

RAW BAR

- OYSTERS** minimum order 4PC -----

**SEASONAL PICK** -PLEASE ASK OUR STAFF! **\$MP**  
served with horseradish & sherry wine vinegar

**KING CRAB** -----

**BOILED 5.5OZ KING CRAB** **\$30**  
served with harissa cocktail sauce, clarified butter & lemon

**JUMBO SHRIMP** -----

**3PC JUMBO SHRIMP** **\$23**  
served with harissa cocktail sauce, clarified butter & lemon

*Rigo Seafood Platter*

try our seafood platter with 4 pc  
fresh oysters, 5.5oz king crab and 3pc jumbo shrimp.

**\$70**

COLD TAPAS

- KONA “KAMPACHI” CARPACCIO** **\$24**  
kona kampachi, red onion, radish, daikon, arugula,  
mini tomatoes, basil and pineapple vinaigrette

**BURRATA & CAMPARI TOMATO CAPRESE** **\$21**  
creamy burrata cheese with campari tomatoes and  
homemade pesto

CHEF MASA’S  
SEASONAL  
SPECIALS



PAELLA

- RED KING CRAB &  
JUMBO SHRIMP PAELLA**  
red king crab, kauai shrimp, calamari,  
jumbo shrimp, mahi, green bean and seafood stock  
**\$52**

HOT TAPAS

- VONGOLE** **\$16**  
sherry steamed manila clams  
with sea asparagus and cherry tomatoes

**CALAMARO SALTATO** **\$16**  
squid and scallop saute with minced broccoli, anchovy, sun dried  
tomato, onion, butter and soy sauce

**GRILLED AMERICAN WAGYU  
PUPU STYLE** **\$18**  
american wagyu flap meat with chimichurri, arugula and lemon

**PULPO** **\$18**  
grilled octopus leg with potatoes, olives and spicy arrabbiata sauce

ENTREE

- CHICKEN PICCATA** **\$39**  
pan fried chicken breast with mozzarella, caper, fresh tomato,  
egg and lemon butter sauce. with a side of spinach sauté & mixed beans

PIZZA

- PIZZA HAWAIIAN** **\$28**  
neapolitan style pizza with portuguese sausage, pork belly,  
grilled cabbage, pineapple, jalapeno, pesto, mini tomatoes,  
mixed cheese and grana padano

PASTA

- UNI & LOBSTER  
TOMATO CREAM SAUCE** **\$42**  
sea urchin and lobster meat in creamy tomato cream sauce

IT’S *Bocalicious*

= BOCA [SPANISH FOR MOUTH] + DELICIOUS! OUR SPANISH & ITALIAN STARTERS, MOUTHFUL OF DELICIOUSNESS!

SPANISH

- TORTILLA**  
spanish omelette with onion confit, potatoes,  
chorizo, prosciutto and grana padano  
**F \$9**
- “TACO” PINCHO DE CERDO**  
bite size pork belly tacos with “daikon tortilla”,  
chipotle mayo and purple cabbage pickles  
**H \$6 F \$9**
- PATATAS BRAVAS**  
deep-fried potatoes with aioli sauce  
and spicy bravas sauce  
**H \$6 F \$9**
- PADRON**  
deep-fried shishito peppers  
tossed with pa’akai o ka ‘aina salt  
**H \$6 F \$9**
- GAMBAS AL AJILLO**  
shrimp fried with chili pepper oil  
**F \$9**
- HONGOS AL AJILLO**  
mixed mushrooms fried with italian parsley butter  
**F \$9**

ITALIAN

- CROSTINI**  
toasted bread with prosciutto,  
papaya, mascarpone cheese  
and macadamian nut blossom honey  
**H \$6 F \$9**
- CAPONATA**  
chilled sicilian vegetable stew with eggplant,  
zucchini, bell peppers, carrot, onion,  
brussels sprouts and asparagus  
**H \$6 F \$9**
- TAGLIATA**  
grilled, sliced and chilled duck breast  
with crunchy vegetables and coconut oil  
**F \$9**
- MELANZANE**  
eggplant, mozzarella, homemade  
bolognese, fresh jalapenos and melba toast  
**F \$9**
- CALAMARI FRITTI**  
deep-fried calamari battered with semolina,  
grana padano and ogo seaweed  
**H \$6 F \$9**
- VERDURE FRITTE**  
deep-fried zucchini & eggplant battered with  
semolina, grana padano and ogo seaweed  
**F \$9**

SALADS, SOUPS & HAM

- RIGO CAESAR SALAD**  
romaine wedge with creamy homemade anchovy caesar dressing,  
croutons, bacon, cottage cheese and black sesame tuile

*Add* **GRILLED CHICKEN +\$5**

**PAPAYA & KALE SALAD** **\$10** **\$17**  
prosciutto, papaya, cherry tomatoes, kale, beets,  
cottage cheese and mint with coriander vinaigrette

