

## **LUNCH BUFFET**

MONDAY – FRIDAY

11:30am – 1:30pm

### **COLD**

Assorted Fresh Sliced Fruit

Watermelon Salad - Cucumber, Pickled Red Onion, Feta Cheese

Kamuela Tomatoes - Mozzarella, Basil, Red Wine Vinaigrette

Lomi Lomi Salmon

Waimanalo Greens with Assorted Dressing and Toppings

Ahi Poke\* – Sea Asparagus, Ewa Sweet Onions

Charcuterie, Cheese, Crackers and Traditional Accompaniments

Cauliflower Ceviche<sup>†</sup>

Namasu<sup>†</sup>

### **SUSHI**

Temaki Station - Tuna, Salmon Skin, Spicy Tuna, California

Futomaki & Inari

### **HOT**

Chinatown Style Steamed Catch - Lup Cheong, Green Onions, Cilantro and Shoyu

Prince Clam Chowder

Miso Grilled Corn-on-the-Cob - Hot Pepper & Calamansi

Steamed White Rice & Steamed Brown Rice

Shrimp and Vegetable Tempura

Butter and Parsley Potatoes<sup>†</sup>

Wok Charred Garlic Chili Broccoli<sup>†</sup>

Crispy Garlic Soy Chicken<sup>†</sup>

Pad Thai<sup>†</sup>

### **NOODLE STATION<sup>†</sup>**

Build Your Own Ramen

Miso Ramen Broth, Bamboo Shoots, Green Onions, Char Siu Pork

### **DESSERT<sup>†</sup>**

Apple Cobbler

Selection of Cookies and Bars

Cheesecakes

Leche Flan

Chocolate Macadamia Nut Pie

Pistachio Cannoli

Pina Colada Cupcakes

Carrot Cake

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\$36 adult / \$18 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

<sup>†</sup>Daily specials rotate and vary throughout the week.

Prices and menu subject to change without notice.