



∞ **KAKA'AKO KITCHEN @ THE RISE LUNCH BUFFET** ∞

*(Minimum of 25 Guests)*

**Salad**

Field of Greens, Lemon Vinaigrette  
Asian Slaw  
Broccoli Salad

Dinner Rolls

**Entrée**

**Choice of Three Entrées – 60.00 pp**

**Choice of Four Entrées – 65.00 pp**

5-Spice Shoyu Chicken  
Mochiko Chicken  
Sweet Chili Chicken  
Garlic Chicken  
Chicken Fried Chicken, Country Gravy  
Chicken Katsu, Honey Katsu Sauce  
Grilled Chicken, Soy Sake Glaze  
Chicken Long Rice  
Furikake Tempura Catfish, Ponzu Sauce  
Sauteed Mahimahi, Ginger Butter Sauce, Lomi Tomato  
Mahi Katsu, Green Onion Aioli  
Mahi Dore, Tartar Sauce  
Furikake Mahi, Soy Ginger Aioli  
\*Salmon, Soy Sake Glaze  
Hamburger Steak, Mushroom Gravy, Crispy Onions  
KK Kalbi – **add 9.00 pp++**  
Meatballs, Soy Sake Glaze  
Meatloaf, Mushroom Gravy, Crispy Onions  
Okinawan Shoyu Pork, Eggplant, Tofu  
Kalua Pork & Cabbage  
Deep Fried Pork Cutlet, Mushroom Gravy, Crispy Onions  
Shrimp & Tomato 'Lollipops', Garlic Butter Brush – **add 7.00 pp++**  
Frizzled Shrimp, Wasabi Aioli – **add 7.00 pp++**  
Stir Fry Tofu with Vegetables, Black Vinegar Sauce – Vegetarian  
Curry Flavored Tofu with Crispy Onions - Vegetarian

Wok Fried Fresh Vegetables

**Starch**

*Choice of One:*

Steamed Rice  
Mashed Potatoes  
Roasted Red Potatoes with Herbs and Garlic  
Buttered Linguine

**Desserts**

Our Pastry Chef's selection of award-winning delicacies  
3660 Island Roast Coffee or Tea

**\*Substitution may be made upon Availability\***

*All prices are subject to 4.712% state tax & 20% service charge – 2025 Banquet Pricing*

*All Service Charges are distributed among all employees for tips, wages, & admin costs*

*\*Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions – section 3-603. 11, FDA Food Code*