**RIGO GREEN SALAD** **\$10** **\$16**  
romaine, kale, green leaf, red leaf, cherry tomatoes, radish,  
broccoli, black olives in onion-horse radish vinaigrette dressing

**GARLIC PARMESAN BREAD** **\$6**  
hot out of the oven! garlic and parmesan bread  
for your starter, salad or soup!

**PAN CON TOMATE** spanish tomato bread **\$10**

**PAPAYA GAZPACHO** **\$7** **\$11**  
andalusian chilled tomato soup with a papaya twist!

**SOPA DE AJO** **\$7** **\$11**  
spanish garlic and onion soup with egg and grana padano

**CLASSIC MINESTRONE** **\$7** **\$11**  
classic and hearty italian soup with mixed vegetables and bacon

**HAM PLATTER**  
chef's selection of hams with olives, dried cranberries,  
sun dried tomatoes and walnuts  
**H \$21 F \$31**

make your ham sampler more special!  
*Add* **JAMON SERRANO +\$5**

**JAMON SERRANO** -SPAIN  
**H \$15 F \$21**

- CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.  
- FOR PARTIES OF 6 OR MORE, WE SINCERELY ASK FOR A SUGGESTED GRATUITY OF 18%..  
- MAXIMUM 6 SPLIT CHECKS PER PARTY.

VEGETARIAN

GLUTEN FREE  
PLEASE NOTE : WE CANNOT  
GUARANTEE 100% PREVENTION OF  
CROSS CONTAMINATION.

JOSPER OVEN ITEM  
ONLY SERVED AFTER 4.30PM

ENTREE

JOSPER OVEN ITEMS ONLY AVAILABLE FROM 4.30 PM.



JOSPER OVEN, BUILT AND SHIPPED FROM SPAIN, WORKS 100% WITH CHARCOAL,ALLOWING THE INGREDIENTS TO BE GRILLED AND SMOKED AT THE SAME TIME. ITS HIGH OPERATING TEMPERATURE ALLOWS SHORTER COOKING TIME,ADDING UNIQUE TEXTURE AND JUICINESS IN ALL PRODUCTS.

<b>ANGUS PRIME SIRLOIN</b> 9oz grilled angus prime sirloin served with grilled tomato and deep-fried rosemary potatoes	<b>\$46</b>	<b>FRESH CATCH &amp; SCALLOPS</b> grilled catch of the day and hokkaido scallop served with tomato, garlic and baguette purée “salmorejo” sauce and a side of kale	<b>\$41</b>
<b>PORK CHOP</b> 10oz us pork chop with grilled cabbage	<b>\$39</b>	<b>COLORADO LAMB CHOPS</b> 7oz colorado french lamb with summer vegetable caponata and relish	<b>\$44</b>

ALL ITEMS ARE CHARCOAL GRILLED WITH HAWAIIAN KIAWE WOOD & SMOKED WITH... HICKORY SMOKING CHIPS CHERRY SMOKING CHIPS MESQUITE SMOKING CHIPS

**SIDE DISHES ALL \$8**

JOSPER GRILLED SIDE DISHES FOR YOUR MAIN DISH

**ASPARAGUS  
BRUSSELS SPROUTS  
GRILLED CABBAGE**

**BROCCOLI  
PUMPKIN  
ROSEMARY POTATOES**

WOOD FIRED PIZZAS

NEAPOLITAN STYLE PIZZA BAKED IN STEFANO FERARRA BRICK OVEN, HAND-MADE AND SHIPPED ALL THE WAY FROM NAPLES, ITALY!

<b>MARGHERITA</b> tomato sauce, mozzarella, and basil	<b>\$23</b>	<b>PIZZA BISMARK</b> pancetta, portabella mushroom, truffle oil, egg, mixed cheese, grana padano	<b>\$28</b>
<b>PIZZA HAWAIIAN</b> portuguese sausage, pork belly, grilled cabbage, pineapple, jalapeno, pesto, mini tomatoes, mixed cheese, grana padano	<b>\$28</b>	<b>PROSCIUTTO AND ARUGULA</b> prosciutto, arugula, sun-dried tomatoes, black olives, mixed cheese and grana padano	<b>\$25</b>
<b>SALAMI AND JALAPEÑO</b> tomato sauce, salami, jalapeño, mixed cheese	<b>\$25</b>	<b>FUNGHI</b> mushrooms, portabella, eryngii, maitake, shredded cheese, cottage cheese	<b>\$26</b>
<b>ORTOLANA</b> mozzarella, zucchini, eggplant, bell pepper, onion and 4 kinds of mushrooms	<b>\$25</b>	<b>QUATTRO FORMAGGI</b> gorgonzola, mozzarella, cheddar, pecorino romano	<b>\$25</b>

