

Hoku's Holiday A la Carte Menu

December 24 & 25, 2017

Appetizers

Ahi & Hamachi Crudo 16

Chia, Sea Asparagus, Radish, Pomegranate, Citrus GF, NF, DF, EF

Prawn & Vegetable Tempura 18

Asparagus, Kabocha, Green Beans, Matcha Aioli, Matcha Dust, Lemon NF, DF

Pan Seared Foie Gras 22

Seasonal Fruit Compote, Macadamia Shortbread Crumble, Toasted Sweet Bread

Soft Shell Crab Roll 18

Avocado, Cucumber, Horseradish Tomato, Soy

Ahi Poke Musubi 20

Crab Namasu, Asian Remoulade, Soy Ginger NF

Seafood Tower Small 80 Large 160

Carefully Constructed Pyramid of Seafood NF

Soups & Salads

Butternut Squash Soup 14

Pumpkin Seeds, Bacon, Truffle Crème Fraiche GF, NF, EF

Caesar Salad 12

Romaine Lettuce, Potato Bread "Crouton", Radish, Tomato, Boquerones, Parmesan NF, DF

Kula Mixed Greens 14

Glazed Walnuts, Seasonal Fruit, Strawberry Vinaigrette GF, DF, EF

Main Courses

Crispy Wok Fried Prawns 38

Asian Vegetables, Ginger Scallion Jasmine Rice NF, DF, EF

Pacific Catch MP

Chef's Daily Creation

Shellfish Ravioli 37

Hamakua Mushrooms, Spinach, Sake Butter, Soy Reduction NF

Seafood Linguine 42

Shrimp, Scallop, Clams, Mussels, Lobster Cream Sauce, Yuzu Tobiko NF

Pan Roasted Chicken Breast 34

Mushroom Risotto, Confit Ho Farm Tomato, Crispy Kale GF, NF, EF

Charbroiled Kurobuta Pork Chop 38

Bourbon Kabocha Puree, Brussels Sprouts, Apple & Raisin Compote

Hawaiian Salt & Herb Crusted Colorado Rack of Lamb 60

Heirloom Carrots, Seasonal Beans, Spiced Raisins, Macadamia Nuts, Lamb Jus

Grilled Prime New York Strip Steak (8 oz) 59

Mashed Potatoes, Seasonal Vegetable, Red Wine Sauce

Miyazaki A5 Wagyu Striploin 110

Gobo Puree, Seasonal Vegetable, Manoa Honey Jus

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

Prices do not include applicable Hawaii state tax and gratuity

A service charge of \$2.00 will be added to all split dishes