



HOKU'S FATHER'S DAY BRUNCH BUFFET

SALAD SELECTION

Local Mixed Greens with Seasonal Vegetables *gf, nf, df, ef*
Seasonal Fresh Fruit *gf, nf, df, ef*
Fresh Local Papaya *gf, nf, df, ef*
International Cheese Board *gf, nf, ef*
Hawaiian Sweet Rolls, Lavash, Lilikoi Butter

APPETIZERS

Fresh Ahi Limu Poke and Spicy Ahi Poke
Ahi, Hamachi, and Salmon Nigiri *gf, nf, df, ef*
California Roll *gf, nf, df*
Ahi Sashimi *gf, nf, df, ef*
Poached Shrimp with Wasabi Cocktail Sauce *gf, nf, df, ef*
Chirashi Cup with Sushi Rice *nf, df*
Chilled Snow Crab Legs *gf, nf, ef*

CARVING STATION

Signature Garlic and Rosemary Rubbed Prime Rib of Beef
with Horseradish and Au Jus *gf, nf, df, ef*
Mountain View Farms Suckling Pig *gf, nf, df, ef*
Whole Roasted Kanpachi with Ponzu Sauce *gf, nf, df, ef*

HOT SELECTIONS

Applewood Smoked Bacon, Link, and Portuguese Sausage
Thin Cakes, Maple or Coconut Syrup *nf*
Kalua Hash with Chili Pepper Aioli *nf, df, ef*
Shrimp and Vegetable Tempura *nf, df*
Smoked Salmon Eggs Benedict with Sauce Béarnaise *nf*
Chef's Egg-celent Creation
Fried Rice Du Jour

ALA CARTE MADE TO ORDER

Please order with server

Ahi Poke Musubi with Soy Ginger Sauce
Chilled Lobster Tail with Cocktail Sauce and Lemon *gf, nf, df*
Omelet, Ham, Shrimp, Spinach, Cheese, Mushrooms, Onions *nf*

DESSERT STATION

Croissants | Chocolate Croissants | Danishes | Sticky Buns | Assorted Muffins
Kahala Coconut Cake | Coconut Tapioca | Lilikoi Panna Cotta | Profiteroles
Chocolate Mousse Cake | Macadamia Nut Crunch
Lemon Financiers | Apple and Brown Sugar Frangipane
Kahala Sweet Bread Pudding with Crème Anglaise

Adult \$125 plus tax and gratuity

Children (ages 6 - 12) \$55 plus tax and gratuity

gf = gluten free | nf = nut free | df = dairy free | ef = egg free

Menu items and prices are subject to change without notice

A service charge of 20% will be added to checks for parties of 5 guests or more

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