

~ SIGNATURE SALADS ~

Served Daily from 10:30 am - Closing

Mediterranean Chicken Salad

Grilled chicken breast over romaine lettuce with roasted red peppers, olives, cucumber, feta cheese, lemon vinaigrette. 10.59

Spinach Salad with Crispy Calamari

Fresh spinach tossed with red onions, diced tomato, bacon and crispy fried calamari, sweet chili vinaigrette. 10.49

Seared Ahi Chop Salad

Diced, seared FRESH ahi tossed with Nalo Greens, tomato, shiitake mushrooms, olives, red onion slivers, won ton strips, soy sesame dressing with a pinch of shichimi. *Market Price*

Kaka'ako Kobb Salad

Grilled chicken thighs, grilled veggies, avocado, tomato, olives, bacon, hard-boiled eggs, on Nalo Greens, basil bleu cheese vinaigrette. 11.00

~ ENTREES (COUTURE) ~

Served Daily from 10:30 am - Closing

Please allow 10-12 minutes cooking time

* *Marked plates below served with choice of white or brown rice, and macaroni salad or Nalo Greens.*

♣ - *Marked plates served with garlic bread and choice of linguine, penne or spaghetti noodles.*

* FRESH Catch of the Day

Unique daily "Kaka'ako style" creations made using a variety of ingredients and cooking techniques. *Market Price*

* Madras Curry Chicken

Chunks of chicken breast, carrots, potatoes and onions simmered in a coconut curry sauce, served with mango chutney. 9.99

* Tofu and Veggie Patty (V)

House-made tofu patty made with roasted veggies and egg whites, black olive tapenade, roasted red pepper aioli. 9.29

♣ - Double Punch Pasta

Pasta tossed with macadamia nut pesto sautéed chicken breast, served over a savory marinara sauce. 11.00

♣ - Ragú alla Kalihi

Delicious classic Bolognese sauce of Hawai'ian ground beef with mirepoix, tomato sauce and Parmesan cheese. 11.00

Island Style Chicken Linguine

Kaka'ako Classic linguine dish of chicken breast sautéed with Japanese eggplant, sun-dried tomato, mushrooms and a chili hoisin cream. 11.00



@ Ward Center

Sunday - 8:00 am - 5:00 pm

Monday - Thursday - 8:00 am - 9:00 pm

Friday - Saturday - 8:00 am - 10:00 pm

Phone & Fax Orders Welcome!

Phone 596-7488 · Fax 596-9114

~ LOCAL DELIGHTS ~

This Column Served Daily from 10:30 am - Closing

Local Delights served with choice of white or brown rice, and macaroni salad or Nalo Greens

** Mixed Plate with 2 selections

Classic Hawai'ian combinations of Beef Stew, Spareribs or Chinese 5-Spice Shoyu Chicken. 9.75

Add \$1 for mahimahi, additional combinations available with different pricing.

** Beef Stew

Slow-cooked beef stewed with potatoes, carrots, celery and onion. 9.19

** Sweet and Sour Spareribs

Pork spareribs simmered in our ginger-pineapple sauce. 9.19

** Chinese 5-Spice Shoyu Chicken

Our take on a Hawai'ian staple of chicken thighs stewed until tender in a savory ginger-garlic soy sauce. 9.19

Furikake Tempura Catfish

With ponzu sauce. A Must Try - It may be your next favorite! 9.49

Sweet Chili Chicken

Tender morsels of chicken fried golden brown then tossed in our Kaka'ako classic sweet chili-teriyaki sauce. 9.19

Sautéed Mahi

Simply seasoned mahimahi fillet topped with lomi tomato and a succulent ginger butter sauce. 13.29

Mixed Island Barbecue

Charbroiled steak and chicken thighs marinated & basted with our house-made barbecue sauce. 11.00

Hamburger Steak

8 oz hand-formed patty made with Local grass-fed beef seasoned *Hawai'ian style*, caramelized onion gravy, crispy fried onions. 9.19

Loco Moco

Classic hamburger steak patty served over rice topped with caramelized onion gravy and 2 eggs, any style. 9.49

Kalbi Ribs

Classic grilled Korean-style shortribs accompanied by kim chee. 12.99

Garlic Chicken

Golden fried chicken tossed in an aromatic garlic-infused sauce. 9.19

~ DELI COUNTER ~

Served Daily from 10:30 am - Closing

Sandwiches and Wraps served with choice of macaroni salad, French fries or 'Nalo Greens

FRESH Ahi Sandwich

6 oz ahi steak seasoned with shichimi, with house-made teri sauce, fresh lettuce and tomato, tobiko aioli, taro bun. *Market Price*

Crash Test Burger **NEW**

6 oz griddle cooked Hawai'ian Beef and cheddar cheese patty, crispy fried tomato, sautéed onions, fresh lettuce on a grilled taro bun with special house-made sauce. 9.29

Hawai'ian BBQ Kalua Pork Sandwich

Local style kalua pork tossed with our Island barbecue sauce, topped with pineapple salsa and crispy fried onions, with coleslaw on a taro bun. 9.29

Triple Decker Club Sandwich

Farmland honey-cured ham, bacon, lettuce, tomato, alfalfa sprouts and avocado, basil mayo, toasted wheat bread. 9.49

