



HOKU'S THANKSGIVING BRUNCH
Thursday, November 28, 2019
9:00am-3:00pm

Chilled on Ice

Maine Lobster, Ahi Poke, Tako Poke, Calamari & Mussel Poke

Sashimi & Sushi

Ahi & Hamachi Sashimi

Ahi & Hamachi Nigiri, Salmon Nigiri, Spicy Ahi Roll, Lobster Dynamite Roll

Tempura

Shrimp, Asparagus, Kabocha Pumpkin, Classic Dashi Dip

Appetizers

Smoked Salmon & Condiments, Tomato & Buffalo Mozzarella, Domestic & Imported Cheese
Sliced Prosciutto, House Pasta Salad

Salad Bar

Local Mixed Greens, Kale, Baby Spinach, Cherry Tomato,
Cucumber, Tofu, Olives & Parmesan, Three Kinds of Vinaigrette

Buffet Main Courses

Butter Poached King Crab Legs
Miso Glazed Butterfish – 2 Kinds of Miso
Classic Peking Duck – Hoisin Sauce, Green Onion, Chinese Buns
Hoku's Turkey – Classic Garnishes
Thanksgiving Rib Roast – Red Wine Reduction, Horseradish Cream
Oven Roasted New Zealand Rack of Lamb – Mint Jelly
Steamed Rice
Jumbo Shrimp Scampi Style

Chef's Breakfast

Cheddar Cheese Smoked Salmon Eggs Benedict
Shellfish Chowder & Breakfast Meats
Bread Pudding French Toast, Berry Compote
Hash Brown Potatoes & Assorted Pastries & Baked Almond Croissants

Ala Carte Made to Order

Seared Fresh Scallop with Herb Butter
Acai Bowl, Hoku's Ahi Poke Musubi, Wok Fried Shrimp, Eggs (any style), Omelets

Dessert Buffet

Pumpkin Pie, Lemon Meringue Bars, Green Apple Cheesecake, Spiced Cream Puff,
Chocolate Cranberry Mousse cake, Chocolate Pecan Tarts, Okinawan Sweet Potato Bars, Strawberry
Panna Cotta, Brownies & Blondies, Assorted Cookies, Kahala Bread Pudding with Crème Anglaise

Coffee, Tea, Specialty Tea, Fresh Juice

Adults – \$105.00 plus tax and gratuity & Children (ages 6-12) – \$52.50 plus tax and gratuity

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

