

# LUNCH & DINNER

SERVED FROM 10:30 AM UNTIL CLOSE DAILY

## SUSHI & SASHIMI

### NIGIRI SET\*

Uni, Ama Ebi, Kampachi, Ahi, Unagi, Salmon and Ikura  
Includes Miso Soup, Toss Salad, Tsukemono and Tomago

42



Nigiri Set

### CHIRASHI SET\*

Includes Miso Soup, Toss Salad and Tsukemono

35

### CALIFORNIA ROLL\*

Crab Meat, Avocado and Cucumber Topped w/ Sesame Seed and Tobiko

16

### DRAGON ROLL

Shrimp Tempura, Avocado and Cucumber Topped w/ Unagi, Unagi Sauce and Fried Onion

19

### RAINBOW ROLL\*

Crab Meat, Avocado and Cucumber Topped w/ Maguro, Salmon, Kampachi and Avocado

19

### DYNAMITE ROLL\*

Crab Meat, Avocado and Cucumber Topped w/ Salmon, Mayo Sauce, Jalapeno, Tobiko w/ Mayo and Unagi Sauce on the Bottom

19



Dragon Roll

## SANDWICHES & BURGERS

Includes Choice of French Fries, Toss Salad or Macaroni Salad

### THE WAIKELE BURGER •

Hand-Pattied Burger w/ BBQ Sauce, Bacon, Lettuce, Tomato, Cheddar Cheese and Onion Rings on a Brioche Bun

23

### REUBEN SANDWICH •

Sliced Corned Beef, Sauerkraut, Special Sauce and Swiss Cheese on Toasted Rye Bread

20

### BACON MUSHROOM CHEESEBURGER

Hand-Pattied Burger w/ Bacon, Mushroom, Grilled Onions, Swiss Cheese, Mayo and Lettuce on a Brioche Bun

23

Chirashi Set



The Waikale Burger

### MAHI MAHI SANDWICH

22

Grilled Mahi Mahi, Lettuce, Tomato, Tarter Sauce on a Brioche Bun

### COUNTRY CLUB SANDWICH

19

Sliced Turkey, Lettuce, Tomato, Mayo, Bacon and Swiss Cheese on Toasted Bread

### CHICKEN SANDWICH

21

Pan Fried Chicken, Cabbage, Tomato, Swiss Cheese and Chef Special Sauce

• = Waikale Favorite

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## ENTRÉES



Sizzling Kalbi

**SIZZLING KALBI** • 29

Short Ribs on a Sizzling Platter Choice of Rice or Mashed Potato and Macaroni Salad (Toss Salad or Steamed Vegetable +\$1)

**HAMBURGER STEAK** 23

Hand-Pattied Burger, Sautéed Mushroom, Onion and Brown Gravy Choice of Rice or Mashed Potato and Macaroni Salad (Toss Salad or Steamed Vegetable +\$1)

**GARLIC MISO CHICKEN** 22

Baked Chicken Marinated in Red Miso and Garlic Choice of Rice or Mashed Potato and Macaroni Salad (Toss Salad or Steamed Vegetable +\$1)

**SIZZLING SPICY PORK** • 23

Thinly Sliced Pork Sautéed w/ Onion and Spicy Sauce on a Sizzling Platter Includes Rice

### BIBIMBAP

Seasoned Beef and Vegetables Topped w/ Fried Egg\* and Sesame on Rice Served w/ Kimchi, Gochujang Sauce and Seasoned Seaweed

26



Bibimbap

### WAIKELE CHICKEN

Fried Boneless Chicken Thigh Tossed w/ Chef's Special Sauce or Garlic Sauce Choice of Rice or Mashed Potato and Macaroni Salad (Toss Salad or Steamed Vegetable +\$1)

23

### TERIYAKI SALMON

 •

Sauté Salmon, Eggplant and Zucchini Over Shiitake Mushroom Rice Drizzled w/ Teriyaki Sauce

25

### STEAMED OPAKAPAKA

Wombok Cabbage, Carrots, Green Onions and Cilantro Seared w/ Hot Sesame Oil and Shoyu Served w/ Rice

27

### STEAMED SALMON OR BASA

 •

Wombok Cabbage, Carrots, Green Onions and Cilantro Seared w/ Hot Sesame Oil and Shoyu Served w/ Rice

25

### RIBEYE STEAK

12 oz Ribeye Grilled w/ Mushrooms and Onions Topped w/ Garlic Butter Served w/ Steamed Vegetables and Choice of Rice or Mash Potatoes

39



Teriyaki Salmon

**CRISPY PATA** • 26

Tomato, Onion and House Sauce Served w/ Rice

**PORK EGGPLANT STIR-FRY** 22

Sliced Pork w/ Eggplant and Onion in Miso Sauce Includes Rice

**CHICKEN NANBAN** 23

Pan Fried Marinated Chicken Topped w/ Chef Special Sauce Served w/ Rice, Toss Salad and Cabbage

