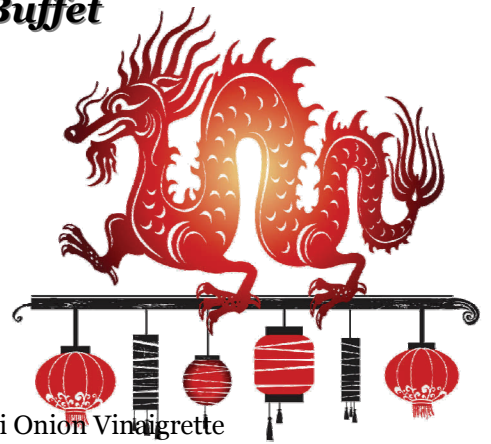




“Eurasian Island Mele” Dinner Buffet

January 23 - 26, 2012

6:00 p.m. – 9:30 p.m.



Appetizer and Salads

- Sashimi Platter
- Shrimp Cocktail
- Assorted Poke: Ahi, Tako
- Sliced Fresh Seasonal Fruits
- Assorted Cheese Platter with Crackers
- Chef Elsa’s Salad Creations
- Homemade Kim Chee
- Roasted Vegetables and Mushrooms with Rotelli Pasta and Maui Onion Vinaigrette
- Cous Cous and Assorted Vegetables
- Caesar Salad
- Mixed Manoa Green Salad with Condiments
- Miso Soup with Tofu, Wakame, Green Onions

Sushi Station

- Futomaki
 - Temaki Sushi
- (Spicy Tuna, California Style, Salmon Skin, Unakyu, Scallop with Masago, Tempura Roll)

Monday and Tuesday Specials

Shabu Shabu Station

Assorted Vegetables, Tofu, Noodles and Beef
Accompanied with Ponzu Sauce and Goma Dare Sauce

Seafood Temptations

Steamed Crab Legs with Drawn Butter
Karaage Calamari with Sweet Chili Aioli

Wednesday and Thursday Specials

Curry Station

with Condiments

Seafood Temptations

Steamed Clams with White Wine, Shallots and Leeks
Steamed Crab Legs with Melted Butter

Cold Soba Station

with Condiments

Shrimp & Vegetable Tempura
China Town Style Steamed Sole Fish
Chow Mein
Vegetables du Jour
Steamed White Rice

Carving Station

Roast Prime Rib with Creamy Horseradish and Au Jus

Pastry Chef’s Selection of Desserts

Chef’s Daily Specials

Monday	Open
Tuesday	Orange Chicken
Wednesday	Pork Hash with Black Bean Sauce
Thursday	Stir Fried Beef with Broccoli and Tofu

\$45.00 adult / \$22.50 children (ages 6 -10 years)
plus tax and gratuity

This is a sample menu only. Prices and menu subject to change without notice.

For Reservations, please call 944-4494