



Maguro



California Temaki

Temaki Sushi* [Hand Roll]

California - 230 cal	6.65
Natto (Fermented Soy Beans) - 170 cal	6.35
Negihama - 160 cal	9.95
(Hamachi with Green Onions)	
Poke - 170 cal	8.45
Salmon Skin - 260 cal	6.25
Soft Shell Crab - 210 cal	11.95
Spicy Tuna - 220 cal	7.60
Tekka (Tuna) - 160 cal	7.65

Maki Mono* [Rolled Sushi]

California w/ Masago - 330 cal	8.35
California Uramaki - 310 cal	7.35
Combination - 310 cal	15.25
(Kappa, Oshinko, Tekka)	
Futomaki (8 pieces) - 650 cal	9.95
Inari (Cone Sushi) - 470 cal	6.25
Kanpyo (Seasoned Gourd) - 170 cal	5.35
Kappa (Cucumber) - 100 cal	5.35
Negihama - 140 cal	10.30
(Hamachi with Green Onions)	
Oshinko (Takuan) - 100 cal	5.35
Soft Shell Crab Uramaki - 580 cal	14.95
Spicy Tuna Hosomaki - 180 cal	7.60
Tekka (Tuna) - 140 cal	7.80
Ume Chiso - 110 cal	6.95
(Pickled Plum with Perilla)	

Nigiri Sushi* [Two pieces]

Aji (Spanish Mackerel) - 170 cal	10.40
Amaebi (Sweet Shrimp) - 180 cal	13.35
Anago (Salt Water Eel) - 190 cal	10.50
Chu Toro (Fatty Tuna) - 270 cal	12.65
Ebi (Shrimp) - 100 cal	7.45
Ebi w/ Mayo & Masago - 180 cal	7.80
Hamachi (Yellowtail) - 160 cal	11.55
Hirame (Flounder) - 120 cal	10.75
Hokkigai (Surf Clam) - 90 cal	7.90
Hotate (Scallop) - 90 cal	8.10
Hotate w/ Mayo & Masago - 210 cal	8.10
Ika (Squid) - 110 cal	7.50
Ikura (Salmon Roe) - 140 cal	11.10
Kazunoko (Fish Eggs) - 100 cal	8.10
Maguro (Tuna) - 160 cal	9.15
Poke Ahi - 130 cal	8.45
Saba (Mackerel) - 220 cal	7.65
Sake (Salmon) - 200 cal	8.25
Shiromi (White Fish) - 130 cal	7.50
Tako (Octopus) - 120 cal	7.50
Tamago (Egg) - 140 cal	5.15
Tobiko (Flying Fish Roe) - 120 cal	7.95
Tsubugai (Japanese Whelk) - 100 cal	7.25
Unagi (Fresh Water Eel) - 220 cal	10.75
Uni (Sea Urchin) - 110 cal	15.95

Sushi Platters**

Place orders 2 hours in advance & 24 hours in advance for select holidays

Take Sushi Platter - 3730 cal	140.00
56 total pieces - including California uramaki & the following nigiri sushi - maguro, hamachi, tsubugai, uni, sake, ikura, ika, amaebi, unagi & tamago.	
Matsu Sushi Platter- 3280 cal	96.75
52 total pieces - including California uramaki & the following nigiri sushi - maguro, hamachi, sake, shiromi, ika, ebi, tako, ikura & tamago.	
Ume Sushi Platter- 1940 cal	74.00
32 total pieces - including California uramaki & the following nigiri sushi - maguro, hamachi, sake, shiromi, ika, ebi, tako, ikura & tamago.	
Combo Maki Sushi Platter- 2650 cal	56.50
64 total pieces - including California uramaki, tekka maki, kappa maki, oshinko maki, futomaki & inari sushi.	

KAHALASUSHI

Located at Zippy's Kahala
4134 Waialae Avenue, Across Kahala Mall

PHONE: 733-3737



Sushi Sashimi Combo

*Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially in consumers with certain medical conditions.

2,000 calories a day is used for general nutrition advice, but calorie needs may vary.

