

# HOKU'S SUNDAY BRUNCH

10:30AM – 2:00PM

## SALADS AND APPETIZERS

Chilled on Ice:  
Maine Lobster  
Oysters, Shrimp  
Snow Crab Claws  
Ahi Sashimi  
Mussel Poke  
House Cured Salmon Gravlax  
Ahi, Ebi, Unagi, Hamachi, and  
California Rolls

Salad Bar:  
Romaine Hearts  
Waimanalo Greens  
Spinach and Egg Salad  
Chilled Asparagus  
Buffalo Mozzarella  
Vine Ripe Tomato  
Assorted Domestic and Imported Cheeses  
Chef's Homemade Soup

## BUFFET MAIN COURSES

**Butter Poached King Crab Legs**

**Shrimp and Vegetable Tempura**

Traditional Dipping Sauce

**Miso Butterfish**

**Chinese Roast Duck Hash**

**Hoku's Eggs Benedict**

Cheddar Cheese Biscuit, Smoked Salmon and Béarnaise Sauce

**Banana French Toast**

Chocolate Sauce

**Asian Marinated Whole Roasted Chicken**

**Seasonal Vegetable Ragout**

**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**

**And Seasonal Specials**

**Created By Chef Jonathan Baresi**

**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.