

KAHALA CATERERS

The Art of Catering

Japanese Menu

Assorted Sushi

*An Assortment Including; Maki, Inari, Kappa, Shinko and Mini California Rolls
Served with Ginger, Wasabi, and Shoyu*

Japanese Potato Salad

A Combination of Potato, Carrots, Japanese Cucumber, Sweet Peas, and Mayonnaise

Miso Soup

Served with Seaweed and Tofu

Yakisoba

Pork, Egg, and Assorted Vegetables Wok Fried with A Special Sauce

Steamed White Rice

Short Grain Rice Slowly Cooked, Garnished with Furikake, Served with Soy Sauce

Misoyaki Butterfish

Fresh Pacific Fish Seasoned with Hawaiian Rock Salt and Baked with a Misoyaki Sauce

Shrimp and Vegetable Tempura

Served with a Warm Tempura Sauce

Teriyaki Beef

Thin Strips of Beef Marinated in Kahala's Special Teriyaki Sauce and Grilled

Mochiko Chicken

Chicken Thighs Marinated in a Mochiko Batter, Deep Fried and Finished with a Sweet Teriyaki Sauce

Assorted Mochi

Black Bean, White Bean, and Chi Chi Dango

~ Additional Available Items ~

*Soba ~ Udon ~ Sukiyaki Station ~ Gyoza ~ Deep Fried Tofu ~ Soybeans ~ Natto
~ Sashimi ~ Tonkatsu ~ Shabu Shabu ~ Nishime*

The above mentioned menus are suggestions, Kahala Caterers specializes in creating unique, one-of-a kind menus. Please feel free to contact your Catering Coordinator to customize a menu created just for your special function.