

kakahiaka (morning) at the kai market breakfast table



we bring the kitchen to you...

omelets made-to-order with farm fresh ingredients
short-cake station

hot offerings

eggs benedict, hawaiian style
miso soup and steamed nishiki premium rice
hamakua farms mushroom fritatta
molokai sweet potato hash browns
taro and potatoes au gratin
short toast made with local breads featuring lilikoi, guava and taro with infused local syrups
local island scrambled eggs with hamakua farms lomi tomato relish and fresh grated smoked big island cheeses
scrambled eggs with piperade and local artisan cheeses
portuguese sausage and smoked apple wood bacon
guava glazed big island smoked pork
house cured pipikaula
kukui brand kim chee portuguese sausage "local" style fried rice
wailua asparagus and roasted tomatoes
crustless quiche with maui goat cheese and local farm fresh vegetables



cold offerings

kuna farms pineapple	maui strawberries	cured and alae salted meats
kahuku farms mango	local sweet melon	cold cereal & milk
hamakua bananas	rambutans	dried fruits & macadamia nuts

sweet offerings

fresh baked breads from punalu'u bake shop on the big island
guava & taro breakfast breads
savory flaky croissants
bunt cakes
coffee jelly (an old fashioned dessert that has long roots in o'ahu)