

Chicken Dishes

*All plates served with your choice of white or brown rice and potato-macaroni or spring mix salad with our home-made dressing.

Bodybuilder Plate (Healthy & High Protein) 14.25

Our chicken breast with steamed brown rice, sautéed vegetable medley and two eggs any style.

Herb-Roasted Chicken Breast (Healthy & Delicious) 12.95

Seasoned, herb-roasted chicken breast served with choice of steamed white or brown rice and sautéed vegetable medley (broccoli, carrots, yellow squash, zucchini and cauliflower).

Garlic Chicken 10.95

Tender morsels of chicken fried to a golden brown and tossed in our special house-made garlic infused sauce.

Chicken Katsu 10.95

Local favorite deep-fried until golden brown and served with house-made katsu sauce.

Hibachi Chicken 10.95

Classic local-style marinated boneless chicken leg meat charbroiled to perfection.

Fresh Island Salads

Herb Roasted Chicken Breast Chimichurri Salad 12.95

Seasoned, charbroiled chicken breast topped with our house-made chimichurri sauce on a bed of crispy Romaine salad with tomatoes, cucumbers and our oil & vinegar dressing!

Garlic Chicken Salad 10.95

Tender chicken morsels fried then tossed in our house garlic-infused sauce atop a bed of fresh spring mix salad, tomatoes, cucumbers, rainbow curls with our house dressing.

Fish-of-the-Day Salad 12.95

Charbroiled fish-of-the-day served on a bed of fresh spring mix salad, sliced tomatoes, cucumbers; topped with sautéed red onions, green & red bell peppers and served with our house dressing & sweet chili aioli drizzle.

Korean Cobb Salad 13.95

Charbroiled Korean Kalbi short-ribs, roasted fresh corn, tomatoes, kim-chee, hard-boiled eggs, avocados, crispy bacon, olives on a bed of crisp romaine lettuce and our house dressing.

Seafood Dishes

*All plates served with your choice of white or brown rice and potato-macaroni or spring mix salad with our home-made dressing.

Charbroiled Island Fresh Catch 13.25

With white wine cream sauce and roasted tomato relish. Served with two sides.

Ahi Duet 13.25

Furikake crusted ahi with wasabi-aioli and misoyaki ahi, garnished with shredded daikon, cucumber, carrot and namasu, vegetables.

Fresh Ahi Misoyaki 13.25

Pan-seared and simmered in our house-made misoyaki sauce garnished with namasu vegetables of shredded daikon, cucumbers & carrots.

Fresh Catch Wrap 10.95

Furikake crusted & seared with wasabi slaw, tomatoes, green leaf lettuce, shredded carrots, cucumbers, mesculin greens and a wasabi aioli drizzle in a 12" flour tortilla wrap.

Tacos

All taco dishes are served with either a mixed green or potato-macaroni salad or French-fries

Fish Soft Shell Tacos 11.95

Charbroiled catch with jalapeno slaw, lime wedges, red onions, side chipotle sour cream & salsa; served in a lightly fire roasted flour tortilla.

Kalbi Soft Shell Taco 12.95

Boneless beef short-ribs marinated in our kalbi sauce, charbroiled then diced with shredded cheese, kim-chee coleslaw, salsa, lime wedges, red onions and jalapenos.

Surf & Turf Taco Plate 13.50

One piece of kalbi-taco and two fish-tacos.

Wraps

All wraps are served ala carte

Kalbi Kim-Chee Wrap 12.95

Tender boneless kalbi with tomatoes, green leaf lettuce, cucumbers, sprouts, shredded carrots, and kim-chee in a flour tortilla wrap with a gochujang aioli.

Hibachi Chicken Wrap 10.95

Charbroiled teriyaki chicken with caramelized onions green leaf lettuce, tomatoes, spring mix, cucumbers, clover sprouts, shredded carrots and a Dijon thousand island spread.

