

FOOD  
*Lunch Menu*

魚のお食事



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.

# 膳 — ZEN —

## Japanese-style set menu

"ZEN is a great value menu where you can have both appetizers and main dishes on one tray at the same time.  
Choose your favorite ZEN from six different main dishes.

### SUSHI ZEN \$72

- 10pieces of Nigiri

寿司 10 貫

### SUSHI&SASHIMI ZEN \$72

- 5pieces of Nigiri
- 3kinds of Sashimi

握り寿司 5 貫 & お造り 3 点

### SUSHI&GRILLED FISH ZEN \$63

- 5pieces of Nigiri ★
- Grilled Miso marinated black cod

寿司 5 貫 & 焼き魚 (銀鱈)

### SUSHI&TEMPURA ZEN \$63

- 5pieces of Nigiri ★
- Shrimp & vegetables Tempura

寿司 5 貫 & 天婦羅

### GRILLED FISH& TEMPURA ZEN \$58

- Grilled Miso marinated black cod
- Shrimp & vegetables Tempura

焼き魚 (銀鱈) & 天婦羅

### POKE & GRILLED PORK ZEN \$65

- Today' s Poke bowl (small)
- Grilled Kurobuta pork with honey-Miso

本日の POKE 丼 (小) & 黒豚味噌焼き

★ You can change it to "3kinds of Sashimi" upon request.

All ZEN menus include the following WASHOKU dishes:

Amuse bouche of the day

本日の先付

Steamed Japanese egg custard

茶碗蒸し

Cold Inaniwa Udon noodle

冷し稲庭うどん

Steamed rice

白米

Miso soup and Japanese pikeles

お味噌汁、香の物

Kauai blue mountain

カウアイコーヒー

\*If you don't need Steamed rice , please let us know.

# Chef's Special Lunch Deal

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*Okonomi*

AO

Daylight



"OKONOMI Course" is a luxurious menu where you can Choice of your main dish from six options, accompanied by our signature dish "HASSUN 縁".

\$88

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## ORGANIC SALAD

オーガニックサラダ

## Seasonal vegetable soup with egg custard

季節野菜の播り流し

## HASSUN 縁 - Assorted Japanese Tapas platter -

【八寸 縁】

### Choice of 1 dish

選べるメインディッシュ

### 3kinds of Sashimi

お造り三点盛り

### 5pieces of Nigiri

握り寿司五貫

### Shrimp & vegetables Tempura

天麩羅盛り合わせ

### Grilled Miso marinated black cod

銀鱈西京焼き

### Poke bowl (small)

POKE 小井

### Grilled Kurobuta pork with honey-Miso

黒豚味噌焼き

## Inaniwa Udon Noodle (hot or cold)

稲庭うどん(冷又は温)

## Steamed rice, Miso soup and Japanese pikeles

白米、お味噌汁、香の物

## Kauai blue mountain

カウアイコーヒー

\*Reservations required for all courses.

# Lunch Course Menu

Enjoy an intimate ten-seat sushi counter or a private room for four to six,  
and savor the peak flavors of autumn with our seasonal ingredients.

*Omakase*  
**KUKUNA**  
SUNLIGHT

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A lunch course featuring a seasonal dish and Nigiri sushi, complemented by our signature dish 'HASSUN EN', with 8 exquisite course meals.

\$170

*Omakase*  
**PILINA**  
BOND

絆

Savor ocean delights with our seasonal Nigiri sushi, complemented by our signature dish 'HASSUN EN', featuring 9 exquisite course meals.

\$220

*Omakase*  
**KINOHI**  
ORIGIN

原  
点

A signature 11-course meal filled with the unique experiences that define Yohei Sushi KAHALA.

\$280

*Omakase*  
**KINOHI**  
ORIGIN  
- Vegetarian Delight -

原  
点  
・  
菜

The our 10-course vegetarian tasting menu, meticulously crafted to delight your senses with vibrant flavors.

\$200

*Omakase*  
**KINOHI**  
ORIGIN  
- Not include raw fish -

原  
点  
・  
和

Enjoy our 10-course meal, featuring traditional Japanese flavors, meticulously crafted for guests avoiding raw fish.

\$280

\*Reservations required for all courses.



## *Nigiri*

		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
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
BBQ Eel	うなぎ	NA	\$7.00
Wagyu	和牛	NA	\$12.00
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

## *Maki*

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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	穴きゅう巻き	\$15
Fatty Tuna & Green Onion Roll	葱とろ巻き	\$22
Fatty Tuna & Pickled Radish Roll	とろ沢巻き	\$22

## *Doke Bowl*

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\*Sushi Rice or White Rice

Blue Fin Tuna	本鮪	\$50
★ Salmon	サーモン	\$35

★ Featuring Peak Seasonal Produce



## *Appetizers & Soups*

<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元の塩麴コンフィ	
<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>Marinated Tuna and Avocado Summer roll</b> <i>with Yuzu Miso and Balsamic vinegar reductio</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>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>Red Miso Soup / Miso Soup</b>	\$5
赤出汁 / お味噌汁	
★ <b>Japanese Egg Custard</b> <i>with Seasonal Ingredients</i>	\$12
季節の茶碗蒸し	

## *Grilled & Fried*

<b>Miso Marinated Black Cod</b> <i>with Pickled Vegetable</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 Cream Sauce</i>	\$32
サーモンステーキ (和風茸クリームソース)	
★ <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>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	

★ Featuring Peak Seasonal Produce



## Rice & Noodles

<b>Steamed Rice</b> <i>Koshibikari from Niigata, Japan</i>	厳選こしひかり	\$5
★ <b>Seasonal Udon Noodles</b> <i>Small</i>	季節のおうどん(小)	\$12

## Kids Menu

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

## Dessert

<b>Matcha Brownie with Azuki Ice Cream</b> 抹茶のブラウニー 小豆アイスクリーム		\$15
<b>Souffle Cheesecake with Mixed Berry Sauce</b> スフレチーズケーキ ミックスベリーソース		\$15
<b>Sorbet of the Day</b> 本日のシャーベット		\$6