Reuben Sandwich

Thinly sliced and tender pastrami with melted Swiss cheese and sauerkraut mixed with our 1000 Island sauce, on grilled rye bread. 12.99

Tempura Mahi Sandwich

Island favorite served with tartar sauce, taro bun with mayo. 9.29

Tofu and Veggie Burger (V)

Tofu patty served with lettuce, tomato, avocado, alfalfa sprouts, roasted pepper mayo, whole wheat bun. 8.99

Hibachi Chicken Wrap

Julienne of grilled teriyaki marinated chicken with caramelized onions, lettuce, tomato, cucumber, alfalfa sprouts, yuzu sesame mayo, whole wheat tortilla. 8.99

Furikake Mahi Wrap

Sautéed furikake crusted mahimahi, lettuce, tomato, alfalfa sprouts, shredded carrots, soy ginger mayo, flour tortilla. 9.29

Blackened Ahi Wrap

Seared seasoned FRESH ahi, shredded lettuce, avocado, tomato, alfalfa sprouts, wasabi mayo, tomato tortilla. *Market Price*

Stay up-to-date with menu changes and special events @

www.kakaakokitchen.com

Prices may change without notice.

~ **BREAK-ING THE-FAST** ~

Served Daily from 8:00 am - 10:30 am

Kaka'ako Fried Rice (10 minute cooking time)

Famous local style fried rice with bacon, Spam, char siu chicken, kamaboko, onions, green onion and egg. 6.49
with one egg, any style, add 1.49

French Toast "Banana Foster" (V)

Egg battered Texas Toast dusted with powdered sugar and topped with caramelized bananas, roasted pecans and whipped cream. 7.99

‡ House-made Pork Sausage Patty NEW

Atop a grilled house-made biscuit topped with country gravy and cheddar cheese accompanied by 3 scrambled eggs. 8.99

~~ **All items BELOW accompanied by house-made muffin with lilikoi butter and choice of white or brown rice** ~~

‡ Kaka'ako Omelet

Hearty omelet with three Island eggs, onions, kamaboko, bacon, Spam, Portuguese sausage and char siu chicken. 8.49

‡ Veggie and Cheddar Omelet (V)

Three Island eggs with sautéed spinach, onions, tomato, bell peppers, mushrooms, and a hint of garlic, stuffed with cheddar cheese. 8.49

~ **Items BELOW served with 2 eggs done your way** ~

*** Local Breakfast**

House-made pork sausage, Portuguese sausage, bacon or Spam. 6.49

*** Loco Moco**

8 oz. local style hand-mixed hamburger steak patty and brown gravy topped with two eggs. 9.49

*** Corned Beef Hash**

Freshly made in-house, topped with two eggs, any style. 8.49

*** Mahi & Eggs**

Served with two eggs, any style, and tartar sauce. 8.99

‡ Egg Whites Only for Omelets.....add \$0.75

*** Egg Whites Only.....add \$0.50**

Thank you for considering Kaka'ako Kitchen!



~ **CHEF'S PICKS** ~

Served Daily from 10:30 am - Closing, while supplies last

~ **MONDAY** ~

Meat Loaf

Home-style mashed potatoes, mushroom gravy, choice of macaroni salad or Nalo Greens. 9.19

KK's Pork Loin Katsu

Crispy fried Katsu over finely shredded cabbage, furikake rice and mac salad. 9.19

~ **TUESDAY** ~

Roast Turkey

Oven-roasted, sage stuffing, home-style mashed potatoes, natural gravy, macaroni salad or Nalo Greens. 9.19

Eggplant Parmesan (V)

Panko-dusted eggplant steak fried crispy, with mozzarella cheese, marinara sauce, over garlic butter linguine noodles, garlic bread. 9.19

~ **WEDNESDAY** ~

Chicken Fried Chicken

Crispy boneless chicken, home-style mashed potatoes, country gravy, macaroni salad or Nalo Greens. 9.19

~ **THURSDAY** ~

Mama's Home Style Pot Roast

Home-style mashed potatoes, green beans, mushroom gravy. 9.19

Stuffed Cabbage *It's Back!*

Seasoned ground pork and beef mixed with kim chee and steamed rice then wrapped in cabbage leaves and braised in a savory kim chee tomato sauce, choice of steamed white or brown rice and macaroni salad or Nalo Greens. 9.19

~ **FRIDAY** ~

Chicken Katsu Curry

Macadamia nut crusted chicken, caramelized onion curry over white rice, topped with coconut-raisin trail mix. 9.19

Fettuccine Kaka'ako

Tossed with Prosciutto ham, grilled asparagus, onions, mushrooms, parmesan cheese and roasted garlic olive oil, served with garlic bread. 9.19

~ **SATURDAY** ~

Grilled Honey-Shoyu Marinated Pork Chops

Served with panko crusted onion rings, choice of white or brown rice and macaroni salad or Nalo Greens. 9.19

Kalbi Ribeye Wrap

Sautéed onions, lettuce, cucumber, seasoned daikon and carrot strings, Ko Choo Jung mayo on spinach tortilla, choice of macaroni salad, French fries or Nalo Greens. 9.19