



Family Style Shared Course Menu

\$75 Per Person

\$65/pp Recession Special

All Courses Included Plus One Main Per Person

First Bite – **Amuse Bouche** of the Day

Bread - **House Focaccia** Baked Fresh Daily, Furikake Spam Butter

First Veg - **Beet Lotus**, Emulsified Chimichurri, Shiso Gel, Crispy Quinoa

Second Veg - **Endive Cup Salad**, Tumeric Mayo, Yuzu Popping Boba, Onion Crisps gf

Starter - **Saimin Soup Dumpling** XLB, Char Siu

Main Courses to Share (1 Choice Per Person)

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| Loaded Potato Au Gratin , Candied Bacon, Pickled Jalapenos, Cheese Crown | |
| Seared Foie Gras , Salt Roasted Crispy Rice, Foie Gravy | +20 <i>supp</i> |
| Jerk Spiced Lechon Kawali , Butterfly Pea Flower Tonnato, Candied Calamansi | |
| Signature Adobo Fried Chicken , 4 Hour Braised Peppercorn Togarashi | |
| Pan Seared Scallops , Squid Ink Cioppino, House Ricotta, Mussels, Shrimp | +25 <i>supp</i> gf |
| Dry Aged Duck Breast , XO Cabbage, XO Powder, Salted Duck Egg | +30 <i>supp</i> |
| A-5 Japanese Wagyu Donburi | Striploin 15 <i>per oz</i> Ribeye 16 <i>per oz</i> |
| Wagyu Fat Salsa Verde Rice, Matcha Salt, Ponzu, Fried Garlic | |
| 2.5 Pound Seafood Chirashi (Limit 3 per day) | +150 <i>supp</i> |
| Three 5 oz Butter Poached Lobster Tails 9 oz Hamachi Sashimi 3 oz Marinated Ikura Rice, Bubu, Scallions, Shio Tsuyu, Fresh Wasabi, Uni Puree | |

Dessert - **Fluffle of Brown Butter-Bunny-Butter Mochi**, Mochi Crumbs, Pandan Bushes gf

Mignardise - **A-5 Wagyu Fat Caramel**

Optional - **Double Layer Ice Cream Pie**, English Toffee & Almond Fudge, Chocolate Sauce 12 *per slice*

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

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Cocktails 13

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 8

Ola Brew IPA

Big Wave

Heinekin

Corona

Kirin

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 | Angel's Envy | 19 |
| 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 | | |

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| 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

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|---|-------|
| Prosecco, Freixenet , Veneto, Italy | 56 |
| Chenin Blanc, Barton & Guestier , 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 |
| Pinot Noir, Erath , Oregon | 14/56 |
| Cabernet Sauvignon, Horse Heaven Hills , Washington | 15/60 |

Reserve List

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| 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 |

XORG Mission Statement

To build and sustain a robust group of unique restaurants that support the growth of serious chefs and cooks.

Where we intend to go

The future is big for XO Restaurant Group. We plan to open 50+ restaurants in Hawai'i – all with different concepts from high-end to quick-service. We want people to think, "Wow, that's a massive variety of different concepts that are new and unproven." We believe that opening proven concepts is easy. You can cook safe food and get the masses to praise you, or you can take a risk and do something far out there. We aim to offer a new lens on what Hawai'i cuisine could be.

The problem we want to solve

The restaurant industry is infamous for underpaying and overworking their employees sometimes while managed by abusive chefs. Most kitchen staff make poverty wages and are expected to come in early or stay late off the clock. This is partially due to the restaurant industry being the lowest margin & highest fail rate industry in the world.

The changes we believe our organization can make for the industry by setting an example

To be part of the solution, we pay our team above the top 1% pay range and encourage other restaurants to do the same

Kenneth Lee, Owner

How do you end up with a million dollars in the restaurant industry? Start with 2 million.

Having been a cook for 8 years in restaurants outside of my own (2018), my philosophy naturally gravitated towards wanting to help my fellow cooks in the long run. I've seen plenty, focusing on avoiding the same "mistakes" as my employers/managers has always been top of mind when I stepped into the role. Minimum wage, cut hours, screaming, lying, theft, and much more, some places had none of the problems, others had all of them.

At a young age, I started investing and constantly learning over the years, much more than I've been cooking. After taking quite a few "all in" risks and perhaps a bit of luck, I've settled in a place where I no longer work for myself. Now, I work for my staff and their ability to provide for their families. Since the restaurant opened, I paid myself a \$50,000 salary for the first two years when I worked 60-80 hours a week. Beyond that, I cut my salary to \$0. I have also never taken any profits. All money is reinvested to the restaurants by increasing wages and funding more restaurants which in turn employs more staff.

Naturally, a restaurant that operates without needing to provide profits for the owner functions fundamentally different. This is the "how" to the "what and why" of our restaurant group's goal. Honestly, restaurants are a horrible investment from a risk vs reward standpoint. Divesting into other sectors would provide greater returns for exponentially less work, but I do it for my cooks and the future of the restaurant industry.