoi

*A Touch of Lavender*

### DESSERT

#### CHOCOLATE POT DE CRÈME

strawberry "pop" cream

*bRUMble*

[www.japengomaui.com](http://www.japengomaui.com)

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