



Father's Day Brunch

Sunday, June 16, 2019 ☞ 9:00am - 3:00pm

Chilled on Ice

Maine Lobster gf nf df ef | Poached Shrimp gf nf df ef

Poke Bar

Ahi Limu df ef | Spicy Tako df nf | Chef's Special

Sushi

Nigiri gf nf df ef - Ahi | Hamachi | Salmon

Rolls - Spicy Ahi nf df | California Roll gf nf df | Hoku's Lobster Dynamite Roll nf df
Ahi Sashimi gf nf df ef

Salads and Cold Appetizers

Kula Mixed Greens with Seasonal Vegetables gf df ef nf | Pasta Salad nf ef df
Smoked Salmon with Condiments gf df ef nf | Tomato and Buffalo Mozzarella gf nf
Domestic and Imported Cheese gf nf ef

Buffet Main Courses

King Crab Legs gf nf ef | Miso Glazed Butterfish nf ef df
Tempura nf df ef - Shrimp | Asparagus | Kabocha with Tsuyu Sauce
Smoked Salmon Benedict nf | Hash Brown Potato gf nf df ef
Portuguese Sausage gf nf df ef | Applewood Smoked Bacon gf nf df ef | Link Sausage gf nf df ef
Seafood Chowder gf nf ef | Almond Croissants
Chicken Gyoza df | Mini Char Siu Bao df

Carving Station

Carving - NZ Rack of Lamb gf df ef nf | Rib Roast gf nf df ef
Roast Duck nf df ef | Bao Buns with Hoisin and Green Onion nf df

Dessert Buffet

New York Style Cheesecake nf
Chocolate Banana Mousse Cake
Mandarin Panna Cotta nf
Coffee Cream Puffs nf
Haupia gf nf df ef
Sweet Potato Tart nf
Lilikoi Bar nf
Assorted Cookies
Rum Ganache Truffle Pops gf nf ef
Blueberry Corn Coffee Cake nf
Macadamia Nut Brownies and Blondies
Kahala Sweet Bread Pudding with Crème Anglaise

Ala Carte Made to Order

Acai Bowl ef | Korean Fried Chicken nf df
Ahi Poke Musubi nf df ef
Wok Fried Crispy Soft Shell Crab nf df ef
Banana Chocolate French Toast
Eggs Any Style nf df gf | Omelets nf gf df

Adults - \$95.00 plus tax and gratuity
Children (ages 6-12) - \$47.50 plus tax and gratuity

GF = Gluten Free NF = Nut Free DF = Dairy Free EF = Egg Free

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness