

KAHAI STREET KITCHEN

CATERING · PLATE LUNCH

Thursday, April 20, 2017

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

Fresh Catch of the Day	\$11.95
Broadbill Swordfish (Shutome) sautéed with lemon butter caper sauce	
Kahai Street Mix	\$10.95
Kalbi Short Ribs, Furikake Ahi with Wasabi Aioli, and Garlic Chicken Morsels	
Baked Ham	\$9.25
Moist and tender baked ham sliced, seared and served with pineapple raisin port wine demi sauce	
Kataifi Wrapped Shrimp	\$12.95
5 pieces of Stretched Shrimp Wrapped in Shredded Filo Dough, Deep Fried Crispy and Served with Wasabi Aioli	
Charbroiled Island Opah	\$10.95
Island Opah Charbroiled to perfection with white wine cream sauce and finished with a roasted tomato relish	
Vegetarian meal of the day (Fire Roasted Portabella Mushroom Wrap)	\$10.75
Marinated and charbroiled portabella mushrooms, fire roasted red bell peppers, green leaf lettuce, tomatoes, caramelized onions, carrots, cucumbers, clover sprouts, provolone cheese, chipotle aioli wrapped in a flour tortilla served with a choice of fries, tossed salad	
Hibachi Chicken Wrap	\$9.25
Charbroiled teriyaki marinated chicken wrapped with caramelized onions, green leaf lettuce, tomatoes, spring mix, cucumbers, clover sprouts, shredded carrots and a Dijon thousand island spread in a twelve inch tortilla	
KSK Pulled Pot Roast Turkey	\$9.95
Braised turkey, cooked tender in a dutch pan and pulled, served with Portuguese sausage stuffing, gravy and cranberry sauce	
Kahai Street trio	\$10.95
Pork chop katsu with gravy and stuffing, garlic chicken and sautéed mahimahi with a white wine sauce	
Calamari Steak Parmigiano	\$10.50
Breaded deep fried calamari steak topped with sautéed bay shrimp, red onions, bell peppers and melted provolone cheese, finished with homemade marinara sauce	
The Fowl Plate	\$10.95
Pot roast turkey with stuffing and gravy, baked chicken with gravy, and garlic chicken	
Charbroiled Teriyaki Beef Plate	\$9.85
Thin slices of beef marinated in our housemade teriyaki sauce and charbroiled to perfection	
3some	\$10.95
Furikake ahi, teriyaki chicken and hamburger steak	
Ahi Duet	\$12.50
Furikake crusted ahi with wasabi aioli and misoyaki ahi, garnished with namasu vegetables of shredded daikon, cucumbers and carrots	
3Pack	\$10.95
Hamburger steak and gravy, garlic chicken, and ahi miso garnished with namasu vegetables of shredded daikon, cucumbers and carrots	
Charbroiled Hamachi*	\$12.95
Flavorful charbroiled hamachi with soy citrus sauce, garnished with red onion namasu and dusted with togarashi	
Charbroiled Teriyaki Pork Plate	\$9.75
Pork slices marinated in our house made teriyaki sauce, charbroiled to perfection with teriyaki glaze	
Fresh Ahi Misoyaki*	\$12.95
Pan seared and simmered in our house made misoyaki sauce garnished with namasu vegetables of shredded daikon, cucumbers and carrots	
Pork Chops	\$12.95
Two pork chops sautéed or charbroiled and served with homemade mushroom onion gravy (Allow 25 to 30 min cooking time)	
KSK Loco Moco Combo*	\$9.95
One half pound of our ground hamburger, garlic chicken, and one over easy egg with mushroom and onion gravy	
Old School Beef Liver	\$9.25
Seasoned, floured, and pan-seared beef liver finished with grilled onions and crispy bacon side of “Ketch-a-shire” sauce (ketchup and Worcestershire sauce)	

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