

DINNER BUFFET

5:30pm – 9:30pm

COLD

Assorted Fresh Sliced Fruit

Watermelon Salad - Cucumber, Pickled Red Onion, Feta Cheese
Kamuela Tomatoes - Mozzarella Cheese, Basil, Red Wine Vinaigrette
Waimanalo Greens with Assorted Dressing and Toppings
Lomi Lomi Salmon, Ahi Poke*, Peel and Eat Shrimp, Snow Crab Legs
Charcuterie, Cheese, Crackers and Traditional Accompaniments
Cauliflower Ceviche[†]
Namasu[†]

SUSHI & SASHIMI

Assorted Nigiri*, Futomaki, California Roll, Inari, Sashimi*

HOT

Chinatown Style Steamed Catch - Lup Cheong, Green Onions, Cilantro and Shoyu[†]
Dungeness Crab
Salt and Pepper Kauai Shrimp
Prince Clam Chowder
Miso Grilled Corn-on-the-Cob - Hot Pepper & Calamansi
Steamed White Rice, Steamed Brown Rice
Butter and Parsley Potatoes[†]
Wok Charred Garlic Chili Broccoli[†]
Crispy Garlic Soy Chicken[†]
Pad Thai[†]

NOODLE STATION[†]

Build Your Own Ramen
Miso Ramen Broth, Bamboo Shoots, Green Onions, Char Siu Pork

CARVING

Prime Rib with Au Jus and Creamy Horseradish

DESSERT[†]

Apple Cobbler
Selection of Cookies and Bars
Cheesecakes
Leche Flan
Chocolate Macadamia Nut Pie
Pistachio Cannoli
Pina Colada Cupcakes
Carrot Cake

\$58 adult / \$29 children (ages 6 – 12 years), excluding tax and gratuity

PLEASE CALL (808) 944-4494 FOR MORE INFORMATION AND RESERVATIONS

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

[†]Daily specials rotate and vary throughout the week.

Prices and menu subject to change without notice.

100 Holomoana Street | Honolulu, HI 96815 | Main (808) 956-1111