

FOOD  
*Menu*

和  
食  
事



*Yohji Sushi*  
KAHALA

# *Bringing Japan's finest to Hawaii*

Yohei Sushi KAHALA will provide the best of what Japan has to offer, as well as new fusion for Hawaiian and Japanese culture through food, atmosphere, and providing delightment for all five senses—a truly memorable experience.



**Nobuhiro Miyazaki**  
*General Manager*

Born in 1979 in Tokyo. After graduating from high school, I studied at a university in Seattle, USA, for five years, and upon returning to Japan, I got a chef's license. I worked as a chef in Japan for an extended period before venturing to Hawaii, where I opened the restaurant "It's Good & Healthy Café" in downtown Honolulu in 2017, gaining valuable experience in restaurant management.

Due to the 2020 pandemic, I returned to Japan. After going back home, I spent three years working as a restaurant manager at "Kitchen Himawari," where I had previously worked before opening my own restaurant in Hawaii.

Now, with the establishment of Yohei Sushi KAHALA, I aim to leverage my past experiences in restaurant management in Hawaii to deliver the best hospitality and service to our customers in Japan.



**Takeyuki Nakagawa**  
*Executive Sushi Chef*

Born in Mie Prefecture, Japan. After graduating from university, he wanted to become a world-class sushi chef and started his career at a long-established sushi kappo restaurant in Hokuriku Kanazawa.

After gaining experience as a sushi chef, he moved overseas and worked as a head chef at five-star hotels in Singapore, Dubai, and Tokyo. With the motto "There are no borders in cooking," he will be appointed Executive Sushi Chef of Yohei Sushi KAHALA from 2024.

While preserving the tradition of Japan cuisine, we will take on the challenge of creating a new WASHOKU that makes use of local Hawaiian ingredients.

# Course Menu

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*Omakase*  
**HAU 'OLI**  
HAPPINESS

幸せ

We want you to feel surprise and happiness with every bite. This mini course is available only in the dining area.

\$120

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*Omakase*  
**KUKUNA**  
SUNLIGHT

陽だまり

A lunch course featuring a seasonal dish and assorted Japanese tapas platter, Hassun.

-Our best soup stock, Seasonal delicacies, Seasonal Vegetable Soup, Assorted Japanese Tapas Platter, Nigiri Sushi 7 Pieces, Miso Soup, Dessert

\$170

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*Omakase*  
**PILINA**  
BOND

絆

Savor ocean delights like natural bluefin tuna and nigiri sushi along with an assorted Japanese tapas platter, Hassun.

-Our best soup stock, Salad, Dish of blue fin tuna, Seasonal Vegetable Soup, Assorted Japanese Tapas Platter, Nigiri Sushi 8 Pieces, Finishing Dish, Desserts

\$220

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*Omakase*  
**LOKAHI**  
UNITY

一

An exclusive counter course offering vibrant omakase sushi crafted by our artisans.

-Our Best Soup Stock, Seasonal Vegetable Soup, OMAKASE NIGIRI 16 Pieces, Assorted Japanese Tapas Platter, Finishing Dish, Desserts

\$280

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*Omakase*  
**KINOHI**  
ORIGIN

原点

A signature course filled with the unique experiences that define Yohei Sushi KAHALA.

-Our Best Soup Stock, 3 kinds of Blue Fin Tuna, Salad, Seasonal Vegetable Soup, Assorted Japanese Tapas Platter, First Course Sushi, Choice of Grilled Dish, Second Course Sushi, Finishing Dish, Desserts

\$280

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*Omakase*  
**HOKU**  
STAR

星

A luxurious course that lets you indulge in vibrant dishes, perfect for special occasions.

-Our Best Soup Stock, 3 kinds of Blue Fin Tuna, ORGANIC Salad, Seasonal Vegetable Soup, Assorted Japanese Tapas Platter, Fish Shabu-Shabu, First Course Sushi, Wagyu Beef Steak, Second Course Sushi, Finishing Dish, Desserts

\$350

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## To Start With

<b>Choice of Edamame</b> <i>Hawaiian Salt, Truffle</i>	\$6
枝豆 (ハワイアンソルト・トリュフ)	
<b>VEGETABLE GARDEN</b> <i>with Miso Dip and Mentaiko Mayonnaise</i>	\$18
ベジタブル・ガーデン (味噌ディップ・明太子マヨネーズ)	
<b>Chicken Wings Confit</b> <i>with Salt-Malt, Kelp and Ginger</i>	\$18
昆布とハワイ産生姜香る手羽先の塩麴コンフィ	
<b>Assorted Sashimi TAPAS</b> <i>from Hiroshima Sasagumi</i>	\$85
広島笹組よりお造りタパス盛り合わせ	

