



3 Course Set Menu

Amuse Bouche

Chef's special palate-teaser of the evening

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Fresh Island Sashimi

The Traditional: Hamachi, Ahi, Hirame, Salmon

*The Innovative: Hamachi – Avocado and Grapefruit, Ahi Tataki – Jalapeno and Yuzu
Hirame – Pickled Onions and Apples, Salmon Gravlax – Soy Almonds and Fried Chiso*

ξ

Beef Short Ribs

Grits, Roasted Root Vegetables, Rosemary Red Wine Sauce

ξ

Hawaiian Sorbet and Fresh Fruit

ξ

\$65.00

Price does not include applicable State Tax and Gratuity. Price is per person.
Menu items are subject to change, dependent upon seasonal availability of quality
product, and current menu selection.



4 Course Set Menu

Amuse Bouche

Chef's special palate-teaser of the evening

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Asian “Hot Pot”

Chinese House Roasted Duck, Crisp Pork Belly, Hong Kong Noodles

ξ

Imperial Prawns

Wok Fried Jumbo Prawns, Wok Fried Vegetables

ξ

Grilled Tenderloin of Beef

Forest Mushroom Risotto, Beet Puree, Caramelized Maui Onion Reduction

ξ

Banana Fritters

Southern Pecan Ice Cream, Valrhona Chocolate Sauce

ξ

\$85.00

Price does not include applicable State Tax and Gratuity. Price is per person.
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product, and current menu selection.



5 Course Set Menu

Amuse Bouche

Chef's special palate-teaser of the evening

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Island Sushi and Sashimi

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Asian “Hot Pot”

Chinese House Roasted Duck, Crisp Pork Belly, Hong Kong Noodles

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Chef's Catch of the Day

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Salt Crusted Rack of Lamb

Fall Vegetables, Potato Taro Hash, Lamb Jus

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Hoku's Warm Chocolate Cake

§

\$105.00

Price does not include applicable State Tax and Gratuity. Price is per person.
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