

BRUNCH AT THE KAHALA

"TeiHoku"

A Teishoku Style Menu at Hoku's

STARTERS

PUMPKIN BISQUE

Kabocha Squash with Fall Spice
GF | NF | EF

ASSORTED SASHIMI

Ahi (2pc), Hamachi (2 pc), Salmon (1pc) – Soy Sauce, Wasabi
NF | DF | EF

ASSORTED SUSHI

California Roll (2 pc), Ahi Nigiri (1pc), Hamachi Nigiri (1pc) - Soy Sauce, Wasabi
NF | DF | EF

SHRIMP COCKTAIL & LOBSTER TAIL

Shrimp (3 pc), Lobster Tail (half) - Cocktail Sauce, Lemon
GF | NF | DF

AHI POKE MUSUBI

Musubi - Asian Remoulade, Soy Ginger, Petite Salad with House Dressing
NF

KAHALA THIN PANCAKES

Maple Butter
NF

MAIN

WHITE RICE

Served with Furikake
NF | EF

SMOKED SALMON CHEDDAR

BISCUIT BENEDICT

Tarragon Bearnaise
NF

SHRIMP AND VEGETABLE TEMPURA

Shrimp (2 pc), Vegetables (2 pc)
NF

BACON

Two Pieces
GF | NF | DF | EF

STEAMED KING CRAB LEGS

(4 oz) - Drawn Butter, Lemon
GF | NF | EF

MISOYAKI BUTTERFISH

(2 oz), Kabayaki
NF | EF

CARVING PLATE

TRADITIONAL BUTTER ROASTED TURKEY

Citrus Cranberry Sauce, Chestnut Stuffing & Thyme Gravy
EF

HERB CRUSTED RIB ROAST

(4oz) Red Wine Jus, Creamy Horseradish
GF | NF | DF | EF

DESSERT

PASTRY CHEF'S SELECTION OF DESSERT

Pumpkin Crunch, Marscarpone Savarin- Fall Spice Apple Compote, Chocolate Cream Puff, Bourbon Pean Tart

adult \$110 plus tax & gratuity | children (6 to 12) \$55 plus tax & gratuity

GF= gluten free | NF= nut free | DF= dairy free | EF= egg free

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