## Salad & Appetizer

<b>Organic Vegetables Salad</b> <i>with Prosciutto, Feta Cheese and Susbi Vinegar Dressing</i>	\$20
オーガニック野菜と生ハムのサラダ (しゃり酢ドレッシング)	
<b>Teriyaki Chicken Caesar Salad</b> <i>with Poached Egg and Sesame Dressing</i>	\$26
照り焼きチキンと温玉の胡麻だれシーザーサラダ	
<b>Marinated Tuna and Avocado Summer Roll</b> <i>with Yuzu Miso Balsamic Vinegar Sauce</i>	\$28
漬け鮪とアボカドの生春巻き (柚子味噌バルサミコ酢)	
<b>Kona Kanpachi (Amberjack) Carpaccio</b> <i>with Jalapeño Ponzu and Japanese herbs</i>	\$26
コナ間八のカルパッチョ仕立て (ハラペーニョぼん酢)	

## Soup & Steamed

<b>Akadashi</b> <i>Red Miso Soup</i>	\$5	<b>Seasonal Vegetable Soup</b>	\$12
赤出汁		季節野菜の播り流し	
<b>Miso Soup</b>	\$5	<b>Japanese Egg Custard</b> <i>with Seasonal Ingredients</i>	\$12
お味噌汁		季節の茶碗蒸し	

## From the Grill

<b>Miso Marinated Black Cod</b> <i>with Pickled Vegetables</i>	\$32
銀鱈の西京焼き(旬野菜のピクルス)	
<b>Atlantic Salmon Steak</b> <i>with Japanese Mushroom &amp; Ginger Ponzu Sauce</i>	\$32
サーモンスターキ(茸と生姜のぼん酢たれ)	
<b>MAMAKI tea-Scented Homemade Half-dried Seasonal Fish</b>	\$30
ママキ茶香る自家製旬魚の一夜干し	
<b>Pan Seared Kauai Shrimp &amp; Scallop</b> <i>with Shio-Genovese</i>	\$32
カウアイシュリンプと帆立の紫蘇ベーゼ焼き	
<b>Miso Marinated Pork Chop</b> <i>with Hawaiian Honey</i>	\$34
黒豚ポークチョップのハワイアンハニー味噌焼き	
<b>Roasted Wagyu Tenderloin</b> <i>with Assorted Condiments (120g)</i>	\$90
黒毛和牛テンダーロインのロースト(薬味一式)	

## Tempura Fried

<b>Creamy Snow Crab Spring Roll</b> <i>with Truffles</i>	\$22
ズワイ蟹とトリュフのクリーム春巻き	
<b>Kauai Jewel Shrimp and Hawaiian Vegetable TEMPURA</b>	\$28
カウアイシュリンプとハワイ産野菜の天ぷら	
<b>Pork Cutlet</b> <i>with Hawaiian Pineapple and Pickled Plum Sweet &amp; Sour Sauce</i>	\$38
極厚とんかつ(ハワイ産パイナップルと南高梅のスイートサワーソース)	



## Sashimi

<b>Assorted Sashimi</b> <i>Selection of 5</i>	お造り 三種	\$38
<b>Assorted Sashimi</b> <i>Selection of 5</i>	お造り 五種	\$55
<b>Assorted Sashimi</b> <i>Special Selection of 7</i>	特選お造り 七種	\$95
<b>All About Blue Fin Tuna</b> <i>Fatty Tuna, Lean Tuna, and Medium Fatty Tuna</i>	マグロづくし (大とろ・赤身・中トロ)	\$52
<b>All About Salmon</b> <i>Salmon, Salmon Belly, Salmon Roe</i>	サーモンづくし (サーモン・トロサーモン・いくら醤油漬)	\$38

## Nigiri

<b>Assorted Nigiri Sushi</b> <i>7 pieces</i>	握り寿司盛り合わせ 7貫	\$45
<b>Sushi Aburi</b> <i>5 pieces</i>	炙り寿司 5貫	\$38
<b>All About Tuna</b> <i>Fatty Tuna, Medium Fatty Tuna, Lean Tuna, Seared Tuna, Fatty Tuna &amp; Pickled Radish Roll</i>	マグロづくし (大とろ・中とろ・赤身・炙りとろ・とろ沢)	\$45
<b>All About Salmon</b> <i>Cured, Belly, Seared, Roe, Tartare</i>	サーモンづくし (塩メサーモン・とろサーモン・炙り・いくら・中落)	\$36
<b>Miyazaki Wagyu Beef Nigiri</b> <i>5 pieces</i>	宮崎牛握り 三貫	\$45

