

SALAD BAR

MIX GREENS

LITTLE GEM
ROMAINE LETTUCE

DAILY SPECIALTY
SALAD

SALAD TOPPINGS &
DRESSINGS

SUMIDA FARM
WATERCRESS &
ALOHA TOFU
chili oil, fried garlic

KIM CHEE

SOMEN SALAD

HOT STATION

CLAM CHOWDER
classic clam chowder
made by our saucier

IKA KARAAGE

FRIED OYSTERS
tartar sauce

SALT & PEPPER SHRIMP

STEAMED CRAB LEGS
clarified butter

MUSHROOM RAVIOLI
champagne butter sauce

AHI
beurre blanc, unagi sauce, masago

CHICKEN OSCAR
asparagus, crab


VEGETABLE MEDLEY

MASHED POTATO

RICE

DINNER ROLLS

COLD BAR

AHI POKE 
maui onion, ogo, kukui nuts,
kahuku sea asparagus,
kamuela cucumber,
masago, bubu areare

SASHIMI
ahi, king salmon, nairagi

SHRIMP COCKTAIL
brew poached shrimp &
classic cocktail sauce

ASSORTED
FRESH FRUITS
banana, berries, melons
orange, papaya, pineapple
(subject to change)

CARVING STATION

SLOW ROASTED
PRIME RIB
slow roasted prime rib
carved to order, served with
au jus & creamy horseradish

PORCHETTA
crispy pork belly with
calamansi garlic sauce

DESSERTS

PRINCE BREAD
PUDDING
punalu'u sweet bread, raisins,
lemon, laie vanilla cream anglaise

CHOCOLATE 
MACADAMIA NUT PIE
home-made shortbread,
creme fraiche

PASTRY CHEFS 
CREATIONS

SUSHI STATION

TEMAKI SUSHI
spicy ahi, california,
scallop/masago

FUTOMAKI

CHEF DE CUISINE
AARON FURUTO

EXECUTIVE CHEF
JEREMY SHIGEKANE

RESTAURANT MANAGER
TERRENCE KIM



Contains Nuts

\$85 ADULT | \$42.50 CHILD (6-10 years old) | Price & menu are subject to change without notice