

# The Corner Kitchen

477 Kapahulu Ave  
(across from Rainbow Drive-In)  
(808) 732-3217

## **Live Hawaiian Music**

Sunday - 6:30-8:30pm call for schedule

Monday - Hoku Z, 6:30-8:30pm

Tuesday - Holunape, 6:30-8:30pm

Wednesday - Maunalua, 6:30-8:30pm

Thursday - Waipuna, 6:30-8:30pm

Friday - Kupaoa, 7:00-9:00pm

Saturday - Hi'ikua, 6:30-8:30pm

**Open Daily from 5pm**

## ~~ SOUPS ~~

### Oxtail Soup 12

Large pieces of oxtail in our broth that has simmered for hours served with mustard cabbage and chinese parsley, rice and grated ginger

### Hot & Spicy Soup 8

Clams, cabbage, daikon, eggplant simmered in a kim chee based broth topped with bean sprouts

### Miso Soup 5

Miso is added to our homemade broth and served with wakame seaweed and green onions

### Ramen

#### Shoyu 10

Shoyu-based broth served with nori, egg, pork and veggies

### Miso Butter 11

Miso is added to our oxtail broth served with nori, egg, pork and veggies

#### Cheese 12

Pork-based broth with grated parmesan served with nori, egg, pork and veggies

#### Deluxe 15

Your choice of shoyu, miso butter or cheese ramen topped with shrimp tempura and marinated beef

## ~~ SALADS ~~

### Simple Salad 5

Spring Mix salad topped with Tomatoes & Cucumber served with our homemade ruby red French Dressing

### Avocado Tomato 8

Sliced Tomatoes topped with Avocado & Parmesan Cheese drizzled with our homemade ruby red French Dressing

### Asian Slaw Salad 5

Shredded carrots, daikon, cabbage and bean sprouts with sweet chili dressing

### Salmon Skin Salad 10

Spring Mix topped with crispy salmon skin served with a sesame dressing

### Sashimi Salad 11

Assorted sashimi with maui onions, on a bed of spring mix topped with a ponzu sesame dressing

### Softshell Crab Salad 12

Spring Mix topped with 2 crispy softshell crabs served with a sesame dressing

## ~~ APPETIZERS ~~

### Ahi Sampler 13

4 pieces - Maguro, Garlic Ahi, Spicy Tuna and Ahi Tataki Sushi

### Fried Hamachi 7

Tender pieces of hamachi lightly fried and topped with green onions

### Garlic Miso Ahi 6

Grilled pieces of Ahi that are topped with a garlic miso sauce

### Ahi Tataki 7

5 pieces of Seared Ahi topped with Maui Onions & Green Onions served with a garlic ponzu sauce



### Shrimp Bruschetta 9

2 pieces of grilled pesto marinated shrimp served on toasted french bread topped with balsamic bruschetta

## ~~ SMALL PLATE ~~

### Local Poke 11

Good old fashion Poke with a twist

### Blackened Ahi 12

Cajun seasoned seared ahi served with a wasabi aioli

### Steamed Clams 12

Steamed Manila Clams served in its own juices with ginger infused sake

### BBQ Ribs 9

Marinated pork ribs grilled with our own homemade BBQ sauce

### Ika Geso 10

Deep fried squid served with a shiso salsa fresca

### Spicy Shrimp 12

Fried Shrimp served with a spicy mayo sauce topped with tobiko

### Fried Oxtail 10

We take the oxtail from our soup and deep fry it then toss it in a shoyu ginger sauce

### Corner Sampler A 18

Spicy Shrimp, Spicy Ahi roll & Cory-en Chicken

### Corner Sampler B 18

Teriyaki Chicken, California roll & Ika Geso

## ~~ LARGE PLATE ~~

### Kal-Bi Piles 14

A local favorite of specially marinated Boneless Short Ribs

### Karaage Chicken 8

Morsels of Chicken marinated in Sake & ginger then deep fried

### Crispy Crunchy Ribs 14

Tired of Fried Pork Chops? Try these crunchy deep fried Baby Back Pork Ribs

### Poi Dog Platter 18

The Corner Kitchen Special – Kal-Bi, Crispy Crunchy Ribs & Karaage Chicken

### Cory-en Spicy Chicken 9

Our own karaage chicken with a special Korean dipping sauce

### New York Steak 12

8oz New York Steak grilled with our homemade salt & served over spring mix

### Yakisoba 10

Noodles fried with pork, onions & bean sprouts topped with aonori and red ginger

### Teriyaki Chicken 9

Specially marinated chicken grilled and served on a bed of greens

## ~~ COMPLETE ~~

### Curry 12

Choice of 1 – Kakiage Tempura, Chicken Katsu, Karaage Chicken or Gyu Katsu with curry sauce

### Chazuke 13

Choice of 2 – Kakiage Tempura, Chicken Katsu, Karaage Chicken or Gyu Katsu served with salad and chazuke (tea rice)

