



SAMPLE LUNCH BUFFET MENU

11:30am - 1:30pm

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
Assorted Cheeses and Crackers
Big Island Fern Shoots
Cold Tofu with Shoyu and Chili Oil
Green Papaya Salad

SUSHI*

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

HOT

Soup Du Jour
Chef's Creation of Fresh Catch
Vegetable of the Day
Steamed White Rice, Steamed Brown Rice
Shrimp and Vegetable Tempura

MONDAY - TUESDAY

Steamed Mixed Veg
Cheese Tortellini Marinara
Chicken Satay
Pork Kukuni

WEDNESDAY - THURSDAY

Baby Bok Choi
Linguine With Clam Sauce
Asian Braised Beef
Roast Duck in Peppercorn Sauce

FRIDAY - SUNDAY

Miso Eggplant
Orzo Chorizo and Manchego
Cheese
Chicken in Red Wine Demi
BBQ Ribs

CARVING STATION

Prime Rib with Au Jus and Creamy Horseradish

DESSERT

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

Menu is subject to change

\$36 adult / \$18 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.

100 Holomoana Street | Honolulu, HI 96815 | Main (808) 956-1111