

FOOD
Menu

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Yohiei 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, he graduated from high school and then studied at a university in Seattle, USA, for five years. Upon returning to Japan, he obtained a chef's license and worked as a chef for an extended period. He then ventured to Hawaii, where he opened the restaurant "It's Good & Healthy Café" in downtown Honolulu in 2017, gaining valuable experience in restaurant management. Due to the 2020 pandemic, he returned to Japan and spent three years working as a restaurant manager at "Kitchen Himawari," where he had previously worked before opening his own restaurant in Hawaii. Now, with the establishment of Yohei Sushi KAHALA, he aims to leverage his past experiences in restaurant management in Hawaii to deliver the best hospitality and service to 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 YoheiSushi 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.



To Start With

Choice of Edamame <i>Hawaiian Salt, Truffle</i>	\$6
枝豆 (ハワイアンソルト・トリュフ)	
Japanese potato salad with prosciutto	\$7
生ハムポテトサラダ	
Cold Aloha Tofu	\$7
ALOHA 豆腐 やっこ	
Assorted Homemade Pickles	\$8
自家製漬物盛り合わせ	
Seasoned octopus with Wasabi and Grated Yam	\$7
タコわさとりろ和え	
Avocado and Salt-Fermented Squid Salad	\$8
アボカド烏賊塩辛和え	

Soup & Steamed

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

★ Featuring Peak Seasonal Produce



Appetizer

- ★ **HASSUN "EN"** *Assorted Sashimi TAPAS from Hiroshima Sasagumi* **\$75**
【八寸 縁】広島笹組よりお造りタパス盛り合わせ
- Chicken Wings Confit** *with Salt-Malt, Kelp and Ginger* **\$18**
昆布とハワイ産生姜香る手羽元の塩麴コンフィ
- Marinated Tuna and Avocado Summer roll** *with Yuzu Miso and Balsamic vinegar reduction* **\$28**
漬け鮪とアボカドの生春巻き(柚子味噌バルサミコ酢)
- Kona Kanpachi (Amberjack) Carpaccio** *with Jalapeño Ponzu and Hawaiian herbs* **\$26**
コナ間八のカルパッチョ仕立て(ハラペーニョぼん酢)

Salad

- VEGETABLE GARDEN** *with Miso Dip and Mentaiko Mayonnaise* **\$18**
ベジタブル・ガーデン(味噌ディップ・明太子マヨネーズ)
- Organic Vegetables Salad** *with Prosciutto, Feta Cheese and Susbi Vinegar Dressing* **\$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)
- Teriyaki Chicken Caesar Salad** *with Poached Egg and Sesame Dressing* **\$26**
照り焼きチキンと温玉の胡麻だれシーザーサラダ

From the Grill

Miso Marinated Black Cod <i>with Pickled Vegetables</i>	\$32
銀鱈の西京焼き(旬野菜のピクルス)	
★ Atlantic Salmon Steak <i>with Japanese Mushroom Cream Sauce</i>	\$32
サーモンステーキ(和風茸クリームソース)	
★ MAMAKI tea-Scented Homemade Half-dried Seasonal Fish	\$30
ママキ茶香る自家製旬魚の一夜干し	
Pan Seared Kauai Shrimp & Scallop <i>with Shiso-Genovese</i>	\$32
カウアイシュリンプと帆立の紫蘇ベーゼ焼き	
★ Miso Marinated Pork Chop <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	
Roasted Miyazaki Beef tenderloin <i>with Assorted Condiments (120g)</i>	\$90
宮崎牛フィレ肉のロースト	

Tempura Fried

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



Sashimi

Assorted Sashimi <i>Selection of 5</i>	お造り 三種	\$38
Assorted Sashimi <i>Selection of 5</i>	お造り 五種	\$55
Assorted Sashimi <i>Special Selection of 7</i>	特選お造り 七種	\$95
All About Blue Fin Tuna <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
★ All About Salmon <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

Assorted Nigiri Sushi <i>7 pieces</i>	握り寿司盛り合わせ 7貫	\$45
Sushi Aburi <i>5 pieces</i>	炙り寿司 5貫	\$38
All About Tuna <i>Fatty Tuna, Medium Fatty Tuna, Lean Tuna, Seared Tuna, Fatty Tuna & 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
★ All About Salmon <i>Cured, Belly, Seared, Roe, Tartare</i>	サーモンづくし (塩炙サーモン・とろサーモン・炙り・いくら・中落)	\$36
Miyazaki Wagyu Beef Nigiri <i>3 pieces</i>	宮崎牛握り 三貫	\$45

★ Featuring Peak Seasonal Produce

<i>Nigiri</i>		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	昆布ヅケ	\$19.00	\$7.00
Kona Kanpachi	コナ間八	\$14.50	\$5.50
Vinaigrette Gizzard Shad	小肌	\$16.00	\$6.00
Horse Mackerel	真鯨	\$16.00	\$6.00
★ Vinaigrette Mackerel	ヅケ鯖	\$14.50	\$5.50
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
Steamed Oyster	蒸し牡蠣	NA	\$7.00
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. ★ Featuring Peak Seasonal Produce



Signature Sushi Roll

Blue Fin Tuna & Truffle Roll	本鮪&トリュフロール	\$42
★ Seared Salmon Roll <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
"YOHEI SUSHI" California Roll	興平寿司 カリフォルニアロール	\$26
KAHALA Roll <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

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

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Poke Bowl

*Sushi Rice or White Rice

Blue Fin Tuna	本鮪	\$50
★ Salmon	サーモン	\$35
Kona Kanpachi	コナ間八	\$35

Rice & Noodles

Steamed Rice <i>Koobibikari from Niigata, Japan</i>	厳選こしひかり	\$5
Rice Ball <i>Pickled Plum, Bonito Flake, Yukari</i>	おむすび (梅・おかか・ゆかり)	\$7
★ Seasonal Udon Noodles <i>Small</i>	季節のおうどん(小)	\$12
★ Sushi-ya Ramen <i>Small</i>	寿司屋のラーメン(小)	\$14

Kids Menu

Curry and Rice	カレーライス	\$15
Japanese Fried Chicken	唐揚げ	\$15
Sushi Platter	お子様寿司	\$20

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Dessert

Matcha Brownie with Azuki Ice Cream	\$15
抹茶のブラウニー 小豆アイスクリーム	
Mamaki Tea Panna Cotta with Mango Puree	\$8
ママキ茶 パンナコッタ マンゴーピューレ	
Souffle Cheesecake with Mixed Berry Sauce	\$15
スフレチーズケーキ ミックスベリーソース	
Sorbet of the Day	\$7
本日のシャーベット	