



## SUNDAY BRUNCH

10:30AM – 2:00PM

### SALADS AND APPETIZERS

Chilled on Ice:

Maine Lobster

Oysters, Shrimp

Snow Crab Claws

Ahi Sashimi

Smoked Salmon with Condiments

Ahi, Ebi, Unagi, Salmon, Hamachi, and

Spicy Ahi, California Rolls

Salad Bar:

Romaine Hearts

Waimanalo Greens

Watercress & Tofu Salad

Spinach and Egg Salad

Chilled Asparagus, Homemade Soup

Tomato & Buffalo Mozzarella

Assorted Domestic and Imported Cheeses

### BUFFET MAIN COURSES

**Butter Poached King Crab Legs**

**Shrimp and Vegetable Tempura**

Traditional Dipping Sauce

**Miso Butterfish**

**Chefs Breakfast Potatoes**

**Hoku's Eggs Benedict**

Cheddar Cheese Biscuit, Smoked Salmon and Béarnaise Sauce

**Banana French Toast**

Chocolate Sauce

**Hoku's Chicken**

Chef's creation

**Roasted Seasonal Garden Vegetables**

**Sunday Rib Roast**

Red Wine Reduction, Horseradish Cream

**Oven Roasted New Zealand Rack of Lamb**

Herb Jus

### MADE TO ORDER

**Eggs and Omelets**

Forest Mushrooms, Maui Onion, Ham, Bacon, Tomatoes

White Cheddar Cheese, Peppers, Spinach

**Ahi Poke Musubi & Chefs Daily special**

**Ordered and Delivered to your Table**

### DESSERT BUFFET

Complete your experience with the Dessert Buffet

A Special Treat:

Chocolate Fountain and Seasonal Fruit, Assorted Sweet Indulgences

Adults - 58.00

Children (ages 5-12) – 29.00

Prices do not include applicable Hawaii State Tax and Gratuity.  
A Service Charge of 17% will be added to checks for parties of 7 guests or more.  
A Service Charge of \$2.00 will be added to all split dishes.