

Kahai Kitchen

Daily Specials

Friday April 25, 2025



Slow Herb Roasted Prime Rib

29.95

Our slow roasted prime rib with creamy horseradish, aujus, served with steamed rice and grilled asparagus.

Fresh Atlantic Salmon Linguine

22.95

Charbroiled Atlantic salmon with bacon and spinach cream sauce, served over a bed of linguine and side garlic bread

Beef Stir Fry

19.95

Sautéed slices of beef with our house stir fry sauce, julienne bell peppers, onions, broccoli florets, and carrots. Served on a bed of steamed rice

Hamakua Mushroom Chicken Breast

20.95

Charbroiled marinated chicken breast with sauteed Hamakua mushrooms and roasted garlic cream sauce
Served with steamed rice and 1 side

Butter Garlic Shoyu Mahimahi

21.95

Mahimahi lightly dusted in flour and pan seared, served over a bed of braised bok choy, and finished with Chefs Butter garlic soy sauce, served with 2 sides

Kahai Combo

23.95

Charbroiled steak (rib eye portion) with mushrooms, sauteed onions and demi-glace paired with panko crusted deep fried salmon cakes, served with 2 sides

Fresh Island Ono Melt

18.95

Sauteed island Ono, flaked, mixed with mayo and capers, assembled with caramelized onions, melted cheese, sliced tomatoes, yuzu tartar spread on a buttered grilled sour dough bread, Served with Hand Cut French Fries

Sides

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