



Mother's Day Brunch

Sunday, May 13, 2018 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 | Hoku's Lobster Dynamite Roll df nf
Ahi Sashimi gf df ef nf

Salads and Cold Appetizers

Kula Mixed Greens with Seasonal Vegetables gf df ef nf | Chinese Chicken Salad nf ef df
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 | Applewood Smoked Bacon gf df ef nf | Link Sausage gf df ef nf
Clam Chowder gf nf ef | Almond Croissants
Chicken Gyoza df | Mini Char Siu Bao df

Carving Station

Carving - NZ Rack of Lamb gf df ef nf | Rib Roast gf df ef nf
Roast Duck df ef nf | Bao Buns with Hoisin and Green Onion nf df

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

Ala Carte Made to Order

Acai Bowl ef | Yuzu Avocado Toast nf df ef
Ahi Poke Musubi nf df ef
Wok Fried Crispy Soft Shell Crab nf df ef
Banana Chocolate French Toast
Eggs Any Style nf df gf | Omelets nf gf df

Adults - \$95.00 plus tax and gratuity
Children (ages 6-12) - \$47.50 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