

# Side Street Inn

1225 Hopaka St 614 Kapahulu Ave 96814-4302 · +18085910253 · Updated: Jan 14, 2026

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## SALAD 6

### Chinese Chicken Salad

**\$13.00**

shredded chicken breast, tossed with a field of mixed greens & our own oriental-style dressing

### Caesar Salad

**AVAILABLE OPTIONS**

romaine lettuce, parmesan cheese, and herb croutons with our own classic caesar dressing

\$12.00

Add Grilled Herb Chicken Or Bay Shrimp:

\$14.00

### Nalo Green Salad

**\$13.00**

served with our own red wine vinaigrette, hau'ula vine ripened tomatoes, and topped with bleu cheese

### Spinach Salad

**\$13.50**

with hauula vine-ripened tomatoes, homemade balsamic vinaigrette and topped with bacon, egg, and white cheddar cheese

### Farmers Salad

**\$13.00**

shrimp, mixed kula greens, maui onions, grape tomatoes and avocado tossed in capers and our own red wine vinaigrette

### Side House Salad

**\$8.50**

tossed salad, with a choice of house or ranch dressing

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## MAIN 39

### 12 Oz. Sizzling New York Steak

char-broiled usda choice, served pupu style on a bed of sauteed onions & mushrooms in our house garlic butter

### 12 Oz. Sizzling Rib Eye Steak

char-broiled usda choice, served pupu style on a bed of sauteed onions & mushrooms in our house garlic butter

### Kal Bi

char-broiled, korean-style short ribs accompanied with kim chee

### Teriyaki Rib Eye

**\$14.00**

char-broiled, marinated slices of rib eye in our house teriyaki sauce

### Chop Steak With Onions

**\$12.00**

sliced flap steak with sauteed green & white onions & freshly-cracked black pepper

### Pan Fried Island Pork Chops

**\$22.00**

fresh, island pork chops, seasoned then pan-fried to a golden brown

<b>Hoisin Or Liliko'i Bbq Baby Back Ribs</b>	<b>\$18.00</b>
tender pork baby back ribs, char-broiled with a choice of either sauces	
<b>Big Island Smoked Pork</b>	<b>\$12.00</b>
lightly char-broiled on a bed of cabbage	
<b>Misoyaki Chicken</b>	<b>\$13.00</b>
marinated boneless chicken in our special miso sauce	
<b>Teriyaki Chicken</b>	<b>\$12.00</b>
boneless chicken marinated in our house teriyaki sauce, then char-broiled	
<b>Chefs Lani Wings</b>	<b>\$13.00</b>
wings marinated in chefs special oncoction served with french fries	
<b>Spicy Chicken</b>	<b>\$13.00</b>
battered, marinated boneless chicken, deep- fried then dipped in our own spicy sauce	
<b>Buffalo Wings</b>	<b>\$13.00</b>
chicken wings tossed with a tangy buffalo sauce, served with ranch dressing	
<b>Wing Zings</b>	<b>\$12.00</b>
spicy, battered chicken wings cooked to a golden brown, served with ranch dressing	
<b>Side Style Fried Chicken</b>	<b>\$13.00</b>
boneless chicken rolled in seasoned flour and deep fried	
<b>Chicken Katsu</b>	<b>\$12.00</b>
a local favorite	
<b>Crispy Fried Chicken Gizzards</b>	<b>\$10.00</b>
marinated, seasoned chicken gizzards, battered then deep- fried	
<b>Fresh Steamed Manila Clams</b>	
fresh manila clams served with our own classic herb seasoned butter, white wine. served with garlic bread	
<b>Pocho Clams</b>	
steamed manila clams with portuguese sausage and peppers	
<b>Shrimp Scampi</b>	<b>\$14.00</b>
black tiger shrimp sauteed with mushrooms, zucchini & capers in our house garlic butter	
<b>Calamari</b>	<b>\$12.00</b>
battered and deep- fried calamari strips served with a spicy marinara sauce	
<b>Fresh Island Catch Of The Day</b>	
chefs choice of fresh island fish	
<b>Ahi Poke</b>	
<b>Ahi Belly</b>	
specialty filets of island ahi, seasoned then pan-fried	

## Blackened Ahi

cajun-seared fresh island ahi, sliced thin, then served with spicy mustard & sweet shoyu sauce

