



## H O K U ' S   B R U N C H   B U F F E T

### 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

Lilikoi Panna Cotta | Vanilla Cream Puff | Coconut Tapioca  
Macadamia Nut Crunch | Kahala Coconut Cake | Ube Roll Cake | Tiramisu  
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

A service charge of 20% will be added to checks for parties of 5 guests or more

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