### Teishoku 17

Black & Blue Ahi, Karaage Chicken and Kal-Bi served with rice and salad

### Tempura 15

Shrimp, Ahi and assorted vegetables served with rice and salad

### Steak, Crab & Fries 24

NY Steak & Crab served with Fries

### Corner Carbonara 17

A classic favorite made with Smoked Bacon & Cream served with penne pasta

### Softshell Crab Pasta 20

Deep fried softshell crab on penne pasta topped with lemon caper sauce

### Seafood Scampi 23

Shrimp, Scallops, Mussels & Clams served with penne pasta

~~~~~ **NIGIRI** ~~~~~  
(2 pieces per order)

Maguro 6  
Garlic Ahi 6  
Chu Toro 8  
Natto 5  
Tobiko 5  
add quail egg 6  
Uni 8  
add quail egg 9  
Hamachi 7  
Ebi 5  
Amaebi 10  
Unagi 6  
Salmon 6  
Garlic Salmon 7  
Ikura 7  
Tamago 5  
Shiromi 6  
Inari 3  
Spicy Tuna 5

**Nigiri Combo A 12**  
5 pieces assorted nigiri

**Nigiri Combo B 21**  
9 piece assorted nigiri

**Nigiri Combo C 30**  
10 piece assorted nigiri plus  
a california roll



~~~~~ **SASHIMI** ~~~~~  
(5 pieces per order)

Maguro Sashimi 12  
Chu Toro Sashimi 15  
Hamachi Sashimi 14  
Shiromi Sashimi 12  
King Salmon Sashimi 12  
Uni Sashimi 15

 **Omakase Sashimi 35**  
(chef's choice)

**Deluxe Chirashi 25**  
Maguro, Salmon, Shiromi,  
Tamago, Hamachi, Amaebi,  
Ikura on sushi rice

**Sashimi Combo A 9**  
6 piece set - Maguro, Salmon,  
Hamachi

**Sashimi Combo B 18**  
12 piece set - Maguro,  
Salmon, Hamachi, Shiromi

**Sashimi Combo C 25**  
14 piece set - Chu Toro, Salmon,  
Hamachi, Shiromi, Uni

## ~~~~~ SPECIALTY ROLLS ~~~~~

### Hero 12

California Roll topped with seared tuna served with a ponzu and sesame sauce

### Dragon 12

California Roll topped with Unagi

### Rainbow 12

California roll topped with assorted fish

### 911, HELP! 12

California Roll topped with spicy tuna drizzled with Sriracha (caution, this one is HOT!)

### Alaskan King Roll 13

California Roll topped with King Salmon and Ikura

### Tempura 10

### Spicy Tempura 13

Tempura Roll topped with Spicy Tuna

### Deluxe Spicy Tempura 15

Spicy Tempura Roll with Snow Crab, cucumber, avocado topped with Chiso & Spicy Tuna

### Tempura Dragon 15

Shrimp tempura, crab meat and cucumber topped with unagi and avocado

### Caterpillar Roll 12

Unagi, Cucumber topped with Avocado drizzled with unagi sauce

### Spicy Eel 13

Spicy Tuna Roll topped with Unagi

### Da What! 12

Spicy Tuna topped with cooked shiromi

### Hawaii Big Eye 13

Spicy Tuna, Cucumber topped with Ahi, Avocado, Green Onions drizzled with Ponzu & Sweet Chili

### Soft Shell Crab 10

### Da Chi Bomb 13

Soft Shell Crab Roll topped with Spicy Tuna

### Deluxe Chi Bomb 15

Da Chi Bomb with Snow Crab, cucumber and avocado topped with Chiso & Spicy Tuna

### King Salmon Roll 12

Cucumber, Avocado topped with seared salmon drizzled with ponzu

### Uni Roll 15

Cucumber, Avocado topped with Uni and Chiso

### Garlic Ahi 12

Cucumber, Avocado topped with seared Ahi, garlic Aioli, ponzu & green onions

### Garlic Salmon 12

Cucumber, Avocado topped with seared Salmon, garlic Aioli, ponzu & green onions

### Ahi Tataki Roll 12

Cucumber, Avocado topped with seared Ahi, Maui Onions drizzled with Garlic Ponzu

### Hamach-yee 10

Negi-hama topped with chiso

## ~~~~~ MAKIS ~~~~~

### Kappa 4

(cucumber)

### Shinko 4

(takuan)

### Ume Chiso 4

### Tekka 5

(maguro)

### Negi Toro 9

### Maguro Avocado 8

### Spicy Tuna 8

### Salmon Avocado 7

### California 7

 New Menu Items

## ~~~~ DESSERTS ~~~~

### **Da Ice Cream Sand 7**

Big Island Dairies Ice Cream sandwiched between grilled sweet Bread

### **Stuffed Trio 7**

Mini Cream Puffs filled with assorted mousse served with a flaming sauce

### **Exploded Banana Split 6**

Sliced bananas topped with one of each flavor of ice cream and assorted syrups

### **Ice Cream 5**

Choose from Tahitian Vanilla, Chocolate, Strawberry Cream or Green Tea



THE BAR at the CORNER KITCHEN proudly features a super well:  
THREE OLIVES VODKA, BEEFEATER GIN, BACARDI RUM, EL JIMMADOR TEQUILA, JACK DANIELS

