

HOKU'S NEW YEAR'S DAY BRUNCH

Sunday, January 1, 2017

10:00am-2:00pm

Chilled on Ice

Maine Lobster, New Zealand 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

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

Japanese Ozoni Soup, 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

Fresh Berries with Champagne Foam GF NF, Lilikoi and Mango Torte NF

Almond Cake with Roasted Pineapple, Apple and Macadamia Nut Strudel

Coconut Cream Puffs, Cream Cheese Cake with Mango NF

Chocolate and Caramel Tarts NF, Pear and Pistachio Tart

Chocolate Mousse Torte NF, Vanilla Panna Cotta with Red Fruits GF NF

Assorted Holiday Cookies and Confections

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.