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## PUPUS

CHICKEN KARAAGE	21	FRIED CHICKEN WINGS	22	FRIED PIG FEET •	22
<i>Classic or Garlic</i>				FRIED NOODLES	18
CALAMARI	16	KALUA PORK NACHOS	22	FRENCH FRIES	12
EDAMAME	13	SASHIMI*	MP	GARLIC FRIES	15
<i>Salted or Garlic</i>		<i>Ahi, Kampachi or Salmon</i>		LOADED FRENCH FRIES	18
AGEDASHI TOFU	14	GARLIC SHRIMP	22	<i>Bacon, Cheese, Sour Cream &amp; Chives</i>	
COLD TOFU	12	PORK POTSTICKERS	17	KIMCHI	8
AHI POKE*	MP	<i>Steamed or Fried</i>			
		LECHON KAWALI	22		

## SALADS

COBB SALAD •	24
<i>Romaine Lettuce, Crispy Chicken, Tomato, Bacon, Avocado, Boiled Egg and Blue Cheese Crumbles</i>	
<i>Served w/ Blue Cheese Dressings</i>	
TOFU AVOCADO SALAD	20
<i>Spinach, Tofu, Avocado, Feta Cheese, Cherry Tomato and Fried Won Ton Served w/ House Miso Vinaigrette</i>	
<i>(Chicken +\$5) (Grilled Salmon +\$7)</i>	
TACO SALAD	21
<i>Iceberg Lettuce, Seasoned Ground Beef, Tomato, Jalapeno, Cheddar Cheese, Olives and Sour Cream</i>	
<i>Served w/ Salsa</i>	
PULEHU CHICKEN CAESAR SALAD	21
<i>Romaine Lettuce, Marinated Pulehu Grilled Chicken Breast, Croutons, Tomato, Cucumber, Parmesan Cheese</i>	
<i>Served w/ Caesar Dressing</i>	

## SOUPS

<i>Includes Rice &amp; Grated Ginger</i>	
OX TAIL SOUP •	28
SPARE RIB SOUP	26
PIG FEET SOUP	24

## TEISHOKU

<i>Includes Rice, Miso Soup, Toss Salad and Tsukemono</i>	
UNAGI	26
BUTTERFISH	36
GARLIC BUTTER AHI BELLY	28
TONKATSU	23
TEMPURA	26
COMBO 1	38
<i>Ahi Belly, Sashimi and Tempura</i>	
COMBO 2	38
<i>Teri Steak, Sashimi and Tempura</i>	



Teishoku Combo 1

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## NOODLES

TEMPURA SOBA OR UDON	21
TEMPURA ZARU SOBA	20
SUKIYAKI	23
FRIED NOODLES	18
NABEYAKI UDON	25
YOSENABE	25
CHAR SIU RAMEN	19
<i>Choice of Tonkotsu or Shoyu Broth</i>	
COLD RAMEN NOODLE SALAD	19
<i>Ramen Noodle, Cucumber, Tamago, Ham, Shrimp &amp; Tomato. Served with Special Sauce</i>	

## DESSERTS

ICE CREAM	
<i>2 Scoops. Choice of Chocolate, Vanilla, Green Tea, Kona Coffee or Seasonal Flavor</i>	
ICE CREAM FLOAT	
CHEESECAKE	
MOLTEN CHOCOLATE CAKE ●	
<i>w/ Ice Cream</i>	
CRÈME BRÛLÉE ●	
TIRAMISÙ	
PIE	
<i>Flavor of the Month (à la Mode +\$3)</i>	
AFFOGATO	
<i>Vanilla Ice Cream Topped w/ Hot Espresso</i>	
BROWN BUTTER CAKE	
<i>w/ Ice Cream</i>	

Crème Brûlée



## DONBURIS

*Includes Miso Soup and Tsukemono*

SPICY AHI DON*	21
MAGURO NATTO DON	23
KATSU DON	21
OYAKO DON	19
UNAGI TAMAGO DON	21



## 8 NON-ALCOHOLIC DRINKS

FOUNTAIN DRINK Refillable	6
<i>Coke   Diet Coke   Coke Zero   Sprite   Dr. Pepper Ginger Ale   Fruit Punch   Root Beer   Sweet Green Tea</i>	
ICED TEA Fresh Brewed Unsweetened, Refillable	6
<i>Strawberry Iced Tea</i>	
<i>Raspberry Iced Tea</i>	
<i>Plantation Iced Tea</i>	
CAPPUCCINO OR LATTE	7
<i>White Chocolate Mocha   Dark Chocolate Mocha Caramel   Hazelnut   Vanilla</i>	
LEMONADE Strawberry or Raspberry, Refillable	7
HOT TEA Refillable	4
HOT COFFEE Refillable	4
JUICE	6
<i>Orange   Apple   Guava   Pineapple   Cranberry</i>	
RED BULL OR MONSTER	5
HOT CHOCOLATE w/ Whipped Cream	5
MILK	5
MOSHI	6
<i>Green Tea, Peach Yuzu, Seasonal Flavor</i>	

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