

Tuesday, June 12, 2018

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

\$9.95 TASTY TUESDAY SPECIALS \$9.95

Chicken Parmigiana Plate

Marinated chicken baked in our house made marinara sauce topped with sautéed onions and bell peppers and smothered with mozzarella and parmesan cheese

Pork Cutlet

Tender breaded pork loin pan fried with mushroom gravy

Crispy Country Fried Boneless Chicken

Served with country sausage and bacon gravy

Korean Chicken Donburi

Char broiled chicken marinated in our kalbi sauce, sliced and simmered in our donburi sauce with kim chee, green and white onions, shiitake mushroom, and bamboo shoots, served on a bed of rice with a go chu jang aioli drizzle

- 1) **Kalua pork loco Moco**..... \$10.25
Pork shoulder Braised for hours until fork tender served on a bed of rice with two eggs any style smoothed with house gravy
- 2) **Hungry man Open face hamburger loco moco sandwich**..... \$10.25
(Comfort food 101) KSK hamburger steak on white bread with caramelized onions and melted provolone cheese, two eggs over easy french fries all smothered with gravy and finished with shredded cheese
- 3) **3's a crowd**..... \$12.95
Hamburger Steak with gravy, Panko Shrimp with wasabi aioli and Garlic Chicken
- 4) **Sweet and Sour Spareribs**..... \$10.25
Local style pork spareribs simmered till tender and flavorful.
- 5) **Local Boys Salt and Pepper Ahi Belly**..... \$10.25
Island ahi belly charbroiled to perfection with gingered ponzu and topped with a ragout of spicy tomatoes, gobo and hasu
- 6) **Charbroiled Island Catch** \$11.95
With white wine cream sauce and roasted tomato relish
- 7) **KSK Loco Moco Combo***..... \$10.95
Half pound of our ground hamburger, one over easy egg with mushroom and onion gravy, and garlic chicken
- 8) **Fresh Catch Wrap**..... \$10.95
Furikake Crusted and seared with wasabi slaw, tomatoes, green leaf lettuce, shredded carrots, cucumbers, and mesculin greens and a wasabi aioli drizzle in a 12" flour tortilla wrap, choice potato mac or tossed salad
- 9) **Calamari Steak Parmigianino** \$10.95
Breaded deep fried calamari steak with bay shrimp, red onions, bell peppers and melted provolone cheese, finished with homemade marinara sauce, choice of brown or white rice potato mac or toss salad
- 10) **Charbroiled Teriyaki Beef Plate**..... \$10.25
Thin slices of rib eye beef marinated in our housemade teriyaki sauce and charbroiled to perfection
- 11) **Trio**..... \$12.95
Hamburger Steak with Gravy, Furikake Ahi, Garlic Chicken Morsels
- 12) **Ahi Duet**..... \$12.95
Furikake crusted ahi with wasabi aioli and misoyaki ahi, garnished with shredded daikon, cucumber and carrot namasu vegetables
- 13) **Fresh Ahi Misoyaki***..... \$12.95
Pan seared and simmered in our housemade misoyaki sauce garnished with namasu vegetables of shredded daikon, cucumbers and carrots.
- 14) **Charbroiled Fresh Atlantic Salmon**..... \$12.95
Soy citrus sauce, garnished with red onion namasu and dusted with togarashi
- 15) **Old School Beef Liver**..... \$10.25
Seasoned, floured, and pan-seared beef liver finished with grilled onions and crispy bacon side of "Ketch-a-shire" sauce
- 16) **Charbroiled Teriyaki Pork Plate**..... \$10.25
Pork slices marinated in our housemade teriyaki sauce and charbroiled to perfection
- 17) **Pork Chops**..... \$14.95
2 pork chops sautéed or charbroiled, served with homemade mushroom onion gravy. (allow 25 to 30 min cooking time)

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