Burgers and Sandwiches

*All burgers & sandwiches served with French-fries.

Kahai Burger 10.95

2 Mouth-watering ¼ lb flat-top grilled house-made hamburger patties with melted Havarti cheese, Dijon thousand island dressing; tomato, lettuce, bacon and seasoned fried onion curls.

Hot Pastrami Sandwich 10.95

Premium pastrami with sauerkraut 1000 island dressing and melted swiss cheese served on swirl rye bread.

Teriyaki Chicken Sandwich 10.50

Marinated boneless chicken leg meat charbroiled to perfection with tomato, lettuce and teriyaki sauce.

Deluxe Grilled Fish Sandwich Market Price

Pan-seared catch-of-the-day seasoned & dusted with Furikake; served with tomato, lettuce and a side of wasabi aioli.

Teriyaki Beef Rib Eye Sandwich 10.50

Thin slices of beef rib-eye marinated in our teriyaki sauce cooked to perfection served on a grilled Kaiser bun with 1000 island Dijon spread, cheese, lettuce, tomatoes and onions.

Guava BBQ Brisket Sandwich 10.95

Braised tender beef-brisket smothered in our guava BBQ sauce and topped with a jalapeno slaw, 2 crispy bacon slices, green leaf lettuce & tomatoes on a grilled Brioche bun.

Create Your OWN Combo 11.25

Select any TWO of the following choices: Chicken Katsu * Garlic Chicken * Hamburger Steak

Gourmet Selections

*All plates served with your choice of white or brown rice and potato-macaroni or spring mix salad with our home-made dressing.

Guava Barbeque Braised Brisket 10.95

Beef brisket flat, braised for hours until fork tender then sliced and smothered with our guava BBQ sauce; quickly touched on the charbroiled and finished with our jalapeno slaw.

Furikake Crusted Catch-of-the-Day Market Price

Pan-seared fresh Furikake-crusted catch served with wasabi aioli.

Boneless Pork-Chop Katsu 10.95

Served on Portuguese sausage stuffing with homemade mushroom & onion gravy.

Hamburger Steak 10.95

3 Flat-Top grilled ¼ lb house made hamburger patties with seasoned, fried onion curls, mushroom and onion gravy.

Hoisin BBQ Baby Back Ribs 10.95

Seasoned and baked ribs baked until fork tender, glazed with a sweet hoisin barbeque sauce and charbroiled to perfection. Topped with a refreshingly crisp southwestern coleslaw.

Pork Chops 14.95

2 pork chops **sautéed or charbroiled**, served with homemade mushroom & onion gravy. **approx..20 minute cooking time.**

Boneless Kalbi Short Ribs 14.95

Marinated in our special sauce, broiled to perfection and served with kimchee.

Charbroiled Teriyaki Pork Plate 10.95

Pork slices marinated in our house made teriyaki sauce, charbroiled to perfection with teriyaki glaze

Charbroiled Teriyaki Beef Plate 10.95

Thin slices of beef marinated in our homemade teriyaki sauce and charbroiled to perfection.

Loco-Moco Plates

Hamburger Loco-Moco 10.95

Two homemade quarter pound beef patties on a bed of rice topped with two fresh island eggs any style and smothered with our home-style fresh mushroom & onion gravy.

Loco-Moco Combo 11.25

Hamburger steak w/mushroom & onion gravy with 1 fresh island over easy egg and our garlic chicken.

Sides

White or Brown Rice (2 scoops)	1.25
French Fries	3.50
Spring Mix Salad	3.50
Potato Mac	2.50
Egg	1.25
1 pc Bacon	1.50
Garlic Bread	1.25
Cheese Slice	1.00
Kim-Chee	1.75
Coleslaw	1.25
Dressing	Sm 4.25 / Lg 7.25
Soup (when available)	Sm 3.25 / Lg 4.50

Drinks

Large	2.25
Medium	1.95
Small	1.65
16oz Water	2.00