



KAKA'AKO KITCHEN



at Ward Centre in Honolulu

Phone 596-7488 ♦ Fax 596-9114

GOURMET PLATES

- ***Fire-Roasted Wild Salmon** 11.95
Soy marinade, with lemon-ginger aioli
- ***Furikake Tempura Catfish with Ponzu Sauce** . 8.75
You gotta try this!
- ***Kalbi Ribs** 9.25
Grilled Korean-style beef shortribs, with kim chee
- ***Mixed Island Barbecue Plate** 10-min. cooking time . . 8.95
Grilled island chicken and steak in our special island barbecue sauce
- ***Crispy Fried Sweet Chili Chicken** 7.95
Tender morsels of island chicken fried golden brown, tossed in sweet chili teriyaki sauce
- ***Fresh Catch of the Day** A.Q.
*Served with your choice of white or brown rice, and macaroni salad (or Waimanalo greens for 50¢)
- Chicken Tequila with Spinach Fettuccine** 8.95
Chicken pieces with sautéed bell peppers, onions, garlic and crimini mushrooms, in a tomato-tequila cream sauce, with parmesan cheese and taro roll
- Island Style Chicken Linguine** 9.95
With grilled eggplant, sun-dried tomato, and mushrooms, in chili-hoisin cream, with taro roll
- Stir Fry Chow Fun (Chinese noodles)** *Mild or Spicy* 7.95
With chicken, fish or beef. Julienne of onions, celery, carrots, broccoli, cabbage and bean sprouts with fresh-made chow fun noodles

GOURMET SALADS

- Spinach Salad with Crispy Calamari** 9.75
Freshly-picked spinach tossed with red onions, diced tomato and bacon, topped with seasoned fried calamari and sweet chili vinaigrette
- Seared Ahi Chopped Salad** 9.50
Diced seared ahi, tomato, olives, shiitake mushrooms, red onion slivers, won ton strips and Waimanalo greens, soy sesame dressing with a pinch of shichimi
- Kaka'ako Kobb Salad** 8.95
Grilled island chicken, grilled vegetables, avocado, bacon, eggs and Waimanalo greens with basil bleu cheese vinaigrette
- Arugala Salad with Grilled Chicken Breast** 8.95
Arugala with red onion, capers, diced tomato and parmesan cheese, with lemon vinaigrette
- Char Siu Pork Salad** 8.95
Tossed greens with char siu pork, won bok, rice noodles, cucumbers, grilled shiitake mushrooms, snow pea sprouts and crispy won ton strips, with hoisin vinaigrette

LOCAL PLATES

Served with your choice of white or brown rice, and macaroni salad (or Waimanalo greens for 50¢)

- Beef Stew** 6.50
- Sweet and Sour Spareribs** 6.50
- Hamburger Steak with crispy onions** 6.50
- Chinese Five-Spice Shoyu Chicken** 6.25
- Sautéed Mahimahi with lomilomi tomato butter sauce** 7.95
- Mixed Plate with two selections** 7.75
(beef stew, spareribs, chicken or mahimahi)

SANDWICHES

Served with your choice of french fries or macaroni salad (or Waimanalo greens for 50¢)

- Teriyaki Chicken Sandwich** 7.50
Grilled breast, with crispy onions, on taro bun
- Tempura Mahimahi Sandwich** 7.50
Served with tartar sauce, on taro bun
- Shichimi Seared Ahi Sandwich** 8.95
Grilled island ahi, with tobiko aioli and soy-sake drizzle, on a taro bun
- Grilled Pastrami Sandwich** 7.95
Thinly sliced pastrami with Swiss cheese, Russian dressing, on whole wheat hoagie bun
- Grilled Chicken Wrap** 7.75
Grilled chicken, shredded lettuce, diced tomato, red onion, black olives, avocado, cheddar cheese and chili-ranch dressing in a tomato tortilla
- Fresh Roasted Turkey Sandwich** 7.25
Sliced turkey, lettuce, tomato, alfalfa sprouts and cranberry sauce on whole wheat bread
- Grilled Portabella Mushroom Burger** 8.50
Grilled marinated portabella mushroom, bleu cheese, lettuce, tomato and roasted pepper aioli on a taro bun
- KK's Reuben Sandwich** 8.75
Pastrami with Swiss cheese and sauerkraut mixed with our special sauce on rye bread and grilled
- BBQ Beef Sandwich** 7.95
Thinly-sliced beef in a hoagie bun with caramelized onions, provolone cheese and barbeque sauce
- Smoked Turkey Wrap** 7.25
Mesquite smoked turkey breast, shredded lettuce, tomato, red onions, pepperoncini and provolone cheese with barbecue aioli in a whole wheat tortilla
- Bacon, Tomato and Crab Salad Sandwich** 9.75
Crabmeat tossed with basil mayonnaise, with crispy bacon, tomato slices & avocado on toast
- Blackened Ahi Wrap** 8.95
Seared seasoned ahi, shredded lettuce, avocado, tomato, sprouts & wasabi aioli in a tomato tortilla

DAILY SPECIAL PLATES

- MONDAY: ① Meat Loaf** 7.75
Homestyle mashed potatoes, mushroom gravy, choice of salad
② **Grilled Vegetable and Tofu Lasagna** ... 7.50
Served with Waimanalo greens and taro roll
- TUESDAY: ① Roast Turkey** 7.75
Oven-roasted, sage dressing, homestyle mashed potatoes, natural gravy, choice of salad
② **Eggplant Parmesan** 7.50
Panko-dusted eggplant steak, fried crispy, with mozzarella cheese and sauce marinara, Waimanalo greens, garlic toast
- WEDNESDAY: ① Chicken Fried Chicken** 7.75
Crispy boneless island chicken, homestyle mashed potatoes, country bacon gravy, choice of salad
② **Baked Rigatoni** 7.50
With spinach, black olives, grilled eggplant & zucchini, pomodoro sauce & provolone cheese
- THURSDAY: ① Marcia's Pot Roast Jardinière** . . 7.95
Homestyle mashed potatoes, green beans, natural gravy
② **Stir Fry Tofu with Vegetables** 7.50
With dashi ginger sauce, over brown rice
- FRIDAY: ① Chicken Katsu Curry** 7.75
Macadamia nut crusted island chicken, caramelized onion curry over white rice
② **Stir Fry with Two Styles of Tofu** 7.50
Yaki tofu and firm tofu with carrots, onion, straw mushrooms, won bok and bean sprouts, with black bean lemon grass sauce over brown rice
- SATURDAY: ① Braised Flat Iron Steak** 7.75
With seasoned tomato sauce
② **Roasted Veggie Sandwich** 7.50
Roasted red bell pepper, zucchini, eggplant, red onions and tomatoes on focaccia bread with hummus spread and pesto drizzle

BEVERAGES

- Hawaiian Blend Coffee** 1.75
Russell Siu's roast, with 30% Hawaiian beans
- Hot Tea**, selection of teas 1.50
- Iced Tea**, fresh brewed 1.50
- Soft Drinks**, large (20 oz.) 1.50
- Soft Drinks**, extra-large (32 oz.) 1.95
soft drink refills 35¢

DESSERTS

- Chocolate Brownies, Lemon Bars** 2.25
- Coconut Mochi** 1.95
- Bread Pudding** 3.50
Served warm, topped with vanilla bean sauce
- Assorted cookies**, half-dozen 3.75

REVISED 9/25/2006

CATERING? Call us at 596-7491