

Thursday, December 6, 2018

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

- 1) **Stuffed Pork Tenderloin Roulade**.....\$12.95
Pork tenderloin stuffed with our Portuguese sausage & bacon stuffing rolled and baked to a golden brown; served with mushroom and onion gravy.
- 2) **Kahai Beef Pastrami Ruben Clubhouse Sandwich**.....\$11.95
Our twist on an old classic; grilled beef pastrami, sauerkraut, melted swiss cheese, crispy bacon, sliced tomatoes, green leaf lettuce with 1000 Island Dijon mustard spread and served with French-fries.
- 3) **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.
- 4) **Chicken Kormna**.....\$10.95
Gokul's Indian chicken curry marinated in yogurt and prepared with a special blend of spices; served on a bed of Basmati rice with fire roasted Naan bread.
- 5) **Steamed Jade Opakapaka**.....\$13.95
Kahai's twist to our steamed opakapaka layered with green-onion-cilantro pesto steamed to perfection w/ginger, garlic jus and served on a bed of braised won-bok.
- 6) **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.
- 7) **Charbroiled Fresh Catch**.....\$12.95
With a white wine cream sauce and roasted tomato relish.
- 8) **Charbroiled Fresh Atlantic Salmon**.....\$12.95
Soy citrus sauce, garnished with red onion, namasu and dusted with togarashi.
- 9) **Catch Wrap**.....\$10.95
Furikake seared with wasabi slaw, tomatoes, green leaf lettuce, shredded carrots, cucumbers, mesculin greens and a wasabi aioli drizzle; all in a 12" flour tortilla wrap.
- 10) **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!
- 11) **Pork Chops**.....\$14.95
2 pork chops sautéed or broiled to perfection w/homemade mushroom, onion gravy (allow 12-15 minutes cooking time).
- 12) **Kahai Loco-Moco Combo**.....\$11.25
A half-pound of our ground hamburger, one over easy egg with mushroom & onion gravy and garlic chicken.
- 13) **Ahi Duet Plate**.....\$12.95
Furikake crusted ahi and misoyaki ahi combination garnished w/namasu, shredded daikon, carrots and cucumbers.
- 14) **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).
- 15) **Fresh Ahi Misoyaki**.....\$12.95
Pan-seared, simmered in our house made misoyaki sauce, garnished with namasu vegetables.
- 16) **Mo'ilii'li Mix**.....\$10.95
Pork chop katsu with stuffing, gravy and garlic chicken.
- 17) **Kahai Trio**\$12.95
Hamburger steak w/gravy, furikake ahi and garlic chicken morsels.
- 18) **Kahai Mix**.....\$13.95
Pork-chop cutlet, furikake salmon and boneless kalbi shortribs!
- 19) **Beef Stew**.....\$10.95
Home style beef with vegetables stewed to perfection.
- 20) **Triple Teri Combo**.....\$12.95
Hibachi chicken, teriyaki hamburger steak and teriyaki pork.
- 21) **Braised Short-Rib Combo**.....\$14.25
Sautéed fresh catch with lemon butter caper sauce and braised boneless short-ribs.

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