

Chicken Entrees

Orange Chicken	\$10.95
Chicken morsels seasoned in our house flour mix deep-fried to a golden brown and tossed in our house orange honey glaze.	
Korean Chicken Donburi	\$10.95
Charbroiled chicken marinated in our kalbi sauce, sliced & simmered in our Donburi sauce with green & white onions, shitake mushrooms and bamboo shoots. Served with one side.	
Chicken Korma	\$11.25
Gokul's Indian chicken curry marinated in yogurt and prepared in a special blend of spices served over a bed of steamed rice and fire roasted Naan bread.	
Indian Chicken Korma Tacos	\$11.95
Boneless chicken braised with aromatic Indian herbs and spices. mango chutney coleslaw, red onions, cilantro and finished with toasted macadamia nuts.	
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).	
Bodybuilder Plate (Healthy & High Protein)	\$14.25
Our charbroiled herb chicken breast with steamed brown rice, sautéed vegetable medley and two eggs any style.	
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!	

Kahai Favorites.

Barbeque Brisket Clubhouse Sandwich	\$12.95
Braised brisket, guava BBQ sauce, flame broiled jalapeno coleslaw, crispy bacon, sliced tomatoes, green leaf lettuce, and 1000 island Dijon mustard spread. Served with fries or choice of tossed salad or potato macaroni	
Pork Cutlet	\$10.95
Tender breaded pork-loin pan-fried with mushroom gravy.	
Kahai Mix	\$13.95
Miso ahi, pork-chop katsu with stuffing and teriyaki beef.	
Charbroiled Ribeye Steak (Paleo Special)	\$19.95
Seasoned, charbroiled 8 ounce ribeye steak cooked-to-order and served with a double order of sautéed vegetables; OR any two sides.	
Pork Chops	\$14.95
2 pork chops sautéed or charbroiled , served with homemade mushroom & onion gravy. approx.20 minute cooking time . Served with two sides.	
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.	

Seafood Dishes.

Bubu Arare Crusted Seared Salmon	\$13.95
Yuzu ginger butter sauce on a bed of sautéed fresh spinach with kabayaki drizzle	
Salmon Cake Loco Moco	\$11.95
Two salmon cakes deep-fried to a golden brown with two eggs and topped with a lobster cream sauce; served on a bed of white or brown rice & either potato macaroni or tossed salad.	
Charbroiled Island Fresh Catch	\$13.25
With white wine cream sauce and roasted tomato relish.	
Charbroiled Fresh Atlantic Salmon	\$13.25
Soy citrus sauce, garnished with red onion, namasu and dusted with togarashi.	
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.	
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.	
Fresh Ahi Misoyaki	\$13.25
Pan-seared and simmered in our house-made misoyaki sauce garnished with namasu vegetables of shredded daikon, cucumbers & carrots.	
Ahi Duet	\$13.25
Furikake crusted ahi with wasabi-aioli and misoyaki ahi, garnished with shredded daikon, cucumber, carrot and namasu, vegetables.	
Fresh Catch Wrap	\$11.25
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.	

Vegetarian & KETO Options

Kahai's Vegetarian Chili	\$11.95
Sautéed vegetable with assorted beans and corn in a savory chili sauce.	
KETO Style Loco Moco	\$13.95
Two of our home made burger patties on a bed of sautéed cauliflower rice with a white mushroom and onion gravy and two eggs ant style.	