

THANKSGIVING DAY DINNER BUFFET

November 23, 2017 | 5:00pm – 9:00pm

APPETIZERS & SALADS

Snow Crab Legs, Peel and Eat Shrimp Cocktail
Mussels on the Half Shell
*Sashimi Platter, *Ahi Poke, Tako Poke
Lomi Lomi Salmon
Assorted Fresh Fruits
Assorted Cheese Platter with Crackers
Variety of House Salads to include
Kimchi
Antipasto Platter
Caprese Salad
Calamari Salad
Assorted Maki Sushi
Fried Spicy Tofu Salad
Spinach Salad with Warm Bacon Dressing
Caesar Salad with Croutons and Parmesan Cheese
Assorted Taro, Wheat and Sweet Rolls

SOUP

Corn Chowder

DIM SUM STATION

with Condiments

SEAFOOD

Shrimp and Scallop Scampi with Capers and Tomato and Parmesan Cheese
Baked Oysters on the Half Shell
Steamed Clams with Andouille Sausage, Corn, Red Potatoes and Leeks
Steamed Crab Legs with Drawn Butter

CHEF'S HOT SELECTIONS

Roasted Turkey with Giblet Gravy, Cornbread, Sausage and Chestnut Stuffing,
Cranberry Orange Relish
Mochiko Salmon with Sweet Chili Aioli
Hoisin Glazed Pork Loin with Wok Vegetables
Cheese Ravioli with Garlic Cream
Vegetables du Jour
Mashed Potatoes
Steamed Rice

CHINESE ROAST PORK & KALUA PIG STATION

with Hoisin & Plum Sauce and Bao Bun

CARVING STATION

*Prime Rib with Au Jus and Creamy Horseradish

DESSERT

Chocolate Macadamia Nut Pie, Bread Pudding and much more

\$69 adult / \$34.50 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
Prices and menu subject to change without notice.