

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

CHEF MASA'S SEASONAL SPECIALS



Rigo Seafood Platter
try our seafood platter with 6 pc fresh oysters, 5.5oz king crab and 3pc jumbo shrimp. **79**

TAPAS

- SALMONE MARINATO** **18**
sashimi style king salmon, white onion ravigote sauce, micro green onion
- ARGENTINIAN RED SHRIMP & WATERCRESS SALAD** **18**
shrimp, campari tomato, red onion, watercress, Japanese ginger, avocado, coriander, mustard, fish sauce
- PORK SCALLOPINI** **18**
iberico pork fillet, white wine, tomato, mozzarella, cheddar, pecorino, aioli

PASTA & CALDOSO

- CHICKEN SHOYU BUTTER SPAGHETTI** **28**
chicken thigh, 4 kind mushrooms, white onion, green onion, shoyu, butter
- SMOKEY SEAFOOD CALDOSO** **42**
spanish soup rice with smoked paprika powder, kauai shrimp, manila clams, maitake mushroom, seafood stock

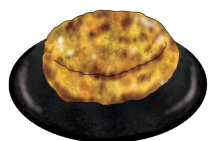
ENTREE

- PORK CUTLET** **38**
panko breaded pork cutlet with mushroom, lemon, brown butter sauce

IT'S "Bocalicious"

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

SPANISH



- TORTILLA** **F 12**
spanish omelette with onion confit, potatoes, sopressata, prosciutto and grana padano



- TACO PINCHO DE CERDO** [4PC] **F 12**
pork belly tacos in a daikon radish shell, chipotle mayo, micro cilantro, pickled purple cabbage



- SUSHI ROLL PINCHO DE CERDO** [4PC] **F 12**
braised & deep fried pork belly, sliced cucumber, tomato with japanese leek and soy sauce



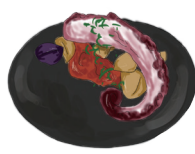
- PATATAS BRAVAS** **H 8**
deep-fried potatoes with aioli sauce and spicy bravas sauce **F 12**



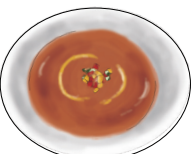
- PADRON** **H 8**
deep-fried shishito peppers tossed with salt **F 12**



- GAMBAS AL AJILLO** **F 12**
shrimp, onion and garlic fried in chili pepper oil



- PULPO** **F 12**
grilled octopus leg with potatoes, olives & spicy arrabbiata sauce



- PAPAYA GAZPACHO** **H 8**
our twist on a classic chilled tomato soup **F 12**

ITALIAN



- CROSTINI** **H 8**
toasted bread with prosciutto, papaya, mascarpone cheese and macadamian nut blossom honey [4PC] **F 12**



- CAPONATA** **H 8**
chilled sicilian vegetable stew with eggplant, zucchini, bell peppers, carrot, onion, brussels sprouts and asparagus **F 12**



- CAPRESE** **F 12**
campari tomatoes, mozzarella, avocado puree, basil, prosciutto and tomato vinegar



- VONGOLE** **F 12**
sherry steamed manila clams with sea asparagus & cherry tomatoes



- MELANZANE** **F 12**
eggplant, homemade beef bolognese, mozzarella, fresh jalapeños and melba toast



- CALAMARI FRITTI** **H 8**
deep-fried calamari battered with semolina, grana padano and ogo seaweed **F 12**



- VERDURE FRITTE** **F 12**
deep-fried zucchini & eggplant battered with semolina, grana padano and ogo seaweed



- CLASSIC MINISTRONE** **H 8**
classic & hearty italian soup with mixed vegetables and bacon **F 12**

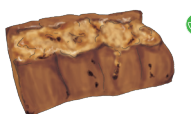
SALADS

RIGO CAESAR SALAD **HALF 12 FULL 18**
romaine with creamy homemade anchovy caesar dressing, croutons, bacon, cottage cheese and black sesame tuile

Add **GRILLED CHICKEN +5**



- PROSCIUTTO & KALE SALAD** **12 18**
prosciutto, papaya, cherry tomatoes, kale, beets, cottage cheese and mint with coriander vinaigrette



- GARLIC PARMESAN BREAD** **7**
hot out of the oven! garlic and parmesan bread for your starter, salad or soup!

COLD CUTS



- HAM PLATTER** **32**
jamon serrano, prosciutto, salami and sopressata served with olives, dried cranberries, sun dried tomatoes & walnuts

- JAMON SERRANO** -SPAIN **H 15 F 21**
- JAMON BELLOTA** -SPAIN **H 26 F 42**
- MIXED JAMON PLATTER** -SPAIN **38**
jamon serrano & jamon bellota



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



JOSPER OVEN ITEM
ONLY SERVED AFTER 4.30PM

- 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.

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.

<p>AMERICAN WAGYU SIRLOIN 52 9oz grilled american wagyu sirloin served with grilled tomato and deep-fried rosemary potatoes</p>	<p>FRESH CATCH & SCALLOPS 42 grilled catch of the day and hokkaido scallops served with tomato, garlic and baguette purée salmorejo sauce and a side of kale</p>
<p>PORK CHOP 42</p>	<p>COLORADO LAMB CHOPS 46 7oz colorado french lamb with summer vegetable caponata and relish</p>

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

<p>SIDE DISHES JOSPER GRILLED SIDE DISHES FOR YOUR MAIN DISH</p>	<p>ASPARAGUS 8</p>	<p>GRILLED CABBAGE 8</p>
	<p>BRUSSELS SPROUTS 8</p>	<p>ROSEMARY POTATOES 8</p>

