SERVED FROM 10:30 AM UNTIL CLOSE DAILY

PUPUS

CHICKEN KARAAGE Classic or Garlic	18	FRIED CHICKEN WINGS	19	SASHIMI* Ahi, Kampachi or Salmon	MP
CALAMARI	12	SEAFOOD GYOZA	16	FRIED PIG FEET	21
EDAMAME	ю	FRENCH FRIES	10	KIMCHI	6
Salted or Garlic		GARLIC FRIES	13		
AGEDASHI TOFU	II	KALUA PORK	19	Sur and	
GARLIC SHRIMP	20	NACHOS			
AHI POKE*	MP	LECHON KAWALI	21		
		MUSUBI (1 PIECE)	4	1000	5
SALADS				Garlic Miso Chicken	

COBB SALAD •

Romaine Lettuce, Crispy Chicken, Tomato, Bacon, Avocado, Boiled Egg and Blue Cheese Crumbles Served w/ Blue Cheese Dressings TOFU AVOCADO SALAD

Spinach, Tofu, Avocado, Feta Cheese, Cherry Tomato and Fried Won Ton Served w/ House Miso Vinaigrette

TACO SALAD

Iceberg Lettuce, Seasoned Ground Beef, Tomato, Jalapeno, Cheddar Cheese, Olives and Sour Cream Served w/ Salsa

Sizzling Kalbi



ENTRÉES

HAMBURGER STEAK

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

SIZZLING KALBI •

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

SIZZLING SPICY PORK •

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

GARLIC MISO CHICKEN •

19

21

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

* Consuming raw or undercooked food may increase risk of food borne illnesses.

Parties of eight (8) or more will be subject to a 20% gratuity. No separate checks. Menu and prices are subject to change without notice.

SERVED FROM 10:30 AM UNTIL CLOSE DAILY



ENTRÉES

-	BIBIMBAP Seasoned Beef and Vegetables Topped w/ Fried Egg* and Sesame on Rice Served w/ Kim Chi, Gochujang Sauce and Seasoned Seaweed	23
	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)	20
	TERIYAKI SALMON • Sauté Salmon, Eggplant, Zucchini, over Shiitake Mushroom Rice Drizzled with Teriyaki Sauce	22
V	STEAMED SALMON OR BASA Wombok Cabbage, Carrots, Green Onions and Cilantro Seared with Hot Sesame Oil and Shoyu Served with Rice	22
	RIBEYE STEAK Grilled w/ Mushrooms and Onions Topped w/ Garlic Butter	36
	PORK EGGPLANT STIR-FRY Sliced Pork w/ Eggplant and Onion in Miso Sauce Includes Rice	20

TEISHOKU

Includes Rice, Miso Soup, Toss Salad and Tsukemono

UNAGI	24
BUTTERFISH	32
GARLIC BUTTER AHI BELLY	25
TONKATSU	21
TEMPURA	24
COMBO 1 Ahi Belly, Sashimi, and Tempura	36
COMBO 2	36

Teriyaki Salmon S

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TEMPURA SOBA OR UDON	19
TEMPURA ZARU SOBA	18
SUKIYAKI	22
FRIED NOODLES	15
NABEYAKI UDON	22
YOSENABE	24
CHAR SIU RAMEN	17
Choice of Tonkotsu or Shoyu Broth	

Teri Steak, Sashimi, and Tempura



• = Waikele Favorite

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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	21
REUBEN SANDWICH • Sliced Corned Beef, Sauerkraut, Special Sauce and Swiss Cheese on Toasted Rye Bread	19
COUNTRY CLUB SANDWICH Sliced Turkey, Lettuce, Tomato, Mayo, Bacon and Swiss Cheese on Toasted Bread	18
SMOKED SALMON BAGUETTE Open-Faced Baguette Topped w/ Smoked Salmon, Cream Cheese and Avocado	21

DONBURIS

Includes Miso Soup and Tsukemono

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SOUPS

Includes Rice	
OX TAIL SOUP	26
SPARE RIB SOUP	24
PIG FEET SOUP	22





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DESSERTS

ICE CREAM	7
Choice of Chocolate, Vanilla, Green Tea, Kona Coffee or Seasonal Flavor	
CHOCOLATE MOUSSE CAKE	ю
CHEESECAKE	10
MOLTEN CHOCOLATE CAKE • w/ lce Cream	14
CRÈME BRÛLÉE •	12
TIRAMISÙ	ю





Gift cards available for purchase. Ask your server!

• = Waikele Favorite

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