

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[†]

Namasu[†]

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[†]

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

DESSERT[†]

Apple Cobbler

Selection of Cookies and Bars

Cheesecakes

Leche Flan

Chocolate Macadamia Nut Pie

Pistachio Cannoli

Pina Colada Cupcakes

Carrot Cake

\$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

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

Prices and menu subject to change without notice.