



Side Street Inn was founded in 1992 by beloved Chef Colin Nishida. What started as a small, hole-in-the-wall bar on Hopaka Street quickly gained media attention when it became the spot for Hawaii's top chefs to hang out after a long day of being in the kitchen. Chef Colin made guests feel like family and as a result, Side Street Inn's list of local "regulars" grew each year, eventually leading him to open a second location in Kapahulu. His signature dishes such as Side Street Inn's Fried Rice, Spicy Chicken and Pan-Fried Island Pork Chops became island favorites for locals and visitors.

After , Side Street Inn continues to garner multiple awards for Best Bar and Best Local Comfort Food. In October 2017, Chef Colin was named Restaurateur of the Year by Honolulu Magazine, just 4 months before his passing.

Chef Colin's legacy continues to live on at Side Street Inn with his award-winning food and festive atmosphere.

Chef Colin's Classics

Prix Fixe Menu served family style

Alae Salt Edamame

Farmer's Salad

Signature Fried Rice

Signature Spicy Chicken

Pan-Fried Pork Chops

Sizzling Boneless Kal bi

\$120 (3 - 4 guests)

\$230 (6 - 8 guests)

*Not inclusive of Hawaii State Tax and Gratuity

DINE-IN MENU

thank you for joining us!

beef

Sizzling Boneless Kal bi

char-broiled Korean style boneless short ribs
served over stir-fried asian greens & kim chee

market

Bone-In Kal bi

char-broiled Korean style bone-in short ribs
served with kim chee

market

"Isle Style" Pulehu Short ribs

boneless short ribs seasoned & grilled with a local flavor
served with chili pepper water & shoyu sauce

market

pork

Pan-Fried Pork Chops

fresh cut pork chops seasoned & pan-fried to a golden brown

\$29

Lilikoi BBQ Baby Back Ribs

char-broiled tender pork baby back ribs
basted with our house lilikoi bbq sauce

\$21.50

Crispy Skin Roast Pork

served with Chinese style hot mustard & shoyu

\$18

Roast Pork Poke

roast pork, grape tomatoes, sweet & green onions
tossed in our citrus shoyu vinaigrette sauce

\$18.50

chicken

Signature Garlic Chicken

AKA "Spicy Chicken"

battered boneless chicken deep-fried & dipped in our house garlic sauce

\$19

Chicken Katsu

deep fried boneless seasoned chicken rolled in panko
served with house dipping sauce

\$19

Misoyaki Chicken

char-broiled boneless chicken marinated in our house miso sauce

\$19

Kal bi Chicken

char-broiled boneless chicken marinated in our house kal bi sauce

\$19

fresh catch

Poke of the day

market

Chef's Special of the day

market

Nori Furikake Crusted Fish

served on a bed of fresh spring mix

market

Parties of eight or more may be subject to an 18% service charge.

Menu & Prices are subject to change without notice. Prices are not inclusive of Hawaii State Tax.



Menu effective July 5, 2021

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



DINE-IN MENU

thank you for joining us!


rice

- Signature Fried Rice**  \$17
char-siu, portuguese sausage, & bacon
peas & carrots, & green onions
- Kim Chee Fried Rice**  \$18.50
our Signature Fried Rice with kim chee
- Lup Cheong Fried Rice**  \$19.50
our Signature Fried Rice with lup cheong sausage
- "Da Works" Fried Rice**  \$19.75
our Signature Fried Rice with kim chee & lup cheong sausage
- Bowl of White Rice with Furikake** \$5.25

fried noodles

- Yakisoba**  \$17
sun brand yakisoba (wheat noodles) sauteed with garden vegetables
topped with kamaboko (fish cake), char siu, & chinese parsley
- Kim Chee Yakisoba**  \$18.50
Yakisoba with kim chee

fresh salads

- Farmer's Salad**  \$11.75/\$19.25
fresh spring mix, bay shrimp, grape tomatoes,
sweet onions, avocado, & capers
house red wine vinaigrette
- Chinese Chicken Salad** \$11/\$18.25
mix greens, won bok, celery, bean sprouts, & shredded chicken breast
house oriental-style dressing
- House Salad** \$9/\$16
fresh spring mix, cucumbers, tomatoes, & crumbled bleu cheese
house red wine vinaigrette

more sides

- Sauteed Mushrooms** \$17
button mushrooms sauteed with shallots, white wine, & house garlic butter
topped with parmesan cheese
- Edamame (Soybeans)** \$11
seasoned with hawaiian salt brine
- Garlic Edamame** \$12
sauteed with fresh garlic & our house garlic butter
- Shoestring French Fries** \$12
- Garlic Shoestring French Fries** \$13
- Side Potato Mac Salad** \$5.25
- Side Kim Chee** \$6