

KAHAI STREET KITCHEN

CATERING · PLATE LUNCH

Thursday November 8, 2018

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

- 1) **Ricotta Stuffed Chicken Medallions Pasta**.....\$10.95
Chicken stuffed w/mushrooms, spinach and ricotta cheese with a tomato cream sauce on a bed of linguini served with side of garlic bread.
- 2) **Calamari Steak Parmigianino**\$10.95
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.
- 3) **Kahai Street French Dip**..... \$11.25
Sliced roast beef dipped in au-jus, served on a grilled brioche bun with caramelized onions and melted provolone cheese
- 4) **Deep Fried Mac and Cheese with Country Ham**..... \$10.95
Our spin on an old-fashioned classic: macaroni with jack, cheddar, mozzarella, and diced country ham, rolled into a ball, panko crusted and deep fried to a golden brown served with marinara sauce and topped off with shredded cheese. Served with garlic bread & a tossed salad.
- 5) **Hamburger Katsu Loco Moco**..... \$10.25
Fresh ground hamburger breaded with panko and deep-fried; served with 2 eggs over easy with mushroom & onion gravy.
- 6) **KSK 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.
- 7) **Charbroiled Fresh Atlantic Salmon**..... \$12.95
Soy citrus sauce, garnished with red onion namasu and dusted with togarashi.
- 8) **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.
- 9) **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.
- 10) **Charbroiled Teriyaki Beef Plate**.....\$10.95
Thin slices of beef marinated in our homemade teriyaki sauce and charbroiled to perfectio
- 11) **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!
- 12) **Triple Teri Combo**.....\$12.95
Hibachi chicken, teriyaki hamburger steak and teriyaki pork.
- 13) **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.
- 14) **Charbroiled Fresh Catch**.....\$12.95
With white wine cream sauce and roasted tomato relish.
- 15) **Kahai Loco-Moco Combo**.....\$10.95
One half pound of our ground hamburger, garlic chicken, one over easy egg with mushroom and onion gravy.
- 16) **Ahi Duet**.....\$12.95
Furikake crusted ahi with wasabi aioli, misoyaki ahi, garnished with shredded daikon, cucumber and carrot vegetable namul
- 17) **Charbroiled Teriyaki-Pork Plate**.....\$10.95
Pork slices marinated in our house-made teriyaki sauce, charbroiled to perfection with teriyaki glaze.
- 18) **Fresh Ahi-Misoyaki**.....\$12.95
Pan seared and simmered in our house made misoyaki sauce garnished with namasu vegetables. .
- 19) **Pork Chops**.....\$14.95
Two pork chops **sautéed or charbroiled** and served with homemade mushroom onion gravy (Allow 25 to 30 min cooking time).
- 20) **Moilili Mix**..... \$10.95
Pork chop katsu with stuffing, gravy and garlic chicken.
- 21) **KSK Trio**.....\$12.95
Hamburger steak with gravy, Furikake-ahi, garlic chicken morsels.
- 22) **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).

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