



APPETIZERS

 **Chicken Wings:** Our #buzzworthy deep-fried chicken wings \$16:

- **Karai:** Tossed in our most popular Karai Special Butter.

Spice levels: [Mild](#) | [Cayenne](#) | [Habanero](#) | [Ghost Pepper](#)

- **Honey Garlic:** Dressed in our honey garlic sauce & green onions.
- **Shaker (dry seasoned):** Tossed in a blend of chipotle, salt & pepper.

 **Chicken Katsu:** Breaded & deep-fried boneless, skinless chicken thighs. Served with homemade katsu sauce. \$18




Shrimp Chips: Freshly fried house seasoned shrimp-flavored chips. \$7

Garlic Shrimp Fried Rice: Roasted garlic fried rice sautéed with chopped shrimp and garlic chips. Topped with green onions. \$13

(+\$1 for Kimchee Garlic Shrimp Fried Rice)

 **Fried Calamari:** Sliced calamari steak pieces are breaded & deep-fried, then tossed in our original Karai seasoning. Served with cocktail sauce & our Karai-oli (Cajun aioli) dipping sauce. \$16

 **Honey Garlic Shrimp:** Floured & deep-fried peeled shrimp, dressed in our honey garlic glaze & green onions. \$16

Fried Whole Salt & Pepper

Shrimp: Whole shrimp (head & shell-on) are seasoned & floured, then deep-fried. \$16



French Fries: Tossed with our special fry seasoning & served with our Karai-oli (Cajun aioli) dipping sauce. \$10

- **Sweet Potato Fries (+\$1)**
- **Truffle Fries (+\$1)**
- **Garlic Fries (+\$1)**

House Salad: Mixed greens, grape tomatoes, cucumber & carrots served with a rotating dressing selection. \$10

Sautéed Mushrooms: Fresh mushrooms sautéed with your choice of one of our homemade sauces. \$10

Steamed Broccoli: Freshly steamed broccoli dressed in your choice of one of our homemade sauces. \$10


Edamame: Steamed & served: [Plain](#) | [Hawaiian sea salt](#) \$10

 **Okonomiyaki Fries:** Extra crispy fries with classic Okonomiyaki toppings (homemade Okonomiyaki sauce, Kewpie mayo, green onions & pickled ginger). \$12




HOUSE SPECIALTIES



 **Miso Sake Clams:** Live clams simmered with roasted garlic & ginger in a savory miso & sake broth. \$20



*Don't forget to order French bread for dipping!


 **Garlic Noodles:** Yakisoba noodles tossed in our homemade Garlic Butter sauce. Topped with fried garlic chips, Parmesan cheese, herbs & green onions. \$12

Fried Catfish: Battered & deep-fried catfish filets, served with seasoned French fries & our Karai-oli (Cajun aioli) dipping sauce. \$20



Clam Linguini: Live clams are sautéed with linguini & served with your choice of our [Karai Special sauce](#), or [White wine & garlic butter sauce](#). \$20

Shrimp Scampi: Linguini and peeled shrimp sautéed in a white wine & garlic butter sauce. Topped with gremolata & herb cheese blend. \$20

 **Cioppino:** A hearty San Francisco-style fisherman's stew with crab*, shrimp, clams, mussels, fish & petite scallops. \$23

*Take out orders include crab MEAT instead of crab legs.



ENTRÉES

Select ONE sauce & spice level for each entrée.

Homemade Sauces: 🦀 Karai Special | Garlic Butter | Lemongrass Butter | Lemon Pepper |

Spice Levels: Mild (no spice) | Cayenne | Habanero | Ghost Pepper

🦀 **The Kraken:** A seafood boil to feed the whole family! Includes: 4 LBS Snow Crab legs, 2 LBS Whole Shrimp, 1 LB Clams, 1 LB Mussels, 6 Red Potatoes, 6 pieces of Corn, 6 pieces of local Kukui brand pineapple-Portuguese sausage. Feeds 4-6 people. **\$229**

🦀 **The Colossal Kraken:** An updated version of our classic Kraken! Includes: 1 LB each of King, Snow & Dungeness Crab legs, 1 Lobster Tail, 2 LBS Whole Shrimp, 1 LB Clams, 1 LB Mussels, 6 Red Potatoes, 6 pieces of Corn, 6 pieces of local Kukui brand pineapple-Portuguese sausage. Feeds 4-6 people. **\$299**

🦀 **The Colossal Sampler:** Our Ultimate Seafood Boil for 1-2 people. Includes 1 cluster each of Snow Crab & Dungeness Crab, 1 King Crab leg, plus Whole Shrimp, Clams, Mussels, Red Potato, Corn & local Kukui brand pineapple-Portuguese sausage. **\$133**



🦀 **Karai Combo:** Karai's version of a Clam Bake that includes Whole Shrimp, Clams, Mussels, Red Potato, Corn & local Kukui brand pineapple-Portuguese sausage. **\$35**

- **King Crab Combo** (+\$92 = **\$127**)
- **Dungeness Cluster Combo** (+\$60 = **\$95**)
- **Snow Crab Combo** (+\$50 = **\$85**)
- **Lobster Tail Combo** (+\$39 = **\$74**)

King Crab legs: 1 LB of King Crab legs steamed & dressed in your choice of one of our famous sauces. **\$92**

Dungeness Clusters/Legs: 1.25-1.5 LBS of Dungeness Crab leg clusters steamed & dressed in your choice of one of our famous sauces. **\$60**

Snow Crab legs: 1.25 LBS of Snow Crab legs steamed & dressed in your choice of one of our famous sauces. **\$50**

Lobster Tail: A 7-8 OZ Atlantic lobster tail steamed & dressed in your choice of one of our famous sauces. **\$39**

Live Clams: Live clams sautéed with your choice of one of our famous sauces. **\$19**

Mussels: Mussels sautéed with your choice of one of our famous sauces. **\$18**

No-Mess Shrimp: Peeled shrimp sautéed with your choice of one of our famous sauces. **\$19**

Whole Shrimp: Whole shrimp (head & shell-on) sautéed with your choice of one of our famous sauces. **\$18**

Whole Dungeness Crab: SUBJECT TO AVAILABILITY. PLEASE PRE-ORDER AT LEAST 1 DAY IN ADVANCE. **MP**

SIDES

🦀 **French Bread** \$3 **Corn on the Cob** \$4
Steamed Red Potatoes \$4 **White Rice** \$3
Boiled Egg \$3

Kukui Sausage: Locally-made Kukui brand pineapple-Portuguese sausage. **\$4**

Side of Sauce: Need extra sauce? Choose from our selection of homemade sauces. **\$4.50**

🦀 **Sauce Sampler:** Can't choose just one sauce? Order a trio of sauces instead! **\$10**



Snow Crab legs

IMAGES ARE NOT TO SCALE.



King Crab legs



Dungeness Crab Legs

Karai Combo

