

Friday, January 11, 2018

Plate Lunches unless specified: Choice of White Rice or Brown Rice, Tossed Salad 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) Sautéed Opakapaka.....\$13.95
Opakapaka with lemon butter caper sauce and fire roasted tomato relish.
- 3) 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.
- 4) Calamari Steak Parmigianino.....\$11.25
Breaded deep fried calamari steak with bay shrimp, red onions, bell peppers and melted provolone cheese; finished with homemade marinara sauce.
- 5) Pulehu Tri-Tip Steak.....\$13.95
Tri-tip marinated in herb & spices, charbroiled to perfection and sliced for your convenience; served with roasted tomato relish and our house made chimichurri sauce.
- 6) Hamburger Steak Stroganoff.....\$11.25
3 Quarter lb. homemade hamburger patties with sautéed mushrooms & onions, finished with a creamy stroganoff sauce and finished with crispy fried onions
- 7) Braised Boneless Beef Osso Bucco Short-ribs.....\$14.95
Our signature braised boneless beef short-ribs with aromatic vegetable demi-glace. Delicious!
- 8) Charbroiled Fresh Atlantic Salmon.....\$12.95
Soy citrus sauce, garnished with red onion, namasu and dusted with togarashi.
- 9) Kataifi Wrapped Shrimp.....\$12.95
Five of our specialty wrapped shredded filo dough shrimp, fried to a golden brown and served with wasabi Aioli
- 10) Sweet & Sour Spareribs.....\$10.95
Local-style pork spareribs simmered until tender and flavorful.
- 11) 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.
- 12) Local Boys Salt-n-Pepper Ahi-Belly.....\$10.95
Island ahi-belly charbroiled to perfection with gingered ponzu, Japanese ragout of spicy tomato, kinpira gobo and hasu. A local favorite!
- 13) Fresh Catch Wrap.....\$10.95
Furikake crusted & seared with wasabi slaw, tomatoes, green leaf lettuce, shredded carrots, cucumbers, mesculin greens and a wasabi aioli drizzle in a 12" flour tortilla wrap; choice potato mac or tossed salad.
- 14) Kahai Plated Bento.....\$12.95
Boneless, marinated kalbi beef, garlic chicken, sautéed mahi, panko shrimp and spam! All over a bed of steamed rice and choice of either tossed or potato-macaroni salad!
- 15) Braised Short-Rib Combo.....\$14.25
Sautéed fresh catch with lemon butter caper sauce and braised boneless short-ribs.
- 16) Beef Stew.....\$10.95
Home style beef and vegetables stewed to perfection.
- 17) Ahi Duet.....\$12.95
Furikake crusted ahi with wasabi aioli & misoyaki ahi garnished with namasu vegetables of shredded daikon, cucumbers and carrots.
- 18) Pork Chops.....\$14.95
Two pork chops sautéed or charbroiled and served with homemade mushroom onion gravy (allow 15 to 20 min cooking time).
- 19) Fresh Ahi-Misoyaki.....\$12.95
Pan-seared and simmered in our house made misoyaki sauce garnished with namasu vegetables.
- 20) Charbroiled Fresh Catch.....\$12.95
With white wine cream sauce and roasted tomato relish.
- 21) 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. If you appreciate ribs, you'll enjoy these!
- 22) Kahai's Loco-Moco Combo.....\$11.25
One half pound of our ground hamburger, garlic chicken, one over easy egg with mushroom and onion gravy.
- 23) Mo'ili'i Mix.....\$10.95
Pork chop katsu with stuffing, gravy and garlic chicken.
- 24) Kahai's Trio.....\$12.95
Hamburger steak with gravy, furikake-ahi and garlic chicken morsels.

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