

MOTHER'S DAY AT THE KAHALA

"TeiHoku"

Sunday, May 12th, 2024



STARTERS

LOBSTER BISQUE gf | nf | ef

ASSORTED SASHIMI nf | df | ef

Ahi (2pc), Hamachi (2pc), Salmon (1pc) – Soy Sauce, Wasabi

ASSORTED SUSHI nf | df | ef

California Roll (2pc), Ahi Nigiri (1pc), Hamachi Nigiri (1pc) – Soy Sauce, Wasabi

SHRIMP COCKTAIL & LOBSTER TAIL gf | nf | df

Shrimp (3pc), Lobster Tail (half) – Cocktail Sauce, Lemon

AHI POKE MUSUBI nf

Musubi – Asian Remoulade, Soy Ginger, Petite Salad with House Dressing

KAHALA THIN PANCAKES nf

Maple Butter

MAIN

WHITE RICE nf | ef

Served with Furikake

BACON gf | nf | df | ef

Two Pieces

SMOKED SALMON CHEDDAR

BISCUIT BENEDICT nf

Tarragon Béarnaise

STEAMED SNOW CRAB LEGS gf | nf | ef

(4oz) – Drawn Butter Lemon

SHRIMP AND VEGETABLE TEMPURA nf

Shrimp (2pc), Vegetables (2pc)

MISOYAKI BUTTERFISH nf | ef

(2oz), Kabayaki

CARVING PLATE

HERB CRUSTED RIB ROAST gf | nf | df | ef

(4oz) Red Wine Jus, Creamy Horseradish

DESSERT

Chocolate Crunch – Coconut Tapioca – Carrot Cake – Kahala Signature Bread Pudding with Crème Anglaise

