



Starters

<i>Chef Chu's Dim Sum Trio</i>	14.00
Two Pieces Each of Goat Cheese Won Tons, Lumpia Shrimp and Duck Mu Shu Rolls	
<i>Grilled Chive Flat Bread with Balsamic Vinegar and Extra Virgin Olive Oil, Babaganouj, Hummus and Tzatziki</i>	6.00
<i>Crisp Goat Cheese Won Tons with Four Fruit Sauce</i>	8.00
<i>Shrimp Lumpia Stuffed with Shrimp Mousse and Served with Chipotle Aioli</i>	12.00
<i>Almond Meal-Crusted Tempura Ahi Roll with Pickled Ginger</i>	13.00
<i>Grilled Lemongrass Chicken Brochettes with Indigo Peanut Sauce</i>	12.50
<i>Garlic Seared Scallops on a Bamboo Stick with Spiced Harissa Sauce</i>	13.00
<i>Steamed Bamboo Leaf-Wrapped Mochi Rice with Kalua Pork and Chili Garlic Sauce</i>	9.50
<i>Poke with Dragon Fire Sauce and Green Onions</i>	6.00
<i>Indigo Crab Cakes with Chipotle Aioli</i>	12.00
<i>Lobster and Shrimp Pot Stickers with Chili Mushroom Soy Sauce</i>	11.50
<i>Steak Tartare: Minced Beef with Onion, Capers, Worcestershire and Sherry Vinegar With Quail Egg, Fingerling Potatoes, Grape Tomatoes, Wasabi Salt and Micro Greens</i>	14.50
<i>Mahogany Roasted Duck Mu Shu Rolls with Raspberry Hoisin Sauce</i>	12.50
<i>Half Rack of Baby Back Pork Ribs with Indigo-Style Barbecue Sauce and Fries</i>	13.50

Soups and Salads

<i>Market Fresh Sashimi Platter</i>	A.Q.
<i>Chef-Crafted Seasonal Soup Creations</i>	A.Q.
<i>Nalo Baby Greens with Surfing Goat Dairy Chèvre and Balsamic Vinaigrette</i>	9.50
<i>Asian Caesar Salad</i>	9.50
<i>Asian Greens and Sumida Farms Watercress Salad</i>	9.50

Our produce is organic, when available.

We use meats that are hormone-free and humanely raised, and our fish is always fresh.

We accept all major credit cards.

Reservations can be made through www.opentable.com or call 521-2900.

Visit us at www.indigo-hawaii.com

Our Place or Yours

Offering Full Service Catering and Special Events

Private Rooms and Special Locations Available

E-Mail indigobob@hotmail.com or call 521-2900 for Detailed Information



Entrées

<i>Pan Seared Pacific Ocean Fish with Cocoa Bean Curry Sauce</i>	A.Q.
Green Rice, Scallion Tapenade and Preserved Ginger	
<i>Steamed Fish with Sizzling Scallion Oil</i>	A.Q.
Bamboo Rice, Baby Bok Choy, Pickled Cucumber and Scallion Tapenade with Shoyu Vinaigrette and Rice Noodles	
<i>Seared Ahi with Four Fruit Black Bean Teriyaki Sauce</i>	A.Q.
Served and Topped with Egg Sukiyaki, Fresh Sautéed Bok Choy, Toasted Sesame Seeds and Wasabi Cream. Accompanied with Enoki Mushrooms, Black Bean Sauce and Horseradish Crème Fraîche	
<i>Salmon Roulade with Ginger Pineapple Beurre Blanc and Sweet Corn Relish</i>	29.00
Stuffed with Goat Cheese Mousseline and Served with Cilantro Crème Fraîche, Tobiko Caviar and Chopped Chives	
<i>Lamb Osso Bucco</i>	35.00
Served on a Bed of Spaetzle, Red Cabbage, Bacon and Blanc de Legumes with Marsala White Truffle Sauce	
<i>Duck Potpourri</i>	32.00
Duck Confit and Pan Seared Duck Breast Roulade with Raspberry Hoisin Sauce, Vegetable Ragoût, Flageolets and Bao Buns	
<i>Cured Pork Belly with a Demi-Glace Reduction</i>	30.00
House-Cured in Salt, Sugar, Brown Sugar, Lemon and Thyme and Braised with Star Anise, Brown Sugar and Yamasa Soy Sauce. Served as a Roulade over a Bed of Red Cabbage Choucroute, Lardons and Blanc de Legumes with Cabbage Jus and Topped with an Apple, Blue Cheese and Tomato Chutney	
<i>Beef Rendang Coconut Curry</i>	27.00
Bamboo Rice, Tomato Salad and Cucumber Salad	
<i>Beef Wellington with a Shiitake Mushroom Demi-Glace</i>	36.00
New York Strip with Mushroom and Foie Gras Duxelles Bakes in Puff Pastry Served with Winter Peas, Asparagus Spears, Kahuku corn and Cherry Tomatoes with a Shiitake Mushroom Demi-Glace	
<i>Grilled Filet Mignon with Shiitake Mushroom Ginger Sauce</i>	36.00
Tomato Chutney and a "Salad" of Steamed Potato, Crab Mousse and Tobiko Caviar Napped with Raspberry Hoisin Sauce and Horseradish Cream	
<i>Chicken Mousseline with Shiitake Mushroom and Garlic Cream Sauce</i>	28.00
A Mousseline of Chicken Breast, Sun Dried Tomatoes, Red and Green Bell Peppers, Cream and Egg Whites Served Over a Bed of Peas, Corn, Asparagus Spears, Tomatoes and Brussels Sprouts	
<i>Buddha's Feast</i>	22.00
Mushroom Tofu Wellington on a Bed of Black Lentils and Cannellini Beans with Mushroom Sauce Served with Sautéed Vegetables and Mashed Potatoes	