

*Side  
Street  
Inn*

HONOLULU, HAWAII

**menu**

# BEEF

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**\*12 oz. SIZZLING RIB-EYE STEAK** market price

*Char-Broiled USDA Choice cut pupu style*

*Served on a bed of Onions & Mushrooms sautéed in House Garlic Butter*

**\*12 oz. SIZZLING NEW YORK STEAK** market price

*Char-Broiled USDA Choice cut pupu style*

*Served on a bed of Onions & Mushrooms sautéed in House Garlic Butter*

**\*SIZZLING "BONE-LESS" KALBI** market price

**house specialty**

*Char-Broiled Korean-Style Short Ribs*

*Served on a bed of stir-fried Asian Greens and Kim Chee*

**\*"BONE-IN" KALBI** market price

*Char-Broiled Korean-Style Short Ribs*

*Served with Kim Chee*

**\*"ISLE STYLE" PULEHU SHORT RIBS** market price

*Boneless Short Ribs seasoned & grilled with a Local Flavor*

*Served with a Chili Pepper Water, Fresh Garlic & Shoyu Sauce*

**TERIYAKI RIB-EYE** \$15

*Char-Broiled slices of Rib-Eye marinated in our House Teriyaki Sauce*

# PORK

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**LILIKOI BBQ BABY BACK RIBS** \$18.75

**house specialty**

*Char-Broiled Tender Pork Baby Back Ribs*

*Basted with our House Lilikoi BBQ sauce*

**HOISIN BBQ BABY BACK RIBS** \$18.75

**house specialty**

*Char-Broiled Tender Pork Baby Back Ribs*

*Basted with our House Hoisin BBQ sauce*

**PAN-FRIED ISLAND PORK CHOPS** \$21.50

**house specialty**

*ALWAYS Fresh Cut Island Pork Chops*

*Seasoned and Pan-Fried to a golden brown*

**BIG ISLAND SMOKED PORK** \$12.50

*Lightly Char-Broiled and served on a bed of cabbage*

**CRISPY SKIN ROAST PORK** \$12

*Chinese Style Crispy Skin Roast Pork served with Hot Mustard*

# FISH & SEAFOOD

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## FRESH FLOWN ISLAND KAMPACHI

*YOUR CHOICE 3 WAYS:*

### OVEN ROASTED KAMPACHI    market price

*Crusted Kampachi Filet topped with a Coconut Lime Beurre Blanc Sauce  
Served over Steamed Asian Vegetables*

### CHINESE STYLE STEAMED KAMPACHI    market price

*Chinese Style Steamed Kampachi Filet finished with Hot Peanut Oil  
Served over sautéed Asian Greens*

### CRISPY DEEP FRIED KAMPACHI    market price

*Deep Fried Kampachi Filet served with Chili Garlic Soy Sauce*

### \*BLACKENED AHI    market price

**house specialty**

*Cajun-Seared Fresh Island Ahi served with Spicy Mustard & Sweet Shoyu Sauce*

### TRADITIONAL BASIL PESTO CRUSTED AHI    market price

*Served on a bed of Nalo Greens*

### NORI FURIKAKE CRUSTED AHI    market price

**house specialty**

*Served on a bed of Nalo Greens*

### CHAR-BROILED OR PAN-FRIED AHI FILET    market price

*Seasoned Ahi Filet Char-Broiled or Pan-Fried*

### AHI BELLY    market price

*Ahi Belly Filet seasoned and Pan-Fried*

### \*AHI POKE    market price

### OCEAN CLAMS SASHIMI    \$13    "POKE STYLE"    \$13

### FRESH STEAMED MANILA CLAMS    market price

*Manila Clams steamed in Our Classic Herb Seasoned Butter & White Wine Broth  
Served with Garlic Bread*

### POCHO CLAMS    market price

**house specialty**

*Steamed Manila Clams with Kukui Brand Portuguese Sausage, Bell Peppers & Onions  
Served with Garlic Bread*

### SHRIMP SCAMPI    \$15

*Black Tiger Shrimp sautéed with Mushrooms, Zucchini & Capers in House Garlic Butter*

### CALAMARI    \$13

*Battered and Deep Fried Calamari Strips served with a Spicy Marinara*

# CHICKEN

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## MISOYAKI CHICKEN \$14

*Char-Broiled Boneless Chicken marinated in our House Miso Sauce*

## TERIYAKI CHICKEN \$14

*Char-Broiled Boneless Chicken marinated in our House Teriyaki Sauce*

## SPICY CHICKEN \$14

**house specialty**

*Battered Boneless Chicken Deep Fried then dipped in our House Garlic Sauce*

## SIDE STYLE FRIED CHICKEN \$14

*Deep Fried Boneless Marinated Chicken rolled in Seasoned Flour*

## CHICKEN KATSU \$14

*Deep Fried Boneless Marinated Chicken rolled in Panko*

## CHEF'S LANI WINGS \$14

*Marinated Chicken Wings tossed in Season Flour & Deep Fried served with French Fries*

