

Thank you for dining with us tonight!  
 Our entire staff is comprised of cooks & chefs, even the front of house!  
 We acknowledge that our prices are higher than average due to inflation  
 and our staff wages which are **above** the **top 1%** for Hawaii  
 to read more about our ethical responsibilities,  
 please visit [xorghawaii.com/about](http://xorghawaii.com/about)



Modern Local Hawaiï Cuisine

## Family Style Shared Course Menu

*Two Choices plus dessert per person, 65  
 Add a course 20, plus supplement if applicable*

Complimentary – Fresh House Focaccia Baked Daily, Furikake Spam Butter

### Vegetables

Beet Lotus, Emulsified Chimichurri, Shiso Gel, Crispy Quinoa  
 Endive Cup Salad, Tumeric Mayo, Yuzu Popping Boba, Onion Crisps gf

### Starches

Char Siu Saimin Soup Dumpling (5 pc)  
 Loaded Potato Au Gratin, Candied Bacon, Jalapeno Foam, Cheese Sauce  
 Seared Foie Gras, Salt Roasted Crispy Rice, Foie Gravy +20 *supp*

### Proteins

Pork Belly Rafute, Miso Bittermelon Relish, Wonton Gremolata  
 Signature Adobo Fried Chicken, 4 Hour Braised Peppercorn Togarashi  
 Pan Seared Scallop, Squid Ink Cioppino, House Ricotta, Mussels, Shrimp +20 *supp* gf  
 Dry Aged Duck Breast, XO Cabbage, XO Powder, Salted Duck Egg +30 *supp*

### Large Dishes (Counts as two choices)

A-5 Japanese Wagyu Donburi, Sauces, Accoutrements	Strip 13/oz, Ribeye 14/oz, Cap 13.5/oz
---	--

(50%-70% off of other restaurants who charge 25-50/oz)

### Desserts

Fluffe of Brown Butter-Bunny-Butter Mochi, Mochi Crumbs, Pandan Bushes gf  
 Double Layer Ice Cream Pie, English Toffee & Almond Fudge, Chocolate Sauce +8 *supp*  
 Seasonal Vegan Ice Cream/Sorbet

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

For parties of five or more, a 20% service charge will be added to the final bill,

3% credit card processing fee will be applied on if paid with card

3434 Waialae Avenue, Honolulu, Hawaii, 96816 PH: 808-732-3838 @xorg\_hawaii xorghawaii.com

RESTAURANT

XO

Modern Local Cuisine

**Cocktails 14**

**Light/Fruity Cocktails**

\*Ube Lemonade --- Gin, Lemon, Ube

Fanta-astic--- Jameson Orange, Soda

Pink Cactus --- Prickly Pear, Gin, Elderflower, Lemon

Midori Sour --- Midori, Vodka, Lime, Apple

**Twisted Classics**

Lilikoi Margarita --- Passion Fruit, Citrus, Tequila, Lime

Poblana, Mary's Sister --- Poblano Chile, Tabasco, Vodka, Citrus

Yuzu Old Fashioned --- Old Crow, Yuzuri, Angosturia

**Beers 9**

Wolf Pup Session IPA

Ola Brew IPA

Big Wave

Mango Cart

Heinekin

Corona

Kirin

**Soju**

Soju Jinro 24 27

Soju "Is Back" 23

**Non-Alcoholic**

Orange Blossom & Tea Cocktail 9

Ginger Beer 7

Ferrarelle Sparkling Water 19

Coke/ Sprite/Ginger Ale 5

Passion Orange Juice 5

Fiji Water 12

Assorted Tea Chest 8

French Press Kauai/Lion Coffee/Decaf 9

**Spirits**

Deep Eddy Vodka	11	Puerto Valarta Tequila	11
Grey Goose	13	Casamigos Anejo	17
Orange Jameson	13	Casamigos Reposado	17
Pinnacle Gin	11	Patron Silver	15
Empress 1908	13	Old Crow	12
Ki No Bi Kyoto	17	Jameson	11
Monkey 47	19	Johnnie Walker Black	13
Kula Organic Maui Rum	11	Bulleit Rye	14
Contratto Fernet	13	Suntory Toki	15
Hennessy	13	Angel's Envy	16

Nolet's Dry Gin The Reserve	109
Chopin Young Potato Vodka Extra Rare	27
Don Julio 1942	33
Gran Patron Tequila Silver Smoky	39
Casa Dragones Tequila Joven	57
Martell Cognac XO Extra Fine	38
Courvoisier Cognac XO	35
Branson Grande Champagne Cognac XO	44
Grand Marnier Cognac 1880	64
Glenlivet Reserve 15 YR	24
Glenlivet Single Malt Scotch XXV	75
Redbreast Single Pot Still Irish Whiskey 27 yr	82
Johnnie Walker Blue Label King George V Edition	88

**Wines**

Prosecco, Freixenet, Veneto, Italy	56
Chenin Blanc, Champalou, Loire Valley, France	16/64
Chardonnay, Bouchard, 'Reserve', Burgundy, France	16/64
Sauvignon Blanc, La Crema, Sonoma County, California	16/64
Rosé, Chateau de Campuget, Rhone Valley, France	13/52
Gamay, Raisins Gaulois, France	14/56
Cabernet Sauvignon, Ancient Peaks, Paso Robles, California	15/60

**Reserve List**

Beaux Freres, Pinot Noir, Upper Ribbon Ridge 2018	200
Duckhorn Vineyards, Merlot, Napa 2017	180
Freemark Abbey, "Cabernet Bosché", Napa 2017	280
Mayacamas Vineyards, Mount Veeder 2014	200
Silver Oak, Cabernet Sauvignon, Napa 2016	220
Joseph Phelps, "Insignia", Napa 2015	450
Opus One, Napa 2016	500