

Na Lei Aloha Luau Menu



TEPPAN STATION

Rosemary Hawaiian Salt Prime Rib (with au jus and horseradish cream)

Whole Roasted Creamer Potatoes with Herbs

Kalbi Beef Shortribs

Korean Rice Cakes (with Portuguese sausage and chili-cream reduction)

Beef Bulgogi (Washugyu super prime beef)

Won Bok Kimchi

Spicy Takuan Kimchi

Red Leaf Lettuce

Self-Serve Garnish Station (Sambal oelek, gochujang, sesame oil, Hawaiian salt, garlic)

SUSHI STATION

Made to Order Temaki Handroll

California Rolls (with spicy mayo and tobiko)

Assorted Nigiri (shrimp, ahi, salmon)

COLD BUFFET STATION

Pipikaula Poke (halved cherry tomatoes, red onion julienne, chili flakes, chopped cilantro)

Chilled Tofu (with chili-garlic sauce and green onions)

House Made Lomi Salmon (salted salmon, tomatoes, green onion, and Maui sweet onion)

Fresh Poi

Truffled Mac Salad

Chilled Broccoli Slaw (blanched broccoli, shredded carrots, shredded red cabbage, orange segments, sesame oil and seeds, toasted sunflower seeds)

Grilled Antipasti Vegetables

Build Your Own: Somen | Waipoli Mixed Greens | Soba Salad (Dressings: Soba dressing, somen dressing, sesame ginger dressing, ranch) (Toppings: Cucumbers, Ho Farm cherry tomatoes, spun carrots, spun beets, assorted local radishes, tamagoyaki, chikuwa, nori, green onions, croutons, bean sprouts)

Japanese Tsukemono Trio (Shibazuke, kyurizuke, fukujinzuke)

SEAFOOD STATION

Alaskan Snow Crab Legs (choice of steamed and chilled)

Goosepoint Oysters (with cocktail sauce, mignonette)

Ahi Poke (with Maui onions, scallions, ogo, inamona)

Shrimp Cocktail (prawns poached in citrus and lemongrass)

Sashimi Duo: Ahi & Kajiki or Nairagi (with shoyu, wasabi, pickled ginger)

HOT BUFFET STATION

Asian Green Vegetables (with snow pea, garlic sauce)

Kalua Pig (with roasted Molokai sweet potato and toasted coconut)

Lau Lau (with lomi kamuela tomato relish)

Roasted Hawaiian Kampachi (with tamari ponzu)

Bucatini Kimchi Carbonara (with pancetta, cream, and poached eggs)

Kaffir Lime Fried Chicken (sweet chili and fish sauce glaze)

Hawaii Kai Sweet Corn and Kale with Shimeiji Mushrooms (flash sautéed vegetable medley with a hint of garlic)

Sautéed Garlic Shrimp and Little Neck Clams (Cannellini beans, fresh tarragon, and a sake broth)

Lechon Bao Bun and Hoisin (crispy skin Chinese five-spiced roasted pork belly)

Prime Rib Fried Rice (eggs, onion, garlic, green onion, edamame, tamari)

Hawaiian Waters Seafood Chowder (clams, local fresh catch, and cream)

White Rice

DESSERT STATION

Soft Serve Ice Cream (with sweet & fun toppings)

Chocolate Fountain (with assorted fruits, brownies, and sponge cake)

Baked Brie (with guava jam)

Haupia

Tiramisu

Chef Henry's Rotating Seasonal Selection of Sweets