Teishoku* [Served with Toss Greens or Potato Salad, Rice & Miso Soup]
 Choice of 2 Items (690 - 1300 cal) 19.50 | Choice of 3 Items (840 - 1710 cal) 23.75



Miso Butterfish (add \$4)



Salmon Shioyaki



Sashimi - Maguro (Tuna) & Sake (Salmon)



Teriyaki Chicken



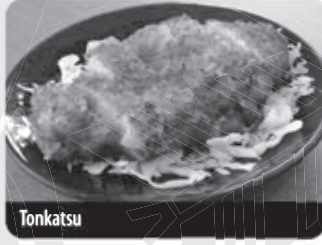
Chicken Katsu



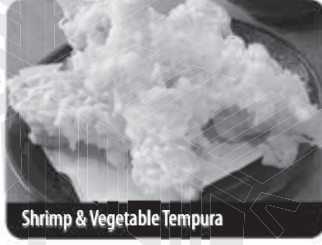
Karaage Chicken



Teriyaki Beef

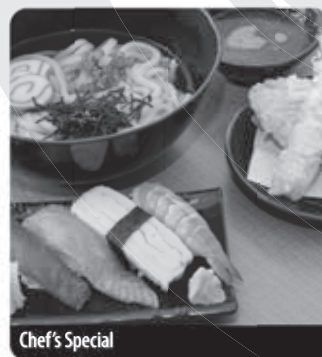


Tonkatsu



Shrimp & Vegetable Tempura

Special Entrees*



Chef's Special



Sashimi Combo (Served with Miso Soup)



Tempura Zaru



Tempura Udon

Specialty Dishes* [Served with Miso Soup]

- Chirashi Sushi - 820 cal 26.95
(A Variety of Toppings with a Large Bowl of Sushi Rice - Chef's Choice, Ebi, Hamachi, Ika, Ikura, Maguro & Tamago)
- Sushi & Sashimi Combination - 940 cal 31.50
(Sushi: Ebi, Ika, Maguro, Sake, Shiromi & Tamago; Sashimi: Hamachi, Maguro & Sake)
- Sushi Combination A (8 pcs) - 580 cal 19.95
(Ebi, Ika, Ikura, Maguro, Sake, Shiromi, Tako, Tamago)
- Sushi Combination B (12 pcs) - 780 cal 28.65
(Sushi Combination A plus Hokkigai, Kazunoko, Maguro & Tobiko)

Sorry, No Substitutions on Any Sushi Combination Dishes. Ask your server for item availability.

House Entrees

- Saba Shioyaki - 670 cal 18.50
(Broiled Mackerel) with Miso Soup, Rice & Tossed Greens
- Fried Hamachi Kama - 590 cal 24.45
(Grilled Yellowtail) with Miso Soup & Rice
- Chef's Special* - 870 cal 21.60
(Nigiri Sushi - Ebi, Maguro, Sake, Tamago; Kake Udon, Shrimp & Vegetable Tempura)
- Salmon Ochazuke - 280 cal 8.10



Maguro Sashimi

Sashimi* [Served with Miso Soup & Rice]

- Hamachi Sashimi (Yellowtail) - 520 cal 31.15
- Maguro Sashimi (Tuna) - 560 cal 22.65
- Sake Sashimi (Salmon) - 610 cal 22.65
- Sashimi Combination - 610 cal 26.95
(Hamachi, Maguro, Sake and Tako)



Sushi Combination A

Tempura [Served with Miso Soup & Rice]

- Tempura Combination Plate - 940 cal 19.95
- Shrimp Tempura - 880 cal 16.75
- Fish Tempura - 1000 cal 18.00
- Vegetable Tempura - 730 cal 14.15



Unagi Don (Fresh Water Eel on Rice)

Donburi Mono* [Served with Miso Soup]

- Spicy Tuna Don (Spicy Tuna on Rice) - 930 cal 16.35
- Tekka Don (Tuna Sashimi on Rice) - 780 cal 22.00
- Unagi Don (Fresh Water Eel on Rice) - 880 cal 23.15
- Katsu Don (Pork Katsu on Rice) - 1010 cal 12.65
- Oyako Don (Chicken and Egg on Rice) - 940 cal 11.95
- Ten Don (Tempura on Rice) - 740 cal 13.50

Udon/Soba

- Kake (Plain) - 260-310 cal 9.10
- Kitsune (Topped with Fried Tofu) - 340-390 cal 10.15
- Tanuki (Sprinkled with Tempura Flakes) - 360-410 cal 9.40
- Tempura (Topped with Shrimp Tempura) - 490-550 cal 11.45
- Tempura Zaru (Cold Noodles with Tempura) - 520-570 cal 11.45
- Zaru (Cold Noodles) - 250-300 cal 8.00

More to Enjoy

- Miso Soup - 60 cal 2.50
- Edamame - 250 cal 6.90
- Salmon Skin Salad - 140 cal 7.05
- Poke* - 110 cal 10.75
- Yamakake* (Grated Mountain Yam over Maguro) - 130 cal 11.55

Dessert

- Ice Cream (Green Tea, Azuki or Coffee) - 220-230 cal 4.95

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 Additional nutritional information available upon request.

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