		SASHIMI	NIGIRI
Blue Fin Tuna	本鮪赤身	\$17.50	\$6.50
Medium Fatty Belly	本鮪中とろ	\$26.50	\$9.50
Fatty Belly	本鮪大とろ	\$34.00	\$12.00
Salmon	サーモン	\$14.50	\$5.50
White fish of the day	本日の白身	\$17.50	\$6.50
Kelp Cured White Fish	昆布ダ	\$19.00	\$7.00
Kona Kanpachi	コナ間八	\$14.50	\$5.50
Vinaigrette Gizzard Shad	小肌	\$16.00	\$6.00
Horse Mackerell	真鯨	\$16.00	\$6.00
Cuttlefish	剣先烏賊	\$19.00	\$7.00
Scallop	帆立	\$14.50	\$5.50
Giant Clam	ミル貝	\$17.50	\$6.50
Hawaiian Sweet Shrimp	甘海老	\$23.50	\$8.50
Salmon Roe	いくら	\$25.00	\$9.00
Sea Urchin	雲丹	MP	MP
Snow Crab	ずわい蟹	NA	\$8.00
Braised Sea Eel	煮穴子	NA	\$5.50
Japanese Egg Omelet	出汁巻き	NA	\$2.50

\*The food served changes depending on what we have in stock on the day.



## *Signature Sushi Roll*

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<b>Blue Fin Tuna &amp; Truffle Roll</b>	本鮪&トリュフロール	\$42
<b>Seared Salmon Roll</b> <i>Caviar, Salmon Roe, Spicy Mayonnaise</i>	炙りサーモンロール (キャビア・いくら・スパイシーマヨネーズ)	\$32
<b>"YOHEI SUSHI" California Roll</b>	興平寿司 カリフォルニアロール	\$26
<b>KAHALA Roll</b> <i>Wagyu Beef, Sea Urchin, Caviar, Fatty Tuna, Truffle</i>	カハラロール (和牛・雲丹・キャビア・とろ・トリュフ)	\$100

## *Maki*

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<b>Tuna Roll</b>	鉄火巻き	\$15
<b>Salmon Roll</b>	サーモン巻き	\$13
<b>Egg Omelet Roll</b>	玉子巻き	\$7
<b>Kanpyo Roll</b>	干瓢巻き	\$7
<b>Cucumber Roll</b>	かっぱ巻き	\$7
<b>Avocado Roll</b>	アボカド巻き	\$7
<b>Pickled Radish Roll</b>	お新香巻き	\$7
<b>Sea eel &amp; Cucumber Roll</b>	穴ぎゅう巻き	\$15
<b>Fatty Tuna &amp; Green Onion Roll</b>	葱とろ巻き	\$22
<b>Fatty Tuna &amp; Pickled Radish Roll</b>	とろ沢巻き	\$22



## *Poke Ball*

\*Sushi rice or White Rice

<b>Blue Fin Tuna</b>	本鮪	\$50
<b>Salmon</b>	サーモン	\$35
<b>Kona Kanpachi</b>	コナ間八	\$35

## *Rice & Noodles*

<b>Steamed Rice</b> <i>Koshibikari from Niigata, Japan</i>	厳選こしひかり	\$5
<b>Rice Ball</b> <i>Pickled Plum, Bonito Flake, Grilled Salmon+\$1</i>	おむすび (梅・おかか・ゆかり)	\$7
<b>Seasonal Udon Noodles</b> <i>Small</i>	季節のおうどん(小)	\$12
<b>Sushi-ya Ramen</b> <i>Small</i>	寿司屋のラーメン(小)	\$12

## *Kids Menu*

<b>Curry and Rice</b>	カレーライス	\$15
<b>Udon Noodle</b>	かけうどん	\$15
<b>Japanese Fried Chicken</b>	唐揚げ	\$15
<b>Sushi Platter</b>	お子様寿司	\$20



## *Dessert*

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<b>Matcha Brownie with Azuki Ice Cream</b>	\$15
抹茶のブラウニー 小豆アイスクリーム	
<b>Mmaki tea Panna Cotta with Mango puree</b>	\$8
ママキ茶 パンナコッタ マンゴーピューレ	
<b>Souffle Cheesecake with Mized Berry Sauce</b>	\$15
スフレチーズケーキ ミックスベリーソース	
<b>Sorbet of the day</b>	\$6
本日のシャーベット	