



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

Seafood Bisque

Kona Lobster Tail,
Kamuela Tomato, Crouton

\$21

Manta Sashimi

Yellow Fin Ahi, Kona Kanpachi,
Sea Asparagus, Carrot Miso, Soy Mustard

\$29

Seafood Platter

King Crab, Kona Lobster, Pacific Oysters
Grilled Kona Shrimp, Abalone, Sashimi

\$120

Scallop*

Chanterelles, Roasted Cauliflower, Diver Scallop,
Fava Beans, Raisin, Brown Butter

\$32

Pacific Oysters On The Half Shell

Chili Mignonette, Cocktail Sauce

\$27

Seared Hudson Valley Foie Gras

Surinami Cherry Jam, Nori, Granola,
Brioche, Ola Kino Greens

\$28

Lobster Tempura

Kona Lobster Tail,
Pickled Fern Shoots & Maui Onion, Porcini Aioli

\$34

A5 Wagyu*

Ribeye Cap Carpaccio, Summer Truffles, Chanterelles,
Fresh Wasabi, White Soy

\$50

SALADS

Keahole Lobster Tail

Kona Heirloom, Kamuela Tomato, Local Beans,
Charred Maui Onion Dressing

\$23

Big Island Greens

Cucumber, Baby Carrots, Roasted Beets,
Avocado, Local Chevre, Radish, Hearts of Palm,
Preserved Lemon Vinaigrette

\$17

Kekela Farm Baby Romaine Caesar

Hawaii Island Goat Parmesan, Crouton

\$16

 - 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

Whole l'a (Fish)

Chef's Daily Inspiration

MP

Merus Cut King Crab Tagliatelle*

Roasted Cauliflower, Baby Tomato, Pak Choi,
Tomato, Parmesan, Lardons

\$65

Veal Chop*

Roasted Carrot, Braising Greens, Crispy Taro,
Sauce Ravigote

\$58

Mac Nut Crusted MahiMahi

Purple Cabbage, Crab Fried Rice,
Meyer Lemon Butter

\$52

Farro Risotto

Crispy Rice, Tatsoi, Mushroom,
Kabocha, Parmesan

\$38

New York Strip

Horseradish Potato, Greens,
Ali'I Mushroom, Bearnaise

\$60

Kona Kanpachi

Kanpachi, Diver Scallop, Kekela Squash,
Aloun Farms Corn, Konbu Vinaigrette

\$54

Batik Curry

Taro, Kabocha, Bok Choy, Eggplant,
Braising Greens, Cauliflower

\$37

Grilled Te Mana Lamb Rack

Ulu Panisse, Radicchio, Pistachio, Asparagus,
Strawberry Port Jam, Midnight Blanc

2 Bone \$45 / 4 Bone \$60

Brandt Prime Filet Mignon

Tatsoi, Kamuela Tomato,
Garlic Potato Truffle Emulsion

\$60

Local Chicken

Kamuela Greens, Radicchio, Baby Radish,
Fingerling, Green Peppercorn Sauce

\$47

ENHANCE YOUR SELECTION

Add to Any Entree

Kona Lobster Tail* \$27 | Kona White Shrimp* \$20 | Merus Cut King Crab 1/4lb.* \$40

Seared Foie Gras \$20 | Seared Scallops* 29

SIDES

Cornbread

Mauna Kea Jalapeno Butter

\$12

Roasted Garlic Crab Fried Rice

Scallion, Garlic Oil

\$15

Roasted Local Mushrooms

Garlic Herb Butter

\$15

Grilled Asparagus

Hawaiian Chili Romesco

\$12