



OPEN DAILY

5:00pm
9:30pm

3RD floor
DIAMOND HEAD
TOWER

BBQ STATION

KALBI SHORT RIBS

PORK BELLY

RIBEYE STEAK *featured bbq item of the month*

GRILLED KAUA'I SHRIMP

GRILLED HĀMĀKUA ALI'I MUSHROOM

sauces

KOREAN CHILI & SOYBEAN PASTE SAUCE

SESAME OIL, SALT & PEPPER

GOCHUJANG

SUSHI STATION

WASHUGYU BEEF BULGOGI KIMBAP

ISLAND VEGETABLE KIMBAP

FRESH ISLAND SASHIMI
shoyu | wasabi | pickled ginger

TEMAKI HAND ROLLS MADE TO ORDER:

SPICY 'AHI

CALIFORNIA

CRISPY SALMON SKIN

TAMAGO

HOT BUFFET STATION

VEGETABLE BIBIMBAP

KIMCHEE AND BACON CARBONARA

WASHUGYU BEEF BULGOGI

KOREAN FRIED CHICKEN

CHEESE CORN

WOK VEGETABLES WITH MISO

ROASTED HAWAIIAN KAMPACHI
CITRUS AND HERBS PONZU SAUCE

LECHON PORK BELLY
FINADENE SAUCE

GARLIC SHRIMP

FRIED MANDU *Korean dumplings*

MIYEOK GUK *beef & seaweed soup*

MISO SOUP

STEAMED RICE
SEASONED SEAWEEED | FURIKAKE

BANCHAN STATION

SUKJU NAMUL *beansprout salad*

GAMJA JORIM *braised potato salad*

WON BOK KIM CHEE

JAPCHAE *korean style glass noodles*

CUCUMBER KIMCHEE

SOY BEANS SEASONED WITH KIAWE SALT

SPICY SOY GARLIC TOFU

WAIPOLI MIX GREENS

*CHERRY TOMATOES | CUCUMBER | CARROTS
SESAME DRESSING | EXTRA VIRGIN OLIVE OIL | AGED BALSAMIC VINEGAR*

PICKLED RADISH

RED LEAF LETTUCE & GARLIC

RAW BAR STATION

GOOSEPOINT OYSTERS

COCKTAIL SAUCE | MIGNONETTE | LEMON

CHILLED SNOW CRAB LEGS

COCKTAIL SHRIMP

ASSORTED 'AHI POKE

DESSERT STATION

GREEN TEA CHEESECAKE

WHITE CHOCOLATE SESAME BARS

FRUIT TARTLETS

CRÈME CARAMEL

TIRAMISU

CHOCOLATE FOUNTAIN

*STRAWBERRIES | MELON
BANANAS | SPONGE CAKE | BROWNIES*

INTERACTIVE SOFT SERVE ICE CREAM
SUNDAE EXPERIENCE

EIGHT FLAVORS WITH EXCITING & FUN TOPPINGS