

# BRUNCH AT THE KAHALA

## "TeiHoku"

### Mother's Day Brunch at Hoku's

#### STARTERS

Creamy Lobster Broth

*NF | EF*

Assorted Sashimi

*Ahi (2pc), Hamachi (2 pc), Salmon (1pc) – Soy Sauce, Wasabi*

*NF | DF | EF*

Assorted Sushi

*California Roll (2 pc), Ahi Nigiri (1pc), Hamachi Nigiri (1pc) - Soy Sauce, Wasabi*

*NF | DF | EF*

Shrimp Cocktail & Lobster Tail

*Shrimp (3 pc), Lobster Tail (half) - Cocktail Sauce, Lemon*

*GF | NF | DF*

Ahi Poke Musubi

*Musubi - Asian Remoulade, Soy Ginger, Petite Salad with House Dressing*

*nf*

Kahala Thin Pancakes

*Maple Butter*

*nf*

#### MAIN

Smoked Salmon Cheddar

Biscuit Benedict

*Tarragon Bearnaise*

*nf*

Shrimp & Vegetable Tempura

*Shrimp (2 pc), Vegetables (2 pc)*

*nf*

White Rice

*Served with Furikake*

*nf | ef*

Steamed King Crab Legs

*(4 oz) - Drawn Butter, Lemon*

*GF | NF | EF*

Misoyaki Butterfish

*(2 oz), Kabayaki*

*NF | EF*

Applewood Smoked Bacon

*Two Pieces*

*GF | NF | DF | EF*

#### CARVING PLATE

Herb Crusted Rib Roast

*(4oz) Red Wine Jus, Creamy Horseradish*

*GF | NF | DF | EF*

Herb Roasted New Zealand Rack of Lamb

*Mint Jus*

*GF | NF | DF | EF*

#### DESSERT

Chocolate Hazelnut Mousse *gf* - Kahala Signature Bread Pudding *nf* - Coconut Tapioca *gf nf df ef*  
Lilikoi Eclairs *nf*

\$110 per person

Menu items and prices are subject to change without notice

Service charge of 19% will be added to checks for parties of 6 guests or more

*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 03-21