

KAHAI STREET KITCHEN

CATERING · PLATE LUNCH

No Added MSG

Wednesday, July 11, 2018

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

\$9.95 Wednesday Specials \$9.95

Sauteed Catch with LBC

Sauteed Hoki with chefs lemon butter capers sauce

Korean Chicken Donburi

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

Yakisoba with Teriyaki Beef

Yakisoba noodles with cabbage, julienne carrots, onions, celery, and green onions topped with teriyaki beef garnished with pickled red ginger

Pork Cutlet

Pork tenderloin breaded and pan seared to golden brown with natural pork gravy

Click the link and check out Chefs David's amazing Tacos

<http://dining.staradvertiser.com/2018/07/columns/ono-you-know/trippin-on-tacos/>

- 1) **Indian Chicken Korma Tacos**..... \$10.95
Boneless chicken braised with aromatic Indian herbs and spices. mango chutney coleslaw, red onions, cilantro and finished with toasted macadamia nuts.
- 2) **Korean Braised Short rib Tacos**..... \$12.95
Korean style braised Boneless beef short ribs, kimchee slaw, pickled red onions, and a go cho jang aioli.
- 3) **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
- 4) **Ksk Combo** \$12.95
Hamburger steak with gravy, panko shrimp, hibachi chicken
- 5) **Furikake Crusted Calamari Salad**..... \$10.95
Calamari steak seasoned and furikake crusted, deep fried golden brown, served with our house salad, wasabi aioli and Kabayaki drizzle garnished with ocean salad
- 6) **Moilili Mix**..... \$10.95
Pork chop katsu with stuffing and gravy, Garlic Chicken
- 7) **Sweet and Sour Spareribs**..... \$10.25
Local style pork spareribs simmered till tender and flavorful.
- 8) **Charbroiled Fresh Atlantic Salmon**..... \$12.95
Soy citrus sauce, garnished with red onion namasu and dusted with togarashi
- 9) **Local Boys Salt and Pepper Ahi Belly**..... \$10.95
Island ahi belly charbroiled to perfection with gingered ponzu and garnished with a Japanese ragout of spicy tomato, kinpira gobo and hasu
- 10) **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
- 11) **Charbroiled Teriyaki Beef Plate**..... \$10.25
Thin slices of beef marinated in our homemade teriyaki sauce and charbroiled to perfection
- 12) **KSK Loco Moco Combo***..... \$10.95
Half pound of our ground hamburger, one over easy egg with mushroom and onion gravy, and garlic chicken
- 13) **Pork Chops**..... \$14.95
Two pork chops with homemade mushroom onion gravy (*please specify sautéed or charbroiled*)
- 14) **Fresh Ahi Misoyaki***..... \$12.95
Pan seared and simmered in our house made misoyaki sauce garnished with namasu vegetables
- 15) **Charbroiled Fresh Catch**..... \$11.95
With white wine cream sauce and roasted tomato relish
- 16) **Island style Char siu Chicken Salad**..... \$10.95
Charbroiled Char siu marinated boneless chicken sliced and served on our KSK house salad
- 17) **Catch Wrap**..... \$10.95
Furikake 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
- 18) **Beef Stew**..... \$10.95
- 19) **Duet**..... \$12.95
Furikake crusted ahi with wasabi aioli and misoyaki ahi garnished with namasu vegetables .
- 20) **Charbroiled Teriyaki Pork Plate**..... \$10.25
Pork slices marinated in our housemade teriyaki sauce and charbroiled to perfection

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