

# HOKU'S BRUNCH BUFFET

### SALAD SELECTION

Local Mixed Greens with Seasonal Vegetables gf, nf, df, ef

Seasonal Fresh Fruit gf, nf, df, ef

Fresh Local Papaya gf, nf, df, ef

International Cheese Board gf, nf, ef

Hawaiian Sweet Rolls, Lavash, Lilikoi Butter

#### **APPETIZERS**

Fresh Ahi Limu Poke and Spicy Ahi Poke
Ahi, Hamachi, and Salmon Nigiri gf, nf, df, ef
California Roll gf, nf, df
Ahi Sashimi gf, nf, df, ef
Poached Shrimp with Wasabi Cocktail Sauce gf, nf, df, ef
Chirashi Cup with Sushi Rice nf, df
Chilled Dungeness and Snow Crab Legs gf, nf, ef

# CARVING STATION

Signature Garlic and Rosemary Rubbed Prime Rib of Beef with Horseradish and Au Jus gf, nf, df, ef

Mountain View Farms Suckling Pig gf, nf, df, ef

# HOT SELECTIONS

Applewood Smoked Bacon, Link, and Portuguese Sausage
Thin Cakes, Maple or Coconut Syrup nf
Kalua Hash with Chili Pepper Aioli nf, df, ef
Shrimp and Vegetable Tempura nf, df
Smoked Salmon Eggs Benedict with Sauce Béarnaise nf
Signature Misoyaki Butterfish nf, df, ef
Chef's Egg-celent Creation
Fried Rice Du Jour of the Day

### ALA CARTE MADE TO ORDER

Please order with server

Ahi Poke Musubi with Soy Ginger Sauce Chilled Lobster Tail with Cocktail Sauce and Lemon gf, nf, df Omelet, Ham, Shrimp, Spinach, Cheese, Mushrooms, Onions nf

#### DESSERT STATION

Croissants | Chocolate Croissants | Danishes | Sticky Buns | Assorted Muffins Kahala Coconut Cake | Coconut Tapioca | Lilikoi Panna Cotta | Profiteroles Chocolate Mousse Cake | Macadamia Nut Crunch | Lemon Financiers Apple and Brown Frangipane | Kahala Sweet Bread Pudding with Crème Anglaise

Adult \$110 plus tax and gratuity

Children (ages 6 - 12) \$55 plus tax and gratuity

gf = gluten free | nf = nut free | df = dairy free | ef = egg free

Menu items and prices are subject to change without notice

Service charge of 19% will be added to checks for parties of 6 guests or more

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