



UNCLE'S
HAWAIIAN GRINDZ

**MOTHERS DAY
BRUNCH PLATTERS**

Served tableside by our staff for
added safety and selection

STUFFED FRENCH TOAST

Coconut cream cheese, strawberry guava drizzle

SWEET POTATO WAFFLE

With pineapple sriracha maple syrup

BREAKFAST MEATS

Bacon, maple glazed sausage, kalua pig

VEGGIE SCRAMBLE

Fresh spinach, mushroom, parmesan

FRENCH FRY HASH BROWNS

With onion, diced peppers, paprika, cheddar

FRESH FRUIT

Grapes, melons, berries, and more

ASSORTED PASTRIES

Croissants, danish and other pastries

POLY SALAD

Fresh lettuce, pineapple, carrot, coconut, passion fruit vin

CHILLED MAC SALAD

Chilled macaroni noodle, dashi mayo, scallion

SHRIMP COCKTAIL

Chilled shrimp with sriracha cocktail dipper

LOMI LOMI SALMON POKE

Raw salmon cubes with tomato, onion, firecracker aioli

MISO LOBSTER DUMPLING

Poached lobster and miso cream cheese

BEEF TENDERLOIN

Coffee black pepper ribbed, shaved, teriyaki drizzle

CHICKEN KATSU

Crispy panko breaded chicken, tonkatsu sauce

WHITE RICE

Sushi style rice, furikake seasoning

SPAM MAC N CHEESE

Teriyaki spam with elbow noodle in 3 cheese sauce

TEDS CANNOLI

Chocolate chip cannoli, chocolate coffee sauce, coconut

KANAK ATTACK BITES

Vanilla custard sweet bread pudding muffin



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DINE IN: \$35 per person (\$15 Kids), Bottomless "Buffet"
and Brunch Cocktails

CARRYOUT: \$95 Platter feeds 4 people, pre-order required

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