

KAHAI STREET KITCHEN

CATERING · PLATE LUNCH

Tuesday, March 13, 2018

Plate Lunches unless specified: Choice of White Rice or Brown Rice, Tossed Salad or Potato Macaroni

\$9.75 TASTY TUESDAY SPECIALS \$9.75

Tonkatsu Donburi

Pork Katsu simmered in our donburi sauce with green and white onions shiitake mushroom, bamboo shoots and eggs served on a bed of rice choice of potato mac or tossed salad

Hawaiian Style Chop Steak

Tender slices of beef with red and green bell peppers, onions and wiki wiki sauce,

Chili burrito

Two deep fried burritos topped with our house made chili, garnished with cheese and diced onions

Crispy Country Fried Boneless Chicken

Served with country sausage and bacon gravy

Chow Mein and broiled teriyaki pork

Sautéed carrots, onions, celery, cabbage in our china town sauce topped with broiled teriyaki pork

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| 1) Beef Stew | \$10.25 |
| Home Style beef and vegetables stewed to perfection | |
| 2) Charbroiled Fresh Atlantic Salmon | \$12.95 |
| Charbroiled Atlantic salmon with a soy citrus sauce, garnished with red onion namasu and dusted with togarashi | |
| 3) Fresh Catch Wrap | \$10.95 |
| Furikake Crusted and seared with wasabi slaw, tomatoes, green leaf lettuce, shredded carrots, cucumbers, and mesculin greens and a wasabi aioli drizzle in a 12" flour tortilla wrap, choice potato mac or tossed salad. | |
| 4) Local Boys Salt and Pepper Salmon Belly | \$9.95 |
| Atlantic salmon belly charbroiled to perfection with gingered ponzu and garnished with a japanese ragout of spicy tomato, kinpira gobo and hasu | |
| 5) Salmon Cake Loco Moco* | \$10.25 |
| Two House made breaded salmon cakes, deep fried to a golden brown with two eggs over easy, lobster cream sauce and garnished with red tobiko caviar. | |
| 6) 3's a Crowd | \$11.95 |
| Deep fried panko crusted shrimp with tartar sauce, homemade hamburger steak and garlic chicken | |
| 7) Fresh Baked Furikake Dynamite Crusted Salmon | \$12.95 |
| Dynamite aioli topped fresh Atlantic salmon, baked to perfection, drizzled with wasabi aioli and kabayaki and garnished with seasoned crispy potato curls. | |
| 8) Charbroiled Teriyaki Pork Plate | \$9.95 |
| Pork slices marinated in our housemade teriyaki sauce and charbroiled to perfection | |
| 10) 3some | \$12.95 |
| Hamburger Steak with Gravy, Garlic Chicken Morsels and Furikake Ahi with Wasabi Aioli | |
| 11) Calamari Steak Parmigianino | \$10.95 |
| Breaded deep fried calamari steak with bay shrimp, red onions, bell peppers and melted provolone cheese, finished with homemade marinara sauce, choice of brown or white rice potato mac or toss salad | |
| 12) Mix | \$12.95 |
| Miso Ahi, pork chop katsu with portuguese stuffing gravy, and kalbi short ribs | |
| 13) Ahi Duet | \$12.95 |
| Furikake crusted ahi with wasabi aioli and misoyaki ahi, garnished with shredded daikon, cucumber and carrot namasu vegetables | |
| 14) Charbroiled Teriyaki Beef Plate | \$9.95 |
| Thin slices of rib eye beef marinated in our housemade teriyaki sauce and charbroiled to perfection | |
| 15) Pork Chops | \$14.95 |
| 2 pork chops sautéed or charbroiled, served with homemade mushroom onion gravy. (allow 25 to 30 min cooking time) | |
| 16) Fresh Ahi Misoyaki* | \$12.95 |
| Pan seared and simmered in our housemade misoyaki sauce garnished with namasu vegetables of shredded daikon, cucumbers and carrots. | |
| 17) KSK Loco Moco Combo* | \$10.25 |
| Half pound of our ground hamburger, one over easy egg with mushroom and onion gravy, and garlic chicken | |
| 18) Old School Beef Liver | \$10.25 |
| Seasoned, floured, and pan-seared beef liver finished with grilled onions and crispy bacon side of "Ketch-a-shire" sauce | |
| 19) Sweet and Sour Spareribs | \$9.95 |
| Local style pork spareribs simmered till tender and flavorful. | |

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