

BRUNCH AT THE KAHALA

"TeiHoku"

Valentine's Day Brunch at Hoku's

STARTERS

Lobster Bisque

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

Smoked Salmon Cheddar

Biscuit Benedict

Tarragon Bearnaise

nf

Shrimp & Vegetable Tempura

Shrimp (2 pc), Vegetables (2 pc)

nf

White Rice

Served with Furikake

nf | ef

Steamed King Crab Legs

(4 oz) - Drawn Butter, Lemon

GF | NF | EF

Misoyaki Butterfish

(2 oz), Kabayaki

NF | EF

Soft Shell Crab

NF | EF

Applewood Smoked Bacon

Two Pieces

GF | NF | DF | EF

CARVING PLATE

Herb Crusted Rib Roast

(4oz) Red Wine Jus, Creamy Horseradish

GF | NF | DF | EF

DESSERT

Strawberry Guava Eclairs nf - Molten "Laver" Cake nf gf - Coconut Tapioca gf nf df ef - Cherry Tart nf

\$105 per person

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