<b>PIZZA TOPPINGS</b>	<b>ZUCCHINI</b>	<b>\$3</b>	<b>CHERRY TOMATOES</b>	<b>\$3</b>	<b>SALAMI</b>	<b>\$5</b>	<b>TRUFFLE OIL</b>	<b>\$5</b>
	<b>EGGPLANT</b>	<b>\$3</b>	<b>EXTRA CHEESE</b>	<b>\$5</b>	<b>PROSCIUTTO</b>	<b>\$5</b>	<b>MUSHROOM MEDLEY</b>	<b>\$5</b>
	<b>FRESH JALAPEÑOS</b>	<b>\$3</b>	<b>MOZZARELLA</b>	<b>\$5</b>				

PASTAS

<b>SPAGHETTI</b> dried spaghetti 1.77mm cooked al dente (firm to the bite)	<b>FRESH SPAGHETTI</b>	<b>FRESH RIGATONI</b>	<b>GLUTEN FREE SPAGHETTI</b>	PLEASE NOTE : GLUTEN FREE OPTIONS ARE AVAILABLE, HOWEVER WE CANNOT GUARANTEE 100% PREVENTION OF CROSS CONTAMINATION.
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<b>AGLIO OLIO E PEPERONCINO</b> spaghetti with garlic, olive oil, chili pepper and parsley	<b>\$21</b>	<b>CHICKEN &amp; PORCINI ALFREDO</b> creamy alfredo sauce with chicken and porcini	<b>\$25</b>
<b>ARRABBIATA WITH SMOKED MOZZARELLA</b> chili kneaded fresh spaghetti with tomato sauce, chili pepper, sun-dried tomatoes, smoked mozzarella, garlic and olive oil	<b>\$24</b>	<b>CARBONARA WITH PORTABELLA FRITTO</b> <b>\$25</b> fresh spaghetti with pancetta, onion, fresh cream, egg yolk, pepper, garlic, olive oil and portabella fritto	
<b>CACIO E PEPE WITH WALNUT &amp; PROSCIUTTO FRITTO</b> spaghetti with grana padano, pecorino romano, butter, olive oil, walnut and prosciutto fritto	<b>\$24</b>	<b>VONGOLE WITH BRUSSELS SPROUTS [BIANCO OR ROSSO]</b> spaghetti with manila clams, garlic, olive oil, butter and italian parsley	<b>\$27</b>
<b>PESCATORE ROSSO</b> tomato sauce spaghetti with kauai shrimp, manilla clams, scallops & squid	<b>\$32</b>	<b>GORGONZOLA RIGATONI</b> creamy gorgonzola cheese sauce with spinach kneaded fresh rigatoni, eggplant paste and dill	<b>\$27</b>
<b>BOLOGNESE</b> fresh rigatoni with bolognese meat sauce topped with mascarpone yogurt sauce	<b>\$26</b>		

<b>PASTA TOPPINGS</b>	<b>SPINACH</b>	<b>\$3</b>	<b>BASIL</b>	<b>\$3</b>	<b>BABY SHRIMP</b>	<b>\$5</b>	<b>MOZZARELLA</b>	<b>\$5</b>
	<b>EGGPLANT</b>	<b>\$3</b>	<b>MUSHROOM MEDLEY</b>	<b>\$5</b>	<b>CALAMARI</b>	<b>\$5</b>	<b>CHICKEN</b>	<b>\$5</b>
	<b>CHERRY TOMATOES</b>	<b>\$3</b>	<b>PANCETTA</b>	<b>\$5</b>	<b>PROSCIUTTO</b>	<b>\$5</b>	<small>*cannot add to genovese pasta</small>	

ARROZ

<i>Paella</i> <b>CHICKEN, NDUJA &amp; MIXED BEANS PAELLA</b> mixed beans and chicken & seafood stock	<b>\$32</b>	<i>Caldoso</i> <b>CLAM CALDOSO</b> spanish soup rice with manila clams, arborio rice with seafood stock	<b>\$35</b>
<b>SEAFOOD PAELLA</b> manila clams, kauai shrimp, squid, arborio rice and seafood stock	<b>\$35</b>	<b>CHICKEN &amp; MUSHROOM CALDOSO</b> spanish soup rice with chicken, mushrooms, arborio rice with chicken & seafood stock	<b>\$32</b>
<b>PAELLA NEGRA</b> Squid ink paella with squid, green beans, seafood stock and aioli	<b>\$33</b>		

PLEASE NOTE : ALL OF OUR ARROZ DISHES ARE MADE FROM SCRATCH. IT TAKES A MINIMUM OF 30 MINUTES TO COOK.

DESSERTS

<b>CLASSIC TIRAMISU</b> homemade creamy tiramisu made with coffee and mascarpone cheese	<b>\$11</b>	<b>CHOCOLATE CASSATA</b> italian chocolate ice cream cake with cashew nuts, caramelized walnuts with vanilla gelato and raspberry sauce	<b>\$12</b>
<b>CREMA CATALANA</b> creamy catalonian custard with crisp caramelized topping!	<b>\$9</b>	<b>GELATO / SORBET</b> gelato/sorbet of the day * two flavors of your choice	<b>\$8</b>
<b>BASQUE CHEESECAKE</b> basque style cheese cake with apple filling, black sesame crumble and chantilly cream	<b>\$11</b>		