



# Sunday Brunch

9:00am - 3:00pm

## Chilled on Ice

Maine Lobster gf df ef nf | Poached Shrimp gf df ef nf

## Poke Bar

Ahi Limu df ef | Spicy Tako df nf | Chef's Special

## Sushi

**Nigiri** gf df ef nf

Ahi | Hamachi | Salmon

### Rolls

Spicy Ahi df nf

California Roll gf nf df

Ahi Sashimi gf df ef nf

## Salads and Cold Appetizers

Kula Mixed Greens with Seasonal Vegetables gf df ef nf

Baby Spinach | Romaine | Kale gf nf df ef

Smoked Salmon with Condiments gf df ef nf | Tomato and Buffalo Mozzarella gf df nf

Domestic and Imported Cheese gf nf ef

## Buffet Main Courses

King Crab Legs gf nf ef | Miso Glazed Butterfish nf ef df

**Tempura** nf df ef - Shrimp | Asparagus | Kabocha with Tsuyu Sauce

Smoked Salmon Benedict nf | Hash Brown Potato gf df ef nf

Portuguese Sausage gf df ef nf | Link Sausage gf df ef nf

Applewood Smoked Bacon gf df ef nf

Clam Chowder gf nf ef | Almond Croissants

## Carving Station

**Carving** NZ Rack of Lamb gf df ef nf | Rib Roast gf df ef nf

## Dessert Buffet

Kahala Coconut Cake nf | Flourless Chocolate Cake gf

Sweet Potato and Haupia Tart nf | Lilikoi Panna Cotta gf nf

Macadamia Nut Crunch | Matcha Profiteroles nf

Chocolate and Caramel Tart with Black Salt | Assorted Cookies

Chocolate Mousse Cake with Raspberries nf | Apple and Brown Butter Frangipane

Lemon financiers | Kahala Sweet Bread Pudding with Crème Anglaise

Adults - \$78.00 plus tax and gratuity

Children (ages 6-12) - \$39.00 plus tax and gratuity

GF = Gluten Free NF = Nut Free DF = Dairy Free EF = Egg Free

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



## Ala Carte Made to Order

A selection of Chef's Specialties to Complement your Sunday Brunch Experience

<b>ACAI BOWL</b>	big island granola   local honey assorted fruits GF DF EF
<b>BANANA CHOCOLATE FRENCH TOAST</b>	macadamia nut   chocolate powdered sugar   maple syrup
<b>YUZU AVOCADO TOAST</b>	pickled red onion   radish NF DF EF
<b>HOKU'S AHI POKE MUSUBI</b>	crisp fried   soy ginger NF
<b>WOK FRIED SOFT SHELL CRAB</b>	bell pepper   house specialty salt crispy garlic NF DF EF
<b>EGGS</b>	any style GF NF DF
<b>OMELETS</b>	choice of: bacon   maui onion   tomato   mushroom ham   cheddar   spinach   bell pepper GF NF

## Brunch Refreshers

<b>TAITTINGER BRUT CHAMPAGNE</b>	glass 25   bottle 125
<b>DOMAINE CHANDON SPARKLING WINE</b>	glass 16   bottle 79
<b>MIMOSA or BELLINI</b>	choice of: orange   guava   peach 16
<b>KAHALA-MARY</b>	tomato puree   celery salt   bacon pepperoncini 16
<b>IRISH COFFEE</b>	irish whiskey   coffee   brown sugar fresh whipped cream 13
<b>HULA MOON</b>	elderflower liquor   gin   cucumber lime juice 17
<b>WAIMEA SPRITZ</b>	pisco   aperol   cocchi americano   rose 16
<b>MARIA SIN SANGRE</b>	blanco tequila   lemon juice   basil   cherry tomato 16

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