

Saturday's Brunch Specials

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Press CTRL and click the link below for our regular breakfast menu offerings

[Breakfast - Kahai Street Kitchen \(kahaikitchen.com\)](http://kahaikitchen.com)

Sunrise Special 11.95

Available from 7:30 AM-9:00 AM

Bacon, Portuguese sausage, beef brisket hash patty, and one local egg over our house-made fried rice.

Salmon Cake Loco Moco 13.95

Cooked to a golden brown, with white wine cream sauce, two eggs, served with steamed rice

Kalua Pig Benedict 15.95

House-made kalua pig, with sautéed onions, grilled sliced tomato, and sautéed spinach on toasted English muffins, topped with hollandaise sauce, served with 1 breakfast side

Denver Omelet 16.95

Ham bell Peppers, onions and shredded cheese folded between (3) Local Eggs. Served with 1 side

Shrimp Omelet 16.95

Sauteed shrimp, bell peppers, onions, bacon, and mozzarella cheese, all folded into 3 eggs choice 1 side

Fresh Atlantic Salmon Benedict 17.95

Pan-seared salmon over grilled sliced tomato, and sautéed spinach on toasted English muffins, topped with hollandaise sauce, and served with one side.

Full Stack Pancakes 13.95

Choose from chocolate chips, banana, or blueberries with chef-made whipped cream.

Hawaiian Style Sweet Bread French Toast 14.95

Hawaiian-style sliced bananas & pineapple with chef-made whipped cream.

Boneless Chicken with Mushroom Gravy 16.95

Baked marinated boneless Chicken with our Mushroom gravy. Served with two sides.

Available From 9:00 AM

Chefs Braised Turkey

20.95

Fall-off-the-bone slow-braised whole turkey, served on a bed of Portuguese sausage stuffing, turkey gravy, cranberry sauce, and two sides

Salt and Pepper Salmon Belly

15.95

Charbroiled salmon belly served with side ponzu, steamed white rice and one side

Seafood Pasta

23.95

Shrimp, fish, scallops, mussels, sautéed with garlic butter, served on a bed of linguine with Capers cream sauce side garlic bread

Fresh Island Ahi Poke Bowl

15.95

Shoyu ahi poke with onions, sea asparagus, chili pepper flakes, served over furikake steamed rice

Sicilian Chicken Breast

21.95

Garlic and herb seasoned and charbroiled, topped with sauteed bell peppers, onions, salami black olives and hearts of palm, baked with Provolone cheese and finished with demi sauce, served with roasted potatoes and sauteed Haricoverts

Sesame Crusted Fresh Island Ahi

20.95

Black and white sesame crusted pan-seared Island Ahi done med rare with kabayaki and wasabi aioli drizzle served on a bed of furikake steamed rice and side of garlic Bok choi

Fire Grilled (Pulehu) Pork Chops

19.95

Charbroiled bone-in pork chops with Sauteed Hamakua mushrooms, sauteed onions, and gravy, served with mashed potatoes, and 1 side