

Kahai Kitchen

'We Stay in Our Lane. Do Our Own Thing & Work Hard Keeping Things Fresh, Elevated..
and Consistent While Providing Quality & Value!'



Daily Specials

Tuesday

September 27, 2022

Garlic Shrimp Taco

17.95

9 Pieces of Shrimp Sautéed in Garlic Butter, with Shredded Romaine Lettuce Tossed in a Creamy Ranch Dressing, and Topped with Cilantro, Red Onions and Limes on our Fire Roasted Flour Tortillas. Served with one side.

Pot Roast Beef Po' Boy

14.95

Slow Roasted Beef cooked until fall-apart tender then shredded, with our Homemade Pan Gravy, on a grilled Hoagie Roll with tomatoes, Crispy Onions and Melted Shredded Cheese. Served with one side.

Miso & Ginger Crusted Opakapaka

18.95

Pan Roasted Dori style Opakapaka with a Ginger Scallion Crust, and a Saikyo Miso Vinaigrette On a bed of Furikake Rice with one side.

Pork Katsu Curry Loco Moco

14.95

Deep Fried Pork Tenderloin Served on a Bed of Steamed Rice and topped with House Curry Sauce and Two Island Eggs Cooked to Your Preference. Served with One Side.

The Tuesday Trio

22.95

5 Sautéed garlic Shrimp, Korean Chicken topped with Kim Chee, and Sautéed Opakapaka with a white Wine Cream Sauce roasted Tomatoes & Sea Salad, on a bed of Hapa Rice one side.

Hawaiian Pastrami Hoagie

16.95

Our version of Pastrami sandwich without the preservatives. Sliced to Order; served on a grilled Hoagie roll with Swiss Cheese, Sliced Tomatoes, Whole Grain Mustard, and Pickles. Served with French Fries, a Tossed or potato-Macaroni salad.

Sides

Steamed White, Brown, or Hapa rice, Steamed Broccoli, Carrots, Sauteed Corn, Toss Green or Potato-Macaroni Salad