

# Ka' Ikena Dinner Menu

Service Tuesdays-Fridays by reservations  
Seatings every half an hour 5:30pm-8:00pm

## Appetizers

### BBQ Pulled Pork Spring Roll

Slow roasted pork, signature bbq sauce, caramelized red onions, and sautéed apples rolled in a thin egg wrapper, deep-fried crispy, and served with sliced Asian pear and tomato garlic chutney

\$5.95

### Spinach and Mushroom Ravioli

Fresh spinach and mushrooms sautéed with garlic and herbed butter, mixed with goat cheese and wrapped in a pasta shell, blanched, and served with a roasted tomato basil sauce with oregano oil

\$5.95

### Baked Brie

Brie Cheese wrapped in phyllo dough, baked crispy, and served with crostini, burgundy figs and apricots

\$6.95

### Ahi Tartare

Fresh Tuna seasoned with shallots, salt, light salad oil, and wasabi tobiko served with Crostini and a Kafir lime, lemon, caper remoulade

\$7.95

### Seafood Cake

Lobster, scallops, prawns, and crab meat cake breaded with Japanese bread crumbs, sautéed, topped with an avocado relish, and served with a roasted pepper aioli

\$8.95

### Ewa Sweet Corn Chowder

Served in a soup pate with grilled Ewa Sweet Corn and a crostini as an a la  
carte soup

\$3.95

### Ka'Ikena House Salad

A Tomato basket holding baby romaine and lola rosa lettuce served with  
baby green beans, yellow wax beans, and avocado slices, with your choice of  
shallot vinaigrette or honey orange dressing

\$5.95

## Entrees

Entrees come with a choice of Ewa Sweet Corn Chowder or  
Ka'Ikena House Salad

### Chicken Breast Marsalla

A 6oz chicken breast, butterflied, light dusted with flour, and sautéed  
golden, then simmered in our signature mushroom marsalla sauce and served  
with Horenso smashed potato and the vegetable of the day

\$18.95

### Eggplant Napoleon

Grilled Aubergine eggplant, fresh mozzarella cheese, fresh basil, and a  
roasted tomato basil sauce, served with roasted fingerling potato and  
vegetable of the day

\$18.95

### Grilled Hunan Porkloin

8oz porkloin marinated in a hoisin and garlic based sauce, grilled medium to  
well done, and served with an Ewa Sweet Onion jus, roasted fingerling  
potato, and vegetable of the day

\$20.95

## Shrimp Scampi

Tiger prawns sautéed in our signature sauce and served with saffron pilaf  
and vegetable of the day

\$24.95

## Fresh Catch of the Day

Recited daily by the waitstaff

Market Price

## Osso Buco Milanese

Veal Shank braised with burgundy wine, brown sauce, medley of aromatic  
vegetables and herbs until fork tender, served with Horenso smashed potato  
and vegetable of the day

\$25.95

## Grilled Rib Eye Steak

10oz Rib eye steak grilled to your favorite doneness and served with demi  
glace, Horenso smashed potato and vegetable of the day

\$26.95

## Beverages

Pepsi, Diet Pepsi, Sierra Mist, Orange  
Passion Fruit Juice, Guava Juice

\$1.50

Plantation Ice Tea or Arnold Palmer Ice  
Tea

\$2.00

## Dessert

### Pear Tartelette

Warm pear and frangipan in a sugar dough crust, served with vanilla ice cream and caramel sauce

\$5.95

### Key Lime Soufle Glace'

Frozen Key Lime Mousse and sponge cake tower served with passion fruit sauce and fresh fruit

\$6.95

### Chocolate Ganache Tower

Layered chocolate ganache, chocolate mousse, and chocolate sponge, served with roasted hazelnuts, raspberry sauce and fresh fruit

\$7.95

### House Flambe'

Tableside flambé for 2 featuring a different fruit of the week, served on ice cream

\$10.95

### Ka' Ikena Signature Haupia Crème Brulee

Coconut cream egg custard that has been baked and then chilled, topped with brown sugar and torched, finished with fresh local fruit

\$8.95

### Ka' Ikena Sampler

A tasting platter of coconut mango mousse cake, chocolate crème brulee mousse cake, Chocolate Ganache Tower, fresh fruit, raspberry sauce, chocolate sauce

\$14.95

Coffee, Hot tea, Iced tea, and water are included  
in the meal price

A 10% gratuity will automatically be added on to  
your bill

Any donations to the school may be dropped off at  
the front door