



KISCA PRESENTS:

A Hawaiian Night with Karen Keawehawaii

gf = Gluten Free | nf = Nut Free | df = Dairy Free | ef = Egg Free

STARTERS

Fried Ahi Poke Musubi nf 25

Sweet Soy, Ogo, Asian Rémoulade

Gratin of Big Island Abalone nf | ef 24

Parsley and Garlic Butter, House-Made Warm Baguette

Kahala House Salad vegan | gf | nf | df | ef 12

Mixed Local Lettuce, Tomatoes, Shallot, Red Wine Vinaigrette

*Add Fish 15 | *Add Chicken 11

Kahala Caesar Salad nf 17

Romaine Lettuce, Shaved Parmesan, Garlic Croutons, Anchovy Dressing

*Add Fish 15 | *Add Chicken 11

Beach House Salad gf | nf 32

Poached Jumbo Prawns, Crab, Avocado, Hard Cooked Waiālua Egg, Asparagus, Lettuce

Hāmākua Tomatoes, Sauce Louie

Chef's Onion Soup nf 16

Caramelized Onions, Beef Broth, Gruyère Cheese, Crispy Onions

ENTRÉES

Grilled Certified Angus Beef Ribeye 11oz nf | ef 68

Farmer's Seasonal Vegetables, Red Wine Jus, French Fries

Plumeria Beach House Pork Tonkatsu nf | df 36

Pork Tenderloin Katsu 8oz, Fresh Japanese Bread Crumbs, Cabbage, Sauce Louie, Miso Soup

Steamed White Rice, Katsu Sauce, English Mustard

North Shore Ludovico Farms Half Roasted Chicken gf | nf | ef 38

Ho Farm Long Beans, Potato Purée, Natural Chicken Jus

Broiled Misoyaki Butterfish gf | nf | ef 39

Hāmākua Mushroom, Premium Short Grain Rice, Pickled Ginger Beurre Blanc

Steamed Mountain View Farms Baby Bok Choy

Grilled Vegetable Grain Bowl vegan | df | ef 24

Warm Barley Salad, Macadamia Nut Pesto, Ho Farm Cherry Tomatoes, Avocado, Mixed Greens

Balsamic Vinaigrette, Grilled Zucchini, Peppers, Eggplant, Portobello Mushrooms

Crispy Wok Fried Prawns nf | df | ef 39

Wok Fried Vegetables, Chicken Fat Rice

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