



SAMPLE DINNER MENU

5:30pm - 9:30pm

COLD

Assorted Fresh Sliced Fruit
Kamuela Tomatoes and Mozzarella - Basil, Red Wine Vinaigrette
Local Mixed Greens with Assorted Dressing and Toppings
Lomi Lomi Salmon, Ahi Poke*, Tako Poke, Clam Poke
Peel and Eat Shrimp, Half Shell Mussels
Assorted Cheeses and Crackers
Big Island Fern Shoots, Cold Tofu with Shoyu and Chili Oil, Green Papaya Salad

SUSHI & SASHIMI*

Made-to-Order Temaki Station
California, Spicy Tuna*, Scallop with Masago*, Tuna Salad, Salmon Skin, Tamagoyaki
Assorted Nigiri*, Futomaki, Inari, Sashimi*

HOT

Snow Crab Legs &
Salt and Pepper Kauai Shrimp
Chef's Creation of Fresh Catch
Prince Clam Chowder
Vegetable of the Day
Steamed White Rice, Steamed Brown Rice

MONDAY - TUESDAY

Steamed Mixed Veg
Orzo Pasta Asparagus and
Sundried Tomato
Macadamia Nut Crusted
Chicken
Red Wine Braised Beef
Steamed Clams and Mussels
in Beer

WEDNESDAY - THURSDAY

Char Broiled Asparagus and Hollan-
daise
Stir Fry Chow Mein Noodles
Chicken Piccata
Kalbi
Sautéed Mussels White Wine &
Butter

FRIDAY - SUNDAY

Buttered Carrots
Wild Mushroom Risotto
Hoisin Porkloin
Oven Roasted Chicken White
Wine Demi
Clams and Mussels Leeks
Shallots and Green Onion

CARVING STATION

Prime Rib with Au Jus and Creamy Horseradish

DESSERT

Bread Pudding with Vanilla Sauce, Caramel Custard, Chocolate Macadamia Nut Flan
and Pastry Chef's Selection of Assorted Sweet Temptations

\$58 adult / \$29 children (ages 6 – 12 years), excluding tax and gratuity

PLEASE CALL (808) 944-4494 FOR MORE INFORMATION AND RESERVATIONS

*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 if there are any allergies to products of which we should know.