



ISLAND-STYLE STARTERS

EDAMAME (SOY BEANS)	\$8.50
GARLIC EDAMAME	\$9.75
HIYAYAKKO (COLD TOFU)	\$9.00
Mrs. Cheng's Island Tofu served with Bonito Flakes & Grated Ginger	
NAMETAKE TOFU	\$11.50
Served with Seasoned Mushrooms, Bonito Flakes, Daikon, Green Onion, Grated Ginger and Ponzu Sauce	
SIDE KIM CHEE	\$4.50
FRENCH FRIES – CHOICE OF SHOESTRING OR CRINKLED	\$10.00
GARLIC FRIES – CHOICE OF SHOESTRING OR CRINKLED	\$11.00
GARLIC BREAD	\$4.75
SAUTEED MUSHROOMS	\$13.50
Button Mushrooms Sautéed with Shallots, White Wine & Garlic Butter and topped with Parmesan Cheese	
ESCARGOT	\$15.25
Baked in Mushroom Cups with Garlic Butter, Havarti, Mozzarella & Parmesan Cheese, Served with Puff Pastry	
CHINESE-STYLE CRISPY ROAST PORK	\$13.75
CHINESE SLIDERS	\$14.75
Roast Pork and Char Siu with Bao Bun	
BIG ISLAND SMOKED PORK	\$12.75
KALUA SLIDERS	\$13.75
Kalua Pork lightly drizzled with Liliko'i BBQ Sauce & Grilled Pineapple	
CRISPY FRIED CHICKEN GIZZARDS	\$14.25

SEAFOOD STARTERS

OCEAN CLAMS SASHIMI	\$13.75
OCEAN CLAMS POKE	\$15.00
CALAMARI	\$14.25



SOUPS & SALADS

CHEF COLIN'S OXTAIL SOUP \$16.50
Served with Steamed Rice

HOUSE SALAD \$6.00/\$9.75
Choice of House or Ranch Dressing

PUPUKEA FARMER'S BLEND \$9.75/\$17.00
Pupukea Greens, Grape Tomatoes, Avocado, Maui Onion, Capers and Bay Shrimp tossed in Red Wine Vinaigrette and topped with Okinawan Potato Curls

CHINESE CHICKEN SALAD \$9.25/\$16.00
Shredded Chicken Breast tossed with Fresh Greens, Bean Sprouts, Carrots, Won Ton Strips, Chinese Parsley and our Oriental Dressing

NALO GREENS SALAD \$9.25/\$16.50
Nalo Greens and Hau'ula Vine-Ripened Tomatoes tossed in Red Wine Vinaigrette and topped with Crumbled Bleu Cheese

TOFU SALAD \$9.00/\$16.00
Tofu and Fresh Greens tossed in Oriental-style Dressing, Bonito Flakes and Nori Strips

CAESAR SALAD \$9.00/\$16.00
Romaine Lettuce, Parmesan Cheese and Herb Croutons

SIDE MACARONI SALAD \$3.00

SALAD ADD-ONS:

TOFU \$3.75

AVOCADO \$3.75

BAY SHRIMP \$4.00

PASTA

MUSHROOM & ASPARAGUS CARBONARA \$15.25

-ADD BIG ISLAND SMOKED PORK \$17.25

-ADD SHRIMP \$18.25

-ADD BIG ISLAND SMOKED PORK & SHRIMP \$20.50



RICE & NOODLES

SIDE STREET'S SIGNATURE FRIED RICE **\$13.75**

Served with Bacon, Portuguese Sausage, Char Siu, Green Onion, Peas and Carrots

ADD KIM CHEE **\$15.25**

ADD LUP CHEONG **\$16.25**

THE "WORKS" FRIED RICE **\$16.75**

YAKISOBA **\$13.75**

Fresh Soba Noodles with Garden Vegetables, Kamaboko, Char Siu and Chinese Parsley

ADD KIM CHEE **\$15.25**

"SIDE" SOBA **\$15.25**

Our Yakisoba with Snow Peas, Shiitake Mushrooms, Asian Vegetables, Vegetarian Fishcake and Roast Pork

