

KAHAI STREET KITCHEN

CATERING · PLATE LUNCH

Saturday, June 10, 2017

Breakfast at KSK

Choice of white or brown rice

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| Black Forest Steak and eggs | \$12.95 |
| 6oz N.Y. cut steak char broiled topped with sautéed onions, mushrooms and red and green bell peppers in our demi sauce with melted provolone cheese two eggs any style | |
| Traditional breakfast | \$8.25 |
| two eggs any style Please choose: spam, Portuguese sausage or crispy bacon | |
| Fish and Eggs | \$12.95 |
| Furikake seared fresh island Ahi and two eggs any style | |
| Pork chop and eggs | \$12.95 |
| 2 Pork chops sautéed or charbroiled and served with homemade mushroom onion gravy two eggs any style | |

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

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| Local Boys Salt and Pepper Ahi Belly | \$9.95 |
| Island ahi belly charbroiled to perfection with gingered ponzu and garnished with a japanese ragout of spicy tomato, kinpira gobo and hasu | |
| Charbroiled Fresh Shutome | \$9.95 |
| Fresh island catch with white wine cream sauce and roasted tomato relish | |
| 3some | \$11.25 |
| Teriyaki pork, garlic chicken and hamburger steak with gravy | |
| Moilili Combo | \$11.95 |
| Furikake ahi with wasabi aioli, pork chop katsu with Portuguese stuffing, and garlic chicken | |
| KSK Combo | \$11.95 |
| Hamburger steak with house gravy, panko shrimp with sweet chili sauce, and hibachi chicken | |
| Fire Roasted Portabella Mushroom Wrap (Veggie Meal of the Day) | \$10.75 |
| 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, served with choice of fries, tossed or potato macaroni salad | |
| Calamari Steak Parmigianino | \$10.50 |
| Breaded deep fried calamari steak with bay shrimp, red onions, bell peppers and melted provolone cheese, finished with homemade marinara sauce | |
| Duet | \$12.50 |
| Furikake crusted ahi with wasabi aioli and misoyaki ahi garnished with namasu vegetables | |
| Charbroiled Teriyaki Beef Plate | \$9.85 |
| Beef slices marinated in our house made teriyaki sauce, charbroiled to perfection with teriyaki glaze | |
| Pork Chops | \$12.95 |
| Two pork chops sautéed or charbroiled and served with homemade mushroom onion gravy | |
| 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 | |
| Kahai Street Trio | \$11.95 |
| Hamburger steak, misoyaki ahi, and hibachi chicken | |
| KSK Loco Moco Combo* | \$10.25 |
| One half pound of our ground hamburger, one over easy egg with mushroom and onion gravy, and garlic chicken | |
| Mix plate | \$11.95 |
| Garlic chicken, pork chop katsu with stuffing and mushroom gravy, and kalbi short ribs | |
| Old School Beef Liver | \$9.25 |
| Seasoned, floured, and pan-seared beef liver finished with grilled onions and crispy bacon, served with a side “ketch-a-shire” sauce (ketchup and Worcestershire sauce) | |
| Charbroiled Teriyaki Pork Plate | \$9.75 |
| Pork slices marinated in our housemade teriyaki sauce, charbroiled to perfection with teriyaki glaze | |

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