



MANTA

Chef de Cuisine Ryan Brannigan grew up on the Big Island's Kohala Coast, surrounded by the farms and fields of Honoka'a and Waimea. Chef Ryan and the Manta Culinary team expertly create each dish around the produce, meats, and seafood provided by our farm, ranch, and fishery partnerships, allowing the flavors of the island's provisions to speak for themselves. We are proud to share this unpretentious, yet complex cuisine that redefines Pacific Regional while honoring the rich tradition of culinary excellence at Mauna Kea.

STARTERS

Soup Kēia La (Soup of the Day)

Chef's Daily Inspiration

\$14

Ahi Tuna Tartare

Wasabi, Quail Egg, Pickled Mustard Seed, Sweet Potato Chips

\$22

Seared Hudson Valley Foie Gras

Li Hing Mui Apricot, Port Gastrique,
Mac Nut Butter, Brioche

\$27

Pacific Oysters On The Half Shell

Smoked Mignonette Granita, Lemon Oil Foam

\$25

Seafood Platter

Kona Lobster, Grilled Kona Shrimp, Oysters Abalone Poke, Ahi Tataki

\$60 / \$110

Tempura Kona White Shrimp & Vegetables

Kona White Shrimp, Fernshoots, Ulu, Hirabara Carrot,
Jalapeno Emulsion, Ginger Ponzu

\$23

Beef Carpaccio

Seared Kulana Beef Tenderloin, Pickled Local Vegetables,
Kochujang Vinaigrette, Horseradish Crème Fraiche, Ikura

\$24

SALADS

Keahole Lobster Tail

Kekela Baby Lettuce Mix, Shaved Fennel,
Preserved Lemon Vinaigrette

\$20

Kekela Farm Little Gem Romaine Caesar

Hawaii Island Goat Parmesan, Breadfruit Crouton

\$15

Kekela Farm Beet Poke

Hirabara Farm Beets, Ogo, Pickled Onions
Feta Goat Cheese, Candied Macadamia Nuts

\$15

Kawamata Farm Vine Ripened Tomato Salad

Shaved Maui Onions, Fresh Basil, Hawaiian Sea Salt
EVOO, Pickled Strawberries, Goat Cheese, Port Reduction

\$15

 - Signature Dishes

 - Gluten Free Selections

 - Vegetarian

*Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness. A service charge of 18% will be added for all parties of 6 or more. Please let your server know of any dietary restrictions or allergies.



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ENTREES

Daily I'a (Fish)

Chef's Daily Inspiration

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Kona White Shrimp Tagliatelle

Tarragon a la Nage, Sweet Corn, Haricort Vert

\$28 / \$47

Za'atar Scented Ahi

Kona Shrimp, Corn & Asparagus, Beluga Lentils,
Avocado, Kalamata Olive

\$35 / \$51

Mac Nut Crusted MahiMahi

Sauteed Baby Bok Choy, Potato Puree
Yuzu Ogo Beurre Blanc

\$44

Farro Risotto

Kamuela Greens, Hamakua Mushrooms
Local Baby Carrots

\$35

Brandt Prime NY Strip

Horseradish Potato, Creamed Greens, Ali'i Mushroom,
Green Peppercorn Sauce

\$65

Crispy Kona Kanpachi

Cauliflower, Kale, Melted Tomato Brown Butter, Crab Fried Rice

\$49

Frutti Di Mare

Diver Scallop, Kona Lobster, Shrimp, Mahi,
Farro, Vadouvan Aioli

\$65

Grilled Australian Lamb Rack

Chickpea Gnocchi, Baby Tomatoes,
Eggplant, Harissa, Bordelaise

\$45 / \$59

Brandt Prime Filet Mignon

Herbed Fingerling Potato, Broccolini,
Hirabara Rainbow Carrots, Béarnaise

\$60

Foie Gras & Mushroom Stuffed Organic Chicken

Yukon Potato Puree, Meyer Lemon Preserve,
Roasted Brussel Sprouts

\$43

ENHANCE YOUR SELECTION

Add to Any Entree

Kona Lobster Tail \$27 | Grilled Kona White Shrimp \$15

Seared Foie Gras \$20 | Seared Scallops \$20

SIDES

Cornbread, Mauna Kea Honey Jalapeno Butter

\$12

Roasted Garlic Crab Fried Rice, Scallion, Ikura

\$15

Grilled Asparagus, Hawaiian Chili Romesco,
Marcona Almonds 

\$12

Roasted Ali'i Mushrooms, Garlic Herb Butter 

\$12

Yukon Potato 

\$10

Brussel Sprouts Roasted Garlic
White Anchovy Vinaigrette 

\$12