ADD KIM CHEE **\$16.75**

BOWL OF FURIKAKE RICE **\$4.25**

MUSUBI **\$3.00**

SEAFOOD ENTREES

STEAMED MANILA CLAMS **MARKET**

Sautéed with Garlic Butter and Shallots

POCHO CLAMS **MARKET**

Manila Clams with a local twist served with Kukui's Portuguese Sausage, Onions, Red and Green Bell Peppers and Fresh Cilantro

SHRIMP SCAMPI **\$15.25**

Black Tiger Shrimp sautéed with Mushrooms, Zucchini and Capers in Garlic Butter

FURIKAKE CRUSTED AHI FILET **MARKET**

Served on a bed of Nalo Greens

PESTO AHI FILET **MARKET**

Served on a bed of Nalo Greens

AHI STEAK - FRIED OR BROILED **MARKET**



FROM THE GRILL...

BBQ BABY BACK RIBS – CHOICE OF HOISIN OR LILIKO’I	\$19.25
12 OZ. SIZZLING NEW YORK STEAK Charbroiled USDA Choice served Pupu Style on a Bed of Sautéed Onions & Mushrooms in Garlic Butter	MARKET
12 OZ. SIZZLING RIB EYE STEAK Charbroiled USDA Choice served pupu style on a bed of sautéed Onions & Mushrooms in Garlic Butter	MARKET
KAL BI – CHOICE OF BONE-IN OR BONELESS Charbroiled Korean Style Short Ribs accompanied with Kim Chee	MARKET
HAWAIIAN-STYLE PULEHU SHORT RIBS	MARKET
TERIYAKI BEEF Char-Broiled Marinated Tender Slices of Rib Eye of Beef	\$15.50
HALF-POUND BACON CHEESEBURGER Served with Lettuce, Tomato and Onions	\$13.25
BACON CHEESEBURGER SLIDERS Three Homemade Hamburgers served with Fries	\$14.50

**SIDE STREET’S FAMOUS
PAN-FRIED ISLAND PORK CHOPS**
Crispy on the outside and juicy on the inside!
\$24.00



POULTRY

BUFFALO CHICKEN WINGS	\$14.50
SPICY GARLIC CHICKEN Fried and dipped in a Spicy Garlic Sauce	\$14.50
LANI'S CHICKEN WINGS Wings marinated in our secret sauce and served with Fries	\$14.50
MOCHIKO CHICKEN	\$14.50
WING ZINGS	\$14.50
MISOYAKI CHICKEN Boneless and Grilled Chicken marinated in our Miso Sauce	\$14.50
CHICKEN KATSU Egg Battered and rolled in Panko	\$14.50
TERIYAKI CHICKEN	\$14.50
POPCORN CHICKEN & FRIES	\$14.50

DESSERT

LILIKO'I CRÈME BRULEE	\$8.00
BROWNIE SERVED WITH ROSELANI'S VANILLA ICE CREAM Served warm with Roselani's Vanilla Ice Cream and Chocolate Syrup	\$9.50
FRIED POUND CAKE Served with Roselani's Vanilla Ice Cream and Chocolate Syrup	\$9.50
MOM'S SWEETBREAD PUDDING Hawaiian Sweetbread served with Roselani's Vanilla Ice Cream	\$9.50
SIDE STREET'S SIGNATURE PEANUT BUTTER CRUNCH Served with Roselani's Vanilla Ice Cream	\$10.00
MOLTEN CHOCOLATE CAKE Served with Roselani's Vanilla Ice Cream *20 MINUTE PREPARATION TIME	\$10.25
ISLAND-STYLE ROSELANI'S ICE CREAM CHOICE OF VANILLA, HAUPIA OR SEASONAL SELECTION	\$7.00
HENRY WEINHARDT'S SODA FLOATS CHOICE OF ROOT BEER, VANILLA CRÈME OR ORANGE CRÈME Served with Roselani's Vanilla Ice Cream	\$7.75