

## Thursday, August 9, 2018

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

Check out the write up in Star Advertiser

<http://dining.staradvertiser.com/2018/08/columns/a-la-carte/taking-lunch-break-another-level/>

- 1) **Braised Boneless Short ribs**..... \$14.95  
Our Signature Braised Boneless Short ribs with Aromatic Vegetable Demi Glace;
- 2) **KSK Corned Beef Hash Egg Bomb**..... \$10.95  
Two 7minute boiled eggs wrapped with our house made corned beef hash, panko crusted and deep fried to a golden brown, smothered with our mushroom and onion gravy, topped with crispy onions
- 3) **Fresh Baked Furikake Dynamite Crusted Salmon**..... \$12.95  
Dynamite aioli topped fresh Atlantic salmon, baked to perfection, drizzled with wasabi aioli and kabayaki and garnished with seasoned crispy potato curls.
- 4) **Chow Mein Noodle and Teriyaki Pork Combo**..... \$9.95  
Made to order fried noodles with julienne china town vegetables and our charbroiled boneless teriyaki pork
- 5) **Hoisin Barbeque Baby Back Pork Ribs**..... \$11.95  
Baby back ribs baked until fork tender, glazed with a sweet hoisin barbeque sauce and charbroiled to perfection. Served with southwestern coleslaw.
- 6) **Trio** .....\$12.95  
Hamburger steak with gravy, furikake ahi, garlic chicken morsels
- 7) **KSK Chili with Bacon Wrapped hot dog**.....\$10.95  
Our house made chili with chunks of portuguese sausage topped with two deep fried bacon wrapped hot dog and finished with shredded cheese served on a bed of rice
- 8) **Braised Boneless Short rib Loco Moco**..... \$12.95  
Our signature braised boneless short ribs served over hot rice with 2 over easy eggs
- 9) **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
- 10) **The Fowl Plate**.....\$12.95  
Braised Turkey, baked chicken with gravy, and garlic chicken
- 11) **Beef Stew**.....\$10.95  
Home Style beef and vegetables stewed to perfection
- 12) **Triple Teri Combo**..... \$12.95  
Hibachi chicken, teriyaki hamburger steak and teriyaki pork
- 13) **KSK Pulled Pot Roast Turkey**.....\$10.95  
Braised turkey, cooked until tender in a dutch pan and pulled, served with Portuguese sausage stuffing, gravy and cranberry sauce.
- 14) **Charbroiled Fresh Atlantic Salmon**..... \$12.95  
Soy citrus sauce, garnished with red onion namasu and dusted with togarashi
- 15) **Charbroiled Fresh Catch**.....\$11.95  
With white wine cream sauce and roasted tomato relish
- 16) **KSK Loco Moco Combo\***.....\$10.95  
One half pound of our ground hamburger, garlic chicken, and one over easy egg with mushroom and onion gravy
- 17) **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.
- 18) **Local Boys Salt and Pepper Ahi Belly**.....\$10.95  
Island ahi belly charbroiled to perfection with gingered ponzu and Japanese ragout of spicy tomato, kinpira gobo and hasu
- 19) **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
- 20) **Charbroiled Teriyaki Beef Plate**.....\$10.95  
Beef rib eye slices marinated in our house made teriyaki sauce, charbroiled to perfection with teriyaki glaze
- 21) **Moilili Mix**..... \$10.95  
Pork chop katsu with stuffing and gravy, garlic chicken
- 22) **Ahi Duet**.....\$12.95  
Furikake crusted ahi with wasabi aioli and misoyaki ahi, garnished with shredded daikon, cucumber and carrot vegetable namul
- 23) **Charbroiled Teriyaki Pork Plate**.....\$10.95  
Pork slices marinated in our house made teriyaki sauce, charbroiled to perfection with teriyaki glaze
- 24) **Fresh Ahi Misoyaki\***.....\$12.95  
Pan seared and simmered in our house made misoyaki sauce garnished with namasu vegetables
- 25) **Pork Chops**.....\$14.95  
Two pork chops sautéed or charbroiled and served with homemade mushroom onion gravy (Allow 25 to 30 min cooking time)
- 26) **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

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