## BUFFALO WINGS \$14

*Deep Fried Chicken Wings tossed Spicy Buffalo Sauce served with Ranch Dressing*

## WING ZINGS \$14

*Spicy Battered Chicken Wings cooked to a golden brown served with Ranch Dressing*

## CRISPY FRIED CHICKEN GIZZARDS \$12.50

*Marinated & Seasoned Chicken Gizzards Battered and Deep Fried*

## POPCORN CHICKEN \$11

*Boneless Chicken Battered and Deep Fried served with Seasoned French Fries*

# FRIED RICE

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## "AWARD WINNING" SIDE STYLE FRIED RICE \$13

**house specialty**

*Char Siu, Portuguese Sausage & Bacon, Peas & Carrots and Green Onions*

## with KIM CHEE \$14.50

## with LUP CHEONG \$14.75

## "SIDE STREET WORKS" FRIED RICE \$16

*Our "Award Winning" Side Style Fried Rice with Lup Cheong and Kim Chee*

# FRIED NOODLES

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## YAKISOBA \$13

*Sauteed with Garden Vegetables Topped with Kamaboko, Char Siu & Chinese Parsley*

## with KIM CHEE \$14.50

# FRESH SALADS & TOFU

**FARMER'S SALAD** \$15

lite portion \$9

**house specialty**

*Mixed Kula Greens, Shrimp, Maui Onions, Grape Tomatoes & Avocado  
Tossed in our House Red Wine Vinaigrette & Capers*

**NALO GREEN SALAD** \$15

lite portion \$9

*Locally Grown Mixed Nalo Greens tossed in our House Red Wine Vinaigrette Dressing  
Topped with Crumbled Bleu Cheese  
Served with Hau'ula Vine Ripened Tomatoes & Cucumbers*

**CHINESE CHICKEN SALAD** \$15

lite portion \$9

*Shredded Chicken Breast and Fresh Mixed Greens  
Tossed in our House Oriental-Style Dressing*

**SPINACH SALAD** \$15

lite portion \$9

*Tossed in our Homemade Balsamic Vinaigrette  
Served with Hau'ula Vine-Ripened tomatoes  
Topped with Bacon, Egg & Shredded White Cheddar Cheese*

**\*CAESER SALAD** \$15

lite portion \$9

*Fresh Romaine Lettuce, Herb Croutons & Parmesan Cheese  
Tossed in our own Classic Caesar Dressing*

**\*BEER MAN'S CAESER SALAD** \$16

lite portion \$9.50

*Salami, Pretzels & White Cheddar Cheese*

**\*SHRIMP CAESER SALAD** \$16

lite portion \$9.50

**\*FRESH GRILLED HERB CHICKEN CAESER SALAD** \$16

**SIDE HOUSE SALAD** \$10

lite portion \$6.50

*Tossed Salad with choice of House or Ranch Dressing*

**HIYAYAKKO (COLD TOFU)** \$8

*Sliced Soft Cold Tofu Topped with Bonito Flakes and Green Onions  
Served with grated Ginger*

**NAMETAKE TOFU** \$9

*Soft Cold Tofu with "Nametake" Mushrooms Topped with our House Ponzu Sauce  
Garnished with Bonito Flakes, Grated Daikon & Green Onions*

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**"COLIN'S HOMEMADE OXTAIL SOUP" \$16**

*Served with Nori Musubi & All the Fixings*

**CHINESE PORK "SLIDAHS" \$14.50**

*Slices of Chinese Crispy Skin Roast Pork and Char Siu  
Served with (3) Steamed Bao and Hot Mustard*

**KALUA PIG "SLIDAHS" \$12**

*(3) Steamed Bao stuffed with Succulent Kalua Pig and a Grilled Pineapple Slice  
Drizzled with Lilikoi BBQ Sauce*

**SIDE STYLE ROGUE PIE \$16**

*Chef's Special of the Week*

**EDAMAME (SOY BEANS) \$8.50**

*Boiled in Hawaiian Salt Brine*

**GARLIC EDAMAME (SOY BEANS) \$10**

*Tossed with Fresh Garlic & Sautéed in our House Garlic Butter*

**SAUTÉED MUSHROOMS \$12**

*Button Mushrooms Sautéed with Shallots, White Wine & our House Garlic Butter  
Topped with Parmesan Cheese*

**ESCARGOT WITH GARLIC BREAD \$14**

*French Snails Baked in our House Garlic Butter & Finished with a Parmesan Crust*

**SIDE BURGERS & SANDWICHES \$14**

*Teriyaki Rib-Eye, Grilled Herb Chicken, Teriyaki Chicken or \*Cheeseburger  
Served Deluxe with French Fries*

**BASKET OF FRENCH FRIES \$10**

*Choice of Crinkle Cut or Shoestring French Fries*

**GARLIC FRENCH FRIES \$11**

*Choice of Crinkle Cut or Shoestring French Fries  
Tossed in Fresh Garlic & House Garlic Butter*

**GARLIC BREAD \$4.50 STEAMED BAO (3) for \$4.50**

**MACARONI SALAD \$2.50 KIM CHEE \$4.50**

**BOWL RICE \$4 MUSUBI (2) for \$3.50**