

TeiHoku

Independence Celebration 2022

STARTERS

Chilled Watermelon Gazpacho

gf | nf | df | 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 Snow Crab Legs

(4 oz) - Drawn Butter, Lemon

gf | nf | ef

Misoyaki Butterfish

(2 oz), Kabayaki

nf | ef

Bacon

Two Pieces

gf | nf | df | ef

CARVING PLATE

Herb Crusted Rib Roast

(4oz) Red Wine Jus, Creamy Horseradish

gf | nf | df | ef

Sticky Guava Hoisin Baby Back Ribs

nf | df | ef

DESSERT

Kahala Signature Bread Pudding

Crème Anglaise

nf

Horchata Tapioca

gf | nf | ef

Tres Leches Cake

\$105 per person

Menu items and prices are subject to change without notice

Service charge of 19% will be added to checks for parties of 6 guests or more

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