

Hapa Kaua'i Party Pans Basics 2024

Pork Belly - cured and slow roasted. Served with garlic sauce.

½ pan - \$90 Full pan - \$190

Karaage - Japanese fried chicken. Marinated boneless, skinless thigh meat battered and fried.

½ pan - \$105 Full pan - \$190

Shoyu Chicken - Garlic/Ginger shoyu slow cooked.

½ pan - \$105 Full pan - \$190

Fried Saimin - egg, cha shu pork, fishcake, negi, pickled shiitake, shoyu/oyster sauce

½ pan - \$105 Full pan - \$190

Ahi Poke - house garlic shoyu or Hawaiian salt. \$35/lb

Rice - ½ pan - \$45 Full pan - \$85

Miso Soup - Small \$30 Large \$60

Namasu - pickled cucumber, sweet onion, and daikon

½ pan - \$70 Full pan - \$120

Edamame - Garlic/Shoyu or Plain

½ pan - \$55 Full pan - \$90

Island Greens - local mixed greens, with cucumbers, tomatoes and soy/ginger vinaigrette

½ pan - \$60 Full pan - \$120

Sauces - Hapa chili crunch, Poke sauce, Soy/Ginger Vinaigrette, Garlic Koji,

Sweet chili sauce

8 oz - \$12 16 oz - \$18

- ½ pans serve 20-25, full pans serve 45-50.
- 3 entrees and 2 sides Approx. \$16-20/person
- Pick up or delivery available.
- Payment due 72 hours before event.

Please call 808-631-0919 for any questions regarding your catering needs and our catering manager will contact you. Our chef has a wide array of dishes that can be customized for your event. Mahalo! Hapa Kauai