

KISCA Presents:
A Hawaiian Night with Ho'okena

Starters



Fried Ahi Poke Musubi 25
 Sweet Soy, Ogo, Asian Remoulade
 nf



Gratin of Big Island Abalone 24
 Parsley and Garlic Butter
 House-made Warm Baguette
 ef | nf

Kahala House Salad 12
 Mixed Kula Lettuce, Tomatoes
 Shallot Red Wine Vinaigrette
 *Add Fish 15
 vegan | gf | nf | df | ef

Kahala Caesar Salad 15
 Romaine Lettuce, Shaved Parmesan
 Garlic Croutons, Anchovy Dressing
 *Add Fish 15 | *Add Chicken 8
 nf

Beach House Salad 32
 Poached Jumbo Prawns, Crab, Avocado
 Hard Cooked Egg, Asparagus, Lettuce Tomatoes
 Sauce Louie
 gf | nf



Chefs Onion Soup 15
 Caramelized Onions, Beef Broth
 Gruyère Cheese and Crispy Onions
 nf

Sandwiches



The Kahala Burger 22
 Wagyu Beef, White Cheddar, Kahala Sauce
 Tomato, Lettuce, Toasted Brioche, French Fries
 nf

Bruddah Dave's Taro Burger 24
 Grilled Taro Burger, Roasted Portobello
 Melted Daiya, Tomatoes, Upcountry Greens
 Balsamic Dressing
 vegan | gf | nf | df | ef

Entrees



Grilled Certified Angus Beef Ribeye 11oz 68
 Farmer's Seasonal Vegetables, Red Wine Jus, French Fries
 nf | ef



Crispy Wok Fried Prawns 39
 Wok Fried Vegetables, Chicken Fat Rice
 nf | df | ef



Broiled Misoyaki Butterfish 39
 Hamakua Mushroom and Rice, Pickled Ginger Beurre Blanc, Steamed Baby Bok
 Choy
 nf | ef

Hawaiian Sea Fettuccine 30

Fresh Hawaiian Fresh Catch, Jumbo Prawns, Garlic Roasted Hamakua Mushrooms
 Spinach White Wine Cream Sauce, Shredded Parmesan
 nf | ef



Kahala favorites



KISCA Featured item of the night

A portion of this item will go towards KISCA. Please visit our KISCA website



gf = gluten free | nf = nut free | df = dairy free | ef = egg free
 Service charge of 19% will be added to checks for parties of 6 guests or more
 Menu items and prices are subject to change without notice

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness