

HOKU'S CHRISTMAS BRUNCH

Sunday, December 25, 2016

10:00am-2:00pm

Chilled on Ice

Maine Lobster, Goose Point Oysters, Shrimp, Mussels

Sashimi & Sushi

Ahi & Tai Snapper Sashimi, Tako Poke, Lomi Salmon

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

Baby 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

Roasted Diver Scallops – Ratatouille

Christmas Honey & Mustard Glazed Ham

Prime Rib Roast –Red Wine Reduction, Horseradish Cream

Oven Roasted New Zealand Rack of Lamb – Herb Jus

Classic Peking Duck –Hoisin Sauce, Green Onion, Cucumber, Chinese Buns

Steamed Rice

Chef's Breakfast

Traditional Smoked Salmon Eggs Benedict, Hash Potatoes

Assorted Breakfast Meats

Seafood Chowder, Assorted Pastries

Domestic & Imported Cheese

Banana French Toast and Baked Almond Croissants

Live Kitchen (Ordered and Delivered to your Table)

Spicy Soft Shell Crab Pasta – Crispy Fried Soft Shell Crab, Marinara Sauce, Basil

Eggs and Omelets

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

Ahi Poke Musubi

Dessert Buffet

Lilikoi Yule Torte NF, Tropical Fruit Gateau, Chocolate Mont Blanc Tarts

Cassis Panna Cotta GF, NF, Praline Mousse Pave, Mango Cream Cheesecake NF

Tangerine Bavarian NF, Pistachio and Dark Chocolate Mousse Cake

Spiced Apple Galette NF, Coconut Almond Eclairs, Assorted Holiday Cookies and Confections

Marzipan Stollen, Kahala Bread Pudding with Crème Anglaise

Coffee, Tea, Specialty Tea, Fresh Juice

Adults –\$95.00

Children (ages 6-12) – \$47.50

*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 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.

September 13, 2016