

SALAD BAR

MIX GREENS

LITTLE GEM
ROMAINE LETTUCE

KIMCHEE

SUMIDA FARM
WATERCRESS
& ALOHA TOFU
chili chickpea crunch, fried garlic

COBB SALAD
herb marinated chicken,
butter lettuce, spinach,
avocado cream, roasted pear,
apple cider vinaigrette

ROASTED 
BUTTERNUT SQUASH
goat cheese, gava farm greens,
dukkah, charred lemon vinaigrette

ROASTED BRUSSEL
SPROUTS
bacon, rosemary, pickled ginger,
chili honey gastrique

APPLE SALAD 
mixed greens, blue cheese,
candied pecans, cranberries,
pomegranate vinaigrette

SUSHI STATION

TEMAKI SUSHI
spicy ahi, california,
scallop and masago,
salmon skin with ponzu onions

FUTOMAKI

CALIFORNIA INSIDE OUT
ROLL

HOT STATION

CLAM CHOWDER
classic clam chowder
made by our saucier

IKA KARAAGE

SNOW CRAB LEGS
clarified butter

SALT & PEPPER SHRIMP

CARAMELIZED
MUSHROOM
CAMPANELLE
crispy prosciutto, thyme,
cremini mushroom, parmesan,
truffle garlic cream sauce

CHARRED BLACK COD
pipearade, capers,
brown butter vinaigrette

CAPRESE CHICKEN
mozzarella, ho farm tomato, basil,
toasted kale, balsamic glaze

VEGETABLE MEDLEY

YUKON GOLD
MASHED POTATO
roasted farm vegetables,
truffle paté

ROASTED TURKEY LEG &
TURKEY BREAST

HOLIDAY STUFFING 
mushroom fricassee,
portuguese sausage,
toasted macadamia nuts

KOSHIHIKARI RICE

DINNER ROLLS

CARVING STATION

SLOW ROASTED PRIME RIB
carved to order, au jus
& creamy horseradish

RACK OF LAMB
new zealand, chimichurri sauce

COLD BAR

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

CALIFORNIA STYLE
SPICY POKE
avocado, imitation crab,
spicy mayo

SASHIMI
ahi, king salmon, nairagi,
kona kanpachi

SMOKED AHI TARTLETS
cornichon, fines herbes, capers

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

PUMPKIN CHOCOLATE
HAUPIA CRUNCH PIE

VANILLA RUM CAKE 
coffee frangelico cream

PUMPKIN CUSTARD
BRULEE

APPLE COBBLER
TARTELLETE
cardamom

S'MORE CHEESECAKE
chocolate, toasted meringue,
graham cracker crumble

RESTAURANT MANAGER
TERRENCE KIM



\$107 ADULT | \$53.50 CHILD (6-10 years old) | Price & menu are subject to change without notice

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. We provide the freshest ingredients in the preparation of our cuisine.
In the event a certain product is not available, we will use a similar product to ensure quality and/or freshness. Please let your server know of any allergies or dietary restrictions. 092925