



Sunday Brunch Sample Menu 9:00am – 3:00pm

Chilled on Ice

Maine Lobster, New Zealand Oysters, Shrimp, Mussels

Sashimi & Sushi

Ahi Sashimi, Chef's Selection of Poke,
Ahi Nigiri, Hamachi Nigiri, Salmon Nigiri, Spicy Ahi Roll, Blue Crab Roll

Tempura

Shrimp, Asparagus, Kabocha Pumpkin, Classic Dashi Dip

Appetizers

Smoked Salmon with Condiments, Tomato & Buffalo Mozzarella, Short Pasta Salad

Salad

Romaine, Baby Arugula, Baby Spinach, Radicchio, Cherry Tomato, Cucumber, Beans,
Mediterranean Toppings and Three Kinds of Vinaigrette

Bagna Càuda

Seasonal Garden Vegetable, Anchovy-Virgin Olive Oil

Buffet Main Courses

Butter Poached King Crab Legs

Miso Glazed Butterfish - 2 Kinds of Miso

Sunday Rib Roast - Red Wine Reduction, Horseradish Cream

Oven Roasted New Zealand Rack of Lamb

Hoku's Chicken - Chef's Creation

Chef's Breakfast

Traditional Smoked Salmon Eggs Benedict, Hash Potatoes, Sausage, Bacon
Soup of the Day, Assorted Pastries
Domestic & Imported Cheese
Banana French Toast and Baked Almond Croissants

Made to Order Items Delivered to Your Table

Chinese Style Wok Fried Crispy Soft Shell Crab with Salt & Pepper
Ahi Poke Musubi

Eggs and Omelets

Mushrooms, Maui Onion, Ham, Bacon, Tomatoes, White Cheddar Cheese, Peppers, Spinach

Dessert Buffet

Kahala Chocolate Fountain, Seasonal Fruit, Special Petit Pastries by Chef de Pâtissier
Coffee, Tea, Specialty Tea, Fresh Juice

Adults - \$75.00

Children (ages 6-12) - \$37.50

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

Menu Items Subject to Change Based on Seasonal Availability

Prices do not include applicable Hawaii State Tax and Gratuity.
A Service Charge of 18% will be added to checks for parties of 6 guests or more.
A Service Charge of \$2.00 will be added to all split dishes.