



HOKU'S BRUNCH BUFFET

9:00 AM – 1:30 PM

SALAD SELECTION

Kula Mixed Greens with Seasonal Vegetables *gf, nf, df, ef*
Tomato and Buffalo Mozzarella *gf, nf, df*
Sliced Seasonal Fresh Fruits *gf, nf, df, ef*

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*

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*
Hash Brown *gf, nf, df, ef*
Smoked Salmon Eggs Benedict with Sauce Béarnaise *nf*
Signature Misoyaki Butterfish *nf, df, ef*

ALA CARTE MADE TO ORDER

Please order with Server

Ahi Poke Musubi with Soy Ginger Sauce *nf*
Chilled Lobster Tail with Cocktail Sauce and Lemon *gf, nf, df*
Steamed Dungeness and Snow Crab with Drawn Butter *gf, nf, ef*

DESSERT STATION

Kahala Coconut Cake <i>nf</i>	Coconut Tapioca <i>gf, df, ef</i>
Lilikoi Panna Cotta <i>gf, nf</i>	Macadamia Nut Crunch
Profiteroles <i>nf</i>	Chocolate Mousse Cake <i>nf</i>
Apple and Brown Butter Frangipane	Lemon Financiers
Kahala Sweet Bread Pudding with Crème Anglaise	

Adult \$95 plus tax and gratuity

Children (ages 6-12) \$48 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 uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness