



dinner at sola

sola embraces flavors, philosophies and cultures of hawaii, while also using locally raised ingredients whenever possible and supporting sustainability here in the midwest.

small plates / appetizer size

prawns – 15

green beans, fish sauce butter

seared scallops – 14

wasabi-crusted, baby carrots, peas, mushrooms, ginger carrot butter

gnocchi – 11

sweet potato dumplings, greens, leeks, chanterelles, parsnips, carrots, cubeddu

kalua pork – 11

banana bread, bbq sauce, crispy shallots

potstickers – 12

duck confit, napa, orange, five-spice syrup

artichoke fritters – 8

truffle aioli, soy-lime sauce

cheese – 14

ursinis, sunset bay, six-year cheddar, cured meats, pickled vegetables

clams and mussels – 12

pancetta, coconut, ginger, sake, lime

salads / soup

crispy mushroom salad – 10

baby arugula, pleasant ridge, asian pear, shallot, cider vinaigrette

apple salad – 8

mustard greens, moonglo, walnuts, delicata, mustard-yuzu vinaigrette

sea greens – 8

hijiki, macadamia nuts, cucumbers, water chestnuts, pineapple, hoisin

pho – 12

pork meatballs, thai basil, mint, bean sprouts, chilies, lime, noodles

the soup today – 7

sides

truffle parmesan fries - 8

add truffle honey aioli - 2

mac & cheese - 6

togarashi onion straws - 6

stir-fried vegetables - 7

large plates / entree size

tuna – 28

hoisin-mustard panko, bamboo rice, avocado, soy-wasabi buerre blanc

salmon – 27

seared, ginger-glazed, edamame puree, truffle-teriyaki sauce, green bean tempura

cobia – 26

roasted kabocha, tatsoi, tropeas, miso fumet

short ribs – 26

braised, barley, glazed brussels sprouts

wagyu burger – 16

pretzel bun, bacon, caramelized onion, arugula, cambozola, fries

duck breast – 24

lemongrass risotto, baby bok choy, curry syrup, coconut butter

wagyu hanger steak – 29

squash-ginger puree, swiss chard, togarashi demi-glace, waffle potato chips

chicken – 16

pan-roasted, apple cider lacquer, sesame-soy lentils

pork – 26

boneless chop, pork cheek, sweet potato, chinese broccoli, vietnamese caramel

greens and grains – 16

vegetarian, seasonal selection

raw

tuna – 14

hijiki, soy, wasabi, tobiko, sushi rice

oysters – 12

seasonal selection, apple kim chee

wagyu steak tartar – 10

capers, candied ginger, chile oil, sesame, tempura egg, green beans, arugula, miso

sides

edamame - 5

hemp seed, soy, cumin, sesame vinaigrette

crispy brussel sprout leaves 8

mashed sweet potatoes - 5

marshmallow

Please be mindful of other guests and refrain from using cellular phones in the dining area.
An 18% tip is recommended prior to discount for guests redeeming promotional coupons.

sola is located at 3868 N. Lincoln Ave. Call 773-327-3868