

Kahai Originals

Prime-Rib Friday	\$19.95
Herb crusted slow-roasted Prime-rib with creamy horseradish, au jus & two sides.	
Beef Stew	\$11.25
Home style beef with vegetables stewed to perfection.	
Charbroiled Ribeye Steak (Paleo Special)	\$19.95
Seasoned, charbroiled 8oz ribeye steak cooked-to-order and served with a double order of sautéed vegetables.	
Kahai Plated Bento	\$13.95
Boneless, marinated kalbi beef, garlic chicken, sautéed mahi, panko shrimp and spam! with steamed rice and choice of either tossed or potato-macaroni salad!	
Braised Short-Rib Combo	\$14.95
Sautéed fresh catch with lemon butter caper sauce and braised boneless short-ribs. Two sides.	
Braised Boneless Short-rib Loco Moco	\$13.95
Our signature braised boneless beef short ribs served over steamed rice, demi-glace and 2 over easy eggs. Two sides.	
Pork Chops	\$14.95
2 pork chops sautéed or charbroiled , served with homemade mushroom & onion gravy. approx. 20 minute cooking time.	
Hoisin BBQ 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.	

Chicken

Boneless Mushroom Chicken	\$11.25
Chicken seasoned floured and flat top seared to a golden brown with a mushroom gravy.	
Garlic Chicken Loco Moco	\$11.95
Our famous garlic chicken over a bed of steamed rice topped with our demi-brown gravy and two eggs and toss or mac salad.	
Bodybuilder Plate (Healthy & High Protein)	\$14.25
Our chicken breast with steamed brown rice, sautéed vegetable medley and two eggs any style.	
Herb-Roasted Chicken Breast (Healthy & Delicious)	\$12.95
Seasoned, herb-roasted chicken breast served with choice of steamed white or brown rice and sautéed vegetable medley (broccoli, carrots, yellow squash, zucchini and cauliflower).	
Chicken Chimichurri Caesar Salad	\$11.95
Seasoned, charbroiled chicken breast topped with our house-made chimichurri sauce on a bed of crispy Romaine salad with tomatoes, cucumbers and our oil & vinegar dressing!	

Seafood Friday Menu

Loco Moco from the Sea	\$11.95
Panko crusted Swai deep-fried with bay shrimp to a golden brown topped with our lobster cream sauce and two eggs!	
Shrimp Scampi	\$13.95
With tomatoes, mushrooms & fresh spinach served on a bed of linguine with garlic bread!	
Seared Shichimi Ahi Wrap	\$12.95
Freshly sliced tomatoes, cucumber, shredded carrots, green leaf lettuce, avocado, wasabi aioli wrapped in a 12 inch tortilla; served with one side. Refreshing and delicious!	
Sautéed Opakapaka	\$13.95
Opakapaka with lemon butter caper sauce and fire roasted tomato relish.	
Crab Crusted Mahimahi	\$15.95
Sautéed mahimahi crusted with real crab mix, baked and finished with a white wine cream sauce then topped with lomi tomato. Served with two sides.	
Charbroiled Island Fresh Catch	\$12.95
With white wine cream sauce and roasted tomato relish. Served with two sides.	
Charbroiled Fresh Atlantic Salmon	\$12.95
Soy citrus sauce, garnished with red onion, namasu and dusted with togarashi.	
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. No sides.	
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.	
Ahi Duet	\$12.95
Furikake crusted ahi with wasabi-aioli and misoyaki ahi, garnished with shredded daikon, cucumber, carrot and namasu, vegetables.	
Fresh Ahi Misoyaki	\$12.95
Pan-seared and simmered in our house-made misoyaki sauce garnished with namasu vegetables of shredded daikon, cucumbers & carrots.	
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. Served with two sides.	

Vegetarian Option

Portobello Mushroom Salad	\$13.95
A char broiled Portobello mushroom, avocado, hardboiled egg, on a bed of our house green with shredded cheese and bacon served with side house vinaigrette.	
Fire Roasted Portabella Mushroom Wrap	\$11.95
Marinated charbroiled portabella mushrooms, fire roasted red bell peppers, green leaf lettuce, tomatoes, caramelized onions, carrots, cucumbers, clover sprouts, provolone cheese, with a chipotle aioli drizzle, wrapped in a flour tortilla. No sides.	
Kahai's Vegetarian Chili	\$11.95
Sautéed vegetable with assorted beans and corn in a savory chili sauce.	