

JAPENGO MAUI TASTEMAKERS

local inspiration. world-class cuisine.

\$80 PRIX FIXE MENU

KONA KAMPACHI

simpli fresh okinawan tatsoi | micro greens | grapefruit
pecan maui onion | cilantro olive oil | maui shrub farm ginger and
hawaiian chili dressing

JAPENGO FIZZ

maui shrub farm pineapple sage | maui shrub farm ginger and
hawaiian chili | vodka | fresh lime juice | sparkling water

GRILLED CHILI LIME RUBBED NY STRIP STEAK & KAUA'I SHRIMP

moringa-ulu croquette | poached egg | maui shrub farm pineapple
sage gastrique | maui onion demi-glace

TENGU COCKTAIL

bourbon whiskey | maui shrub farm ginger and hawaiian chili
fresh lemon juice | sparkling water

HONEY TOAST

hawaiian sweet bread | simpli-fresh farms honey | macadamia nut gelato
salted caramel maui shrub farm hibiscus orange macerated berries

KIR DE TROPICALE

maui shrub farm hibiscus orange | sparkling wine



MAUI SHRUB FARM

Refreshing Local Flavor



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