#### **VODKA**

Three Olives 6  
Stoli 6  
Stoli Blueberry 6  
Stoli Strawberry 6  
Stoli Vanilla 6  
Kettle One 7  
Grey Goose 7  
Belvedere 8  
Ciroc 8  
Stoli Elite 10

#### **GIN**

Beefeater 6  
Tanqueray 6  
Bombay Sapphire 7  
Hendrix 8

#### **RUM**

Bacardi Silver 6  
Bacardi Gold 6  
Bacardi Oak Heart 6  
Captain Morgan 6  
Malibu 6  
Old Lahaina Dark Rum 6

#### **TEQUILA**

El Jimmador 6  
1800 Silver 6  
Patron Silver 7  
Peligroso Silver 7  
Peligroso Reposado 8  
Peligroso Anejo 9

#### **BOURBON**

Jim Beam 6  
Maker's Mark 7

#### **CANADIAN WHISKY**

Crown Royal 6  
Crown Reserve 8

#### **IRISH WHISKY**

Jameson 7

#### **JAPANESE WHISKY**

Yamazaki 12 Year 8

#### **SCOTCH**

Glenlivet 12 year 8  
Macallan 12 year 8  
Johnnie Walker Black 8  
Johnnie Walker Blue 25

#### **TENNESSEE WHISKY**

Jack Daniels 6

#### **COGNAC**

Courvoisier VSOP 10  
Hennessy VS 10

#### **LIQUEURS**

Amaretto 7  
Bailey's Irish Cream 7  
Campari 7  
Canton Ginger Liquor 7  
Chambord 7  
Cointreau 7  
Frangelico 7  
Grand Mariner 8  
Jagermeister 7  
Midori Melon 7  
Southern Comfort 7  
St. Germain Elder Flower 7

#### **DRAFT BEER**

Coors Light 4/12  
Blue Moon 5/15  
Big Swell IPA 5/15  
Sapporo 5/15

#### **BOTTLED BEER**

Coors 4  
Miller Light 4  
Corona 5  
Heineken 5  
Heineken Light 5  
New Castle 5  
Peroni 5  
Guinness 5  
Asahi (large) 10

#### **SHOCHU**

Iichiko 6/50  
Hakutake "Shiro" 7

#### **SAKE by the Glass**

Shirakabe Gura (3 oz) 4  
Shirakabe Gura (6 oz) 7  
Shirakabe Gura (12 oz) 14

Kikusui (3 oz) 7  
Kikusui (6 oz) 12  
Kikusui (12 oz) 24

#### **SAKE by the Bottle**

Kubota 17  
Dassai Daiginjo 20  
Hakkaisan Daiginjo 25  
Perfect Snow Nigori 20  
Hana White Peach 15  
Mio Sparkling Sake 20

#### **JAPANESE LIQUEURS**

Choya Ume Brandy 6  
Koi Shiso Liqueur 7

#### **WINE**

House Chardonnay 6/20  
House Merlot 6/20

#### **CHAMPAGNE**

Jean Louis Brut 8/30

THE BAR at the CORNER KITCHEN proudly features a super well:  
SKYY VODKA, BEEFEATER GIN, CRUZAN LIGHT RUM, SAUZA TEQUILA, JIM BEAM, JACK DANIELS

## SPECIALTY COCKTAILS

### **Momotaro Margarita 8**

The bold flavor of Peligroso Silver tequila and the soft sweetness of white peach combine to pay homage to one of the most storied heros of Japanese Folklore

### **Eden 8**

Simple, clean and crisp. St. Germain Elderflower Liquor and Champagne is perfect anytime, anyplace

### **Satori 8**

The satori is a unique fusion of Canton Ginger Liquor, fresh cilantro, lemon juice and agave nectar to create an enlightening experience

### **Pasadena Martini 8**

Light, floral, and refreshing. Square One Cucumber Vodka and Rose nectar create a crisp and refreshing martini perfect for those hot Hawaiian nights

### **Twisted Ecstasy 8**

Shirakabe Gura Sake, home grown rosemary, Yuzu, and Li Hing Mui powder topped off with seltzer; the definition of Local Asian Fusion

### **The Green Dragon 8**

An Asian twist on a classic cocktail. The Green Dragon takes Maker's Mark Bourbon and the classic mint julep, then combines it with green tea to create a modern twist on a classic cocktail

### **The Mattador 8**

In honor of Sir Francis Drake, the Mattador uses freshly muddled oranges, limes, and mint to enhance the warm vanilla flavor of Bacardi Oakheart Spiced rum to create a one of a kind mojito