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## Char-broiled Or Pan- Fried Ahi Filets

seasoned, fresh island ahi, char-broiled or pan- fried

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## Traditional Basil Pesto Crusted Ahi Filet

served on a bed of nalo greens

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## Nori Furikake Crusted Ahi Filet

served on a bed of nalo greens

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## Side Style Famous Fried Rice

**\$12.00**

generous portions of char siu, portuguese sausage, bacon, peas & carrots, and green onion

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## Kim Chee Fried Rice

**\$13.00**

our side style fried rice with kim chee (spicy marinated cabbage)

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## Lup Cheong Fried Rice

**\$14.00**

our side style fried rice with lup cheong (sweet chinese sausage)

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## Side Street Works Fried Rice

**\$15.00**

our side style fried rice with lup cheong, kim chee, and the rest of the goodies

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## Yakisoba

**AVAILABLE OPTIONS**

fresh soba noodles fried with garden vegetables, topped off with kamaboko, char siu, & chinese parsley

\$12.00

With Kim Chee:

\$13.00

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## Sauteed Mushrooms

**\$10.00**

button mushrooms sauteed with shallots, white wine & our house garlic butter. topped off with parmesan cheese

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## Escargot With Garlic Bread

**\$13.00**

french snails baked in our house garlic butter, finished with a parmesan crust

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## Edamame (soy Beans)

**AVAILABLE OPTIONS**

boiled in a hawaiian salt brine

\$8.00

With Garlic: \$9.50

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## Ocean Clams Sashimi

**AVAILABLE OPTIONS**

\$10.00

Poke Style: \$12.00

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## Hiyayakko (cold Tofu)

**\$7.00**

soft cold tofu sliced, served with bonito flakes

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## Nametake Tofu

**\$8.50**

locally made mrs. chengs soft cold tofu with nametake mushroom. garnished with bonito flakes, daikon, green onions and grated ginger

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## SIDE BURGERS & SANDWICHES 4

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<b>Teriyaki Rib Eye</b>	<b>\$12.00</b>
<b>Herb Chicken</b>	<b>\$12.00</b>
<b>Teri Chicken</b>	<b>\$12.00</b>
<b>Cheeseburger</b>	<b>\$12.00</b>

## SIDE DISHES 6

<b>Basket Of Fries</b>	<b>\$8.00</b>
<b>Macaroni Salad</b>	<b>\$2.50</b>
<b>Musubi</b>	<b>\$3.50</b>
<b>Basket Of Garlic Fries</b>	<b>\$10.00</b>
<b>Kim Chee</b>	<b>\$4.50</b>
<b>Bowl Rice</b>	<b>\$4.00</b>

## DESSERTS 10

<b>Molten Lava Cake</b>	<b>\$10.00</b>
a baked to order serving of chocolate decadence topped w/ roselani vanilla ice cream!! (baking time approximately 15-20 minutes)	
<b>Baked Haupia Puffs</b>	<b>\$8.00</b>
accompanied with roselani haupia ice cream, chocolate syrup, powdered sugar & whipped cream	
<b>Lilikoi Creme Brulee</b>	<b>\$6.00</b>
traditional creme brulee with a hint of an ono hawaiian fruit flavor	
<b>Fried Butter Pound Cake</b>	<b>\$8.00</b>
drizzled with creme anglaise, chocolate syrup, & whipped cream with roselani vanilla ice cream	
<b>Brownie Ala Mode</b>	<b>\$8.00</b>
finished off with roselani vanilla ice cream, chocolate syrup, powdered sugar, & whipped cream	
<b>Warm Homemade Bread Pudding</b>	<b>\$8.00</b>
topped with creme anglaise and chocolate syrup. served with roselani vanilla ice cream	
<b>Island Magic</b>	<b>\$7.50</b>
your choice of two (2) roselanis flavors: vani I la, haupia, kona mud pie or mango cream hawaiian macadamia nut shortbread cookie, chocolate syrup, whipped cream & a cherry!	
<b>Chocolate Peanut Butter Crunch</b>	<b>\$7.50</b>
milk chocolate and peanut butter combined with crumbled wafers served slightly warmed with roselani vanilla ice cream	
<b>Rb's Ice Cream Cakes</b>	<b>\$7.50</b>
mochachino, haupia, babana, seasonal flavor	

## Ice Cream Floats

henry weinhards rootbeer or orange creme soda with roselani vanilla ice cream

### AVAILABLE OPTIONS

\$6.00

Rootbeer - Add: \$2.00

Kahlua And Galliano: \$8.00

Orange Creme Add: \$2.00

Amaretto And Cointreau:

\$8.00