



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

\$32

Chilled Seafood Platter

Kona Lobster, Pacific Oysters
Grilled Kona Shrimp, Ahi & Kampachi Sashimi, Uni, King Crab

\$150

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,
Market Salad, Porcinig Aioli

\$35

A5 Wagyu Tartare*

Ribeye Cap, Shallots, Quail Egg, Mustard, Cornichons,
Capers, Rye Bread

\$50

Kona Shrimp Cocktail*

Cocktail Sauce, Lemon

\$26

SALADS

Kekela Farm Baby Romaine Caesar

Hawaii Island Goat Parmesan, Heirloom Tomato, Crouton

\$16

Big Island Greens

Cucumber, Baby Carrots, Green Beans,
Tomato, Avocado, Buttermilk Dressing

\$17

 - 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

Fruitti Di Mare*

Kona Lobster, Diver Scallop, Uni, Roasted Tomato Cream,
Radicchio, Sichuan Pepper

\$65

Veal Chop*

HL Farms Broccolini, Fingerling, Sauce Choron

\$60

Mac Nut Crusted Mahi Mahi

Potato Puree, Purple Cabbage, Baby Tomato, Lemon Butter

\$50

Batik Curry

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

\$37

Kobe Ribeye

Snake River Farms Ribeye Medallion,
Beef Fat Root Vegetables, Mushroom, Bearnaise

\$75

Kona Kanpachi

Bok Choy, Baby Carrots, Mushroom,
Ginger Soy Vinaigrette, Cilantro

\$47

I'a

Daily Chef Inspiration

\$MP

Grilled Australian Lamb Rack

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

2 Bone \$42 / 4 Bone \$55

New York Strip

Horseradish Potato, Kamuela Greens,
Green Peppercorn Sauce

\$60

Local Chicken

Tatsoi, Baby Tomato, Kabocha, Taro,
Lemon Caper Vinaigrette

\$46

ENHANCE YOUR SELECTION

Add to Any Entree

Kona Lobster Tail* \$27 | Kona White Shrimp* \$20

Seared Foie Gras \$20 | Seared Scallops* \$25

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