



NEW YEARS BRUNCH BUFFET

Tuesday, January 1, 2019

9:00 a.m. – 2:00 p.m.

Adults: \$58.95 / Seniors (60+ years): \$55.00 / Children (5-10 years): \$26.00

SOUP OF THE DAY

Ozoni Soup

SALAD BAR and APPETIZERS

Fresh Garden Greens with Assorted House Dressings

Assorted Fresh Vegetable Crudités

Asian Chicken Salad

Okara

Japanese Potato Salad with Cucumber

Poke with Soy and Hawaiian Salt

Kim Chee Clam Poke

Yamaimo Soba

Okinawan Sweet Potato

Fresh Island Sashimi

Ebi ~ Whole Shrimp

Fresh Oysters on the Half-Shell with Gari Shoga Mignonette

Namasu

Kuromame

Kohaku Kamaboko

Sekihan Sweet Mochi Rice with Azuki Beans

Chirashi Sushi

Nishime

ENTRÉES

Made-To-Order Omelets with Assorted Toppings

Roasted Prime Rib of Beef with Au Jus and creamy Horseradish

Brown Sugar and Honey Mustard Glazed Ham

Steamed Alaskan Snow Crab Legs

Shrimp and Vegetable Tempura

Belgian Waffles

Grilled Chicken Provencale with Sauce Diane

Crispy Bacon and Pork Link Sausage

Roast Garlic Miso Pork with Asian Vegetables

Steamed Kona Kampachi with Ginger Soy and Cilantro

Kamameshi Rice

Herb Roasted Potatoes

Yaki Soba

Fresh Garden Teppan Vegetables

Steamed White Rice

DESSERT BAR

Assorted Cakes

House Made Pies

Punalu'u Sweetbread Pudding with Anglaise

Fresh Seasonal Fruits

Mitsumame

Butter Mochi

Zenzai

Assorted Ice Cream

All reservations are subject to a seating time of 1 hour and 30 minutes.

All menu prices are subject to 4.712% Hawaii State sales tax. A gratuity of 18% is included for parties of 8 or more guests.

A gratuity of 20 % will be included for parties of 8 or more guests requesting split checks.

Menu items, hours and prices are subject to change without notice.

All seated guests are subject to a reservation period of one hour and thirty minutes.

Consuming raw or undercooked meat, pork, fish, shellfish, poultry, or eggs may increase the risk of foodborne illness.

Revised 12/2018