

Thursday, January 10, 2019

Plate lunches unless specified: Choice of white or brown rice and either tossed or potato macaroni salad.

- 1) **Fresh Bubu Arare Crusted Salmon Salad**.....\$12.95  
*Served on a bed of mixed greens with cucumbers, tomatoes with oriental dressing and our Kabayaki drizzle. Review this dish in Dining Out in Elise Kakazu's column! <http://dining.staradvertiser.com/2019/01/columns/ono-you-know/shaping-up-with-greens/>*
- 2) **Crab Crusted Mahimahi**.....\$14.95  
*Sautéed mahimahi crusted with real crab mix, baked and finished with a white wine cream sauce then topped with lomi tomato.*
- 3) **Calamari Steak Parmigianino** .....\$11.25  
*Breaded, deep fried calamari steak with bay shrimp, red onions, bell peppers and melted provolone cheese and finished with homemade marinara sauce; choice of brown or white rice potato mac or toss salad.*
- 4) **Kahai's Pulled Pot Roast Turkey**.....\$10.95  
*Braised turkey, cooked until tender in a dutch pan and pulled, served with Portuguese sausage stuffing, gravy and cranberry sauce.*
- 5) **Kahai's Chili with Bacon-Wrapped Hot Dog**.....\$10.95  
*Our house made chili with chunks of Portuguese sausage topped with two deep-fried bacon wrapped hot dog and finished with shredded cheese served on a bed of rice.*
- 6) **Hoisin Barbeque Baby Back Ribs**.....\$10.95  
*Seasoned and baked ribs baked until fork tender, glazed with a sweet hoisin barbeque sauce and charbroiled to perfection. Topped with a refreshingly crisp southwestern coleslaw.*
- 7) **Charbroiled Fresh Catch**.....\$12.95  
*With a white wine cream sauce and roasted tomato relish.*
- 8) **The Fowl Plate**.....\$12.95  
*Braised Turkey, baked chicken with gravy and garlic chicken.*
- 9) **Charbroiled Fresh Atlantic Salmon**..... \$12.95  
*Soy citrus sauce, garnished with red onion, namasu and dusted with togarashi.*
- 10) **Braised Boneless Short-rib Loco Moco**..... \$13.95  
*Our signature braised boneless beef short ribs served over steamed rice covered w/demi-glace gravy and with 2 over easy eggs.*
- 11) **Catch Wrap**..... \$10.95  
*Furikake seared with wasabi slaw, tomatoes, green leaf lettuce, shredded carrots, cucumbers, mesclun greens and a wasabi aioli drizzle; all in a 12" flour tortilla wrap.*
- 12) **Local Boys Salt and Pepper Ahi Belly**..... \$10.95  
*Island ahi belly charbroiled to perfection with gingered ponzu and topped with a ragout of spicy tomatoes, gobo and hasu*
- 13) **Pork Chops**.....\$14.95  
*2 pork chops sautéed or broiled to perfection w/homemade mushroom, onion gravy (allow 12-15 minutes cooking time).*
- 14) **Braised Boneless Beef Osso Bucco Short-ribs**..... \$14.95  
*Our signature braised boneless beef short-ribs with aromatic vegetable demi-glace. Delicious!*
- 15) **Kahai Loco-Moco Combo**.....\$11.25  
*A half-pound of our ground hamburger, one over easy egg with mushroom & onion gravy and garlic chicken.*
- 16) **Ahi Duet Plate**.....\$12.95  
*Furikake crusted ahi and misoyaki ahi combination garnished w/namasu, shredded daikon, carrots and cucumbers.*
- 17) **Old School Beef Liver**.....\$10.95  
*Seasoned, floured and pan seared beef liver finished w/grilled onions, crispy bacon and a side of "ketcha-shire" sauce (ketchup and Worcestershire sauce).*
- 18) **Fresh Ahi Misoyaki**.....\$12.95  
*Pan-seared, simmered in our house made misoyaki sauce, garnished with namasu vegetables.*
- 19) **Mo'ili'ili Mix**..... \$10.95  
*Pork chop katsu with stuffing, gravy and garlic chicken.*
- 20) **Kahai Trio** .....\$12.95  
*Hamburger steak w/gravy, furikake ahi and garlic chicken morsels.*
- 21) **Kahai Mix**.....\$13.95  
*Pork-chop cutlet, furikake ahi and boneless kalbi shortribs!*
- 22) **Beef Stew**.....\$10.95  
*Home style beef with vegetables stewed to perfection.*
- 23) **Triple Teri Combo**.....\$12.95  
*Hibachi chicken, teriyaki hamburger steak and teriyaki pork.*
- 24) **Braised Short-Rib Combo**..... \$14.25  
*Sautéed fresh catch with lemon butter caper sauce and braised boneless short-ribs.*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illnesses\*