

OUR RENEWED FOCUS ON ISLAND FRESH CUISINE  
ENHANCES THE ENTIRE DINING  
EXPERIENCE WITH LOCAL PRODUCTS.

## 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

## 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

## 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

lobster cream

CATCH OF THE DAY

butter sauce, masago,  
sea asparagus, ho farm tomatoes

MISO GLAZED CHICKEN

VEGETABLE MEDLEY

MASHED POTATO

RICE

DINNER ROLLS

## SUSHI STATION

TEMAKI SUSHI

spicy ahi, california,  
scallop/masago

FUTOMAKI

## 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)

## 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

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