WOOD FIRED PIZZAS

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

<p>MARGHERITA 25 tomato sauce, mozzarella, basil and grana padano</p>	<p>PIZZA BISMARK 30 pancetta, portabella mushroom, truffle oil, egg, mixed cheese and grana padano</p>
<p>QUATTRO FORMAGGI 27 gorgonzola, mozzarella, cheddar and pecorino romano</p>	<p>PROSCIUTTO AND ARUGULA 27 prosciutto, arugula, sun-dried tomatoes, black olives, mixed cheese and grana padano</p>
<p>SALAMI AND JALAPEÑO 27 tomato sauce, salami, jalapeño, grana padano and mixed cheese</p>	<p>FUNGHI 27 button mushrooms, portabella, eryngii, maitake, mixed cheese, cottage cheese and grana padano</p>

PIZZA TOPPINGS	ZUCCHINI 3	CHERRY TOMATOES 3	SALAMI 5	TRUFFLE OIL 5
	EGGPLANT 3	EXTRA CHEESE 5	PROSCIUTTO 5	MUSHROOM MEDLEY 5
	FRESH JALAPEÑOS 3	MOZZARELLA 5		

PASTAS

SPAGHETTI	FRESH SPAGHETTI	FRESH RIGATONI	GLUTEN FREE SPAGHETTI	PLEASE NOTE: GLUTEN FREE OPTIONS ARE AVAILABLE, HOWEVER WE CANNOT GUARANTEE 100% PREVENTION OF CROSS CONTAMINATION.
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ALL PASTAS ARE COOKED AL DENTE (FIRM TO THE BITE). IF YOU WOULD LIKE SOFTER NOODLES PLEASE ASK YOUR SERVER

<p> AGLIO OLIO E PEPERONCINO 23 spaghetti with garlic, olive oil, chili pepper and parsley</p>	<p> SALMON FUNGHI ALFREDO 27 creamy alfredo sauce with salmon, mushrooms and grana padano</p>
<p> ARRABBIATA WITH SMOKED MOZZARELLA 27 chili kneaded fresh spaghetti with tomato sauce, chili pepper, sun-dried tomatoes, smoked mozzarella, garlic and olive oil</p>	<p> CARBONARA WITH PORTABELLA FRITTO 27 fresh spaghetti with pancetta, onion, fresh cream, egg yolk, pepper, garlic, olive oil, portabella fritto and grana padano</p>
<p> CACIO E PEPE WITH WALNUT & PROSCIUTTO FRITTO 27 spaghetti with grana padano, pecorino romano, butter, olive oil, chicken stock, walnut and prosciutto fritto</p>	<p> PESCATORE ROSSO 42 tomato sauce spaghetti with king crab, kauai shrimp, manilla clams, scallops and squid</p>
<p> BOLOGNESE 29 fresh rigatoni with bolognese meat sauce and butter topped with mascarpone yogurt sauce and grana padano</p>	<p> VONGOLE WITH BRUSSELS SPROUTS (BIANCO OR ROSSO) 31 spaghetti with manilla clams, garlic, olive oil, butter and italian parsley</p>
	<p> GORGONZOLA RIGATONI 27 creamy gorgonzola cheese sauce with spinach kneaded fresh rigatoni, eggplant paste, dill and grana padano</p>

PASTA TOPPINGS	EGGPLANT 3	MUSHROOM MEDLEY 5	BABY SHRIMP 5	MANILLA CLAMS 5PC 10
	CHERRY TOMATOES 3	PANCETTA 5	KAUAI SHRIMP 1PC 2.5	MOZZARELLA 5
	BASIL 3	CALAMARI 5	JUMBO SHRIMP 1PC 7.5	CHICKEN 5
	BRUSSELS SPROUTS 3	PROSCIUTTO 5	KING CRAB 5.5oz 30	SALMON 5

ARROZ

<p> Paella CHICKEN & MIXED BEANS PAELLA 35 chicken, mixed beans, arborio rice, bell peppers clams stock and chicken stock</p>	<p> Caldoso CLAM CALDOSO 39 spanish soup rice with manilla clams, arborio rice with clams stock</p>
<p>SEAFOOD PAELLA 39 manilla clams, kauai shrimp, squid, arborio rice and clams stock</p>	<p>CHICKEN & MUSHROOM CALDOSO 35 spanish soup rice with chicken, mushrooms, arborio rice with chicken stock and clams stock</p>
<p>PAELLA NEGRA 35 squid ink, squid, green beans, arborio rice, clams stock and aioli</p>	
<p>RED KING CRAB & JUMBO SHRIMP PAELLA 52 red king crab, kauai shrimp, calamari, jumbo shrimp, mahi, green bean and clams stock</p>	<p>PLEASE NOTE: ALL OF OUR ARROZ DISHES ARE MADE FROM SCRATCH. IT TAKES A MINIMUM OF 30 MINUTES TO COOK.</p>

DESSERTS

<p>CLASSIC TIRAMISU 12 homemade creamy tiramisu made with coffee and mascarpone cheese</p>	<p>CHOCOLATE CASSATA 13 italian chocolate ice cream cake with cashew nuts, caramelized walnuts with vanilla gelato and raspberry sauce</p>
<p>CREMA CATALANA 10 creamy catalonian custard with crisp caramelized topping</p>	<p>GELATO / SORBET 8 gelato/sorbet of the day ※ two flavors of your choice</p>
<p>BASQUE CHEESECAKE 12 basque style cheese cake with apple topping, black sesame crumble and chantilly cream</p>	

- TO SUPPORT AND KEEP OUR HARD WORKING KITCHEN CREW, WE HAVE IMPLEMENTED A 3% SERVICE FEE THAT WILL GO DIRECTLY TO OUR BACK OF THE HOUSE TEAM. MAHALO!



SCAN FOR JAPANESE MENU