



Wai'olu Ocean View Lounge Menu

<https://menulist.menu>

223 Saratoga Road Honolulu, HI 96815, United States

(+1)8086837456 - <https://www.trumphotels.com/waikiki/dining>



The menu of Wai'olu Ocean View Lounge from Honolulu includes **283** dishes. On average, dishes or drinks on the card cost about \$30.6. The categories can be viewed on the menu below. What [Damien O'Kon](#) likes about Wai'olu Ocean View Lounge:

Here for lunch to celebrate a wedding anniversary. The food was delicious, the staff was excellent. They went the extra mile to make our special day unforgettable. Can't thank them enough!!! [read more](#). When the weather conditions is good you can also be served outside, And into the accessible spaces also come clientele with wheelchairs or physical limitations. What [Annamae Bode](#) doesn't like about Wai'olu Ocean View Lounge: Great ambience and service. Did not give 5 stars as portion sizes were small for the price. Really loved that you can see the Friday night fireworks from this restaurant! [read more](#). Various *tasty seafood menus* are dished out by the Wai'olu Ocean View Lounge from Honolulu, It's possible to chill out at the bar with a cool beer or other alcoholic and non-alcoholic drinks. Not to be overlooked is also the comprehensive selection of coffee and tea specialties in this restaurant, You can't do anything wrong, especially with bite-sized **Tapas**, because there is something for every palate.

Wai'olu Ocean View Lounge Menu



Non alcoholic drinks

BLACK

Alcoholic Drinks

GUINNESS \$8.0

Süße Desserts

CREPES

Pizza

POLYNESIAN PARADISE \$9.0

Main courses

SUSHI

Toast

TOAST

Fish dishes

GRILLED FISH SANDWICH \$24.0

A la carte

MACKEREL (SHIME SABA)

Starters & Salads

SHRIMP

Chicken

CHICKEN WINGS \$19.0

Chicken dishes

CHICKEN FINGERS \$15.0

Dessert

CHOCOLATE MOLTEN CAKE \$17.0

Indian

CHAI TEA MIXTURE \$6.0

Spirits

JACK DANIELS, TENNESSEE \$9.0

Inside Out

TIGER ROLL \$29.0

Steak

KEIKI STEAK \$26.0

Asiatische Getränke

ASAHI \$8.0

American Food

EGGS BENEDICT \$24.0

Happy Hour

DRAFT BEER \$7.0

Noodle

KALBI RAMEN \$26.0

Dinner

CHIRASHI BOWL \$34.0

Whisky

JOHNNIE WALKER BLACK, SCOTLAND \$46.0

Wai'olu Ocean View Lounge Menu



Lo Mein

SHRIMP LO MEIN

Brunch

STEAK AND EGGS \$34.0

Hot drinks

TEA

Añejo

APPLETON ESTATE VX, JAMAICA \$12.0

Fried Rice & Noodles

LO MEIN

Mocktails

LYCHEE FIZZ \$9.0

Beverage

ESPRESSO, CAPPUCCINO, LATTE \$7.0

Coffee

DOUBLE ESPRESSO \$10.0

Munchies

SHRIMP TEMPURA \$23.0

Soups and Salads

MIXED BEET SALAD \$19.0

Breakfast Sides

SCRAMBLED EGG \$11.0

Breakfast Combos

BREAKFAST BURRITO \$25.0

Small Plates

MUSHROOM EDAMAME GYOZA \$18.0

Sushi Bar

SUSHI OMAKASE

Hand Brew

BLEND

Popular Items

PORK CHICHARRON \$14.0

Rose

TEMPRANILLO ROSE, HACIENDA DE ARINZANO, PAGO DE ARINZANO, SPAIN

Something Sweet

MACADAMIA CAKE \$14.0

Champagne & Sparkling

BLANC DE BLANCS, ROLAND CHAMPION, CHAMPAGNE, FRANCE

Sparkling

BRUT, VEUVE CLICQUOT, YELLOW LABEL, CHAMPAGNE, FR \$169.0

Build Your Own Entree

PRIME NY STRIP STEAK \$62.0

Wai'olu Ocean View Lounge Menu



Bottled Beer

MAUI BREWING BIKINI BLONDE \$9.0

Cabernet

MERLOT, MARKHAM, NAPA VALLEY, CA \$75.0

Handcrafted Cocktails

PINEAPPLE EXPRESS

Hot Subs

GOURMET GRILLED CHEESE \$19.0

Craft

OLA BREW SELTZERS \$7.0

Sushi & Sashimi A La Carte

SQUID (IKA)

Staples

PRIME NEW YORK STRIP

Imported

JAMESON, IRELAND \$10.0

Brandy & Cognac

HENNESSEY VS, FRANCE \$13.0

Tequila & Mezcal

CASA DRAGONES BLANCO, MEXICO \$15.0

Blended Scotch

JOHNNIE WALKER KING GEORGE V, SCOTLAND \$80.0

House Spirits

BULLEIT RYE, KENTUCKY \$16.0

Bourbon & Tennessee Whiskey

GENTLEMAN JACK, TENNESSEE \$13.0

Featured Wine

FEATURED WINE \$10.0

Breakfast From The Grill

BREAKFAST BLT \$23.0

Nigiri Sushi and Sashimi

BBQ EEL (UNAGI)

Junmai Daiginjo

HEIWA SHUZO KID JUNMAI DAIGINJO \$22.0

Breakfasts

ACAI BOWL \$15.0

Shared

JAPANESE MILK BREAD \$12.0

Tea Selection

HERBAL (CAFFEINE-FREE)

Wai'olu Ocean View Lounge Menu



Entrees & Sandwiches

HULI CHICKEN BREASTS \$36.0

Daiginjo

JOTO, DAIGINJO \$18.0

Burger

DIY BURGER \$19.0

Single Malt & Blended Scotch

BALVENIE 21YR PORTWOOD, SPEYSIDE \$50.0

Bourbon & Rye

MAKERS MARK, KENTUCKY \$12.0

Single Malts

BOWMORE 15YR, ISLAY \$16.0

The Itamae's Picks - Nigiri, Sashimi

SNOW CRAB (KANI)

Beach Street Smoothies

TROPICAL WAVE \$9.0

Bento Box and Goyza

TERIYAKI KING SALMON \$36.0

Single Malt Scotch Whisky

GLENFIDDICH 12YR, SPEYSIDE \$15.0

Juice Selection

PINEAPPLE, GUAVA, APPLE, GRAPEFRUIT, TOMATO \$6.0

Whiskey Bourbon

BULLEIT, KENTUCKY \$11.0

Hard Kombucha

JUNE SHINE \$7.0

Pupu / Appetizers

NORTH SHORE ROLL \$30.0

Little Extras

GRILLED SATSUMA POTATOES \$13.0

Savor The Fall

LOBSTER SHRIMP ROLL \$34.0

Sushi & Sashimi

WHITE FISH (SHIROMI)

Sushi & Sashimi A La Carte

FLYING FISH ROE (TOBIKO)

Sandwiches, Wraps and Burgers

BURGER/CHEESEBURGER \$15.0

Aged Rum

BACARDI 8, PUERTO RICO \$12.0

Wai'olu Ocean View Lounge Menu



Lighthouse Libations

ISLAND SUNSET \$9.0

Ostiones En Su Concha

OYSTERS ON THE HALF SHELL

Flight 1

SAN ANGELO, PINOT GRIGIO, TUSCANY, ITALY \$13.0

Wai'Olū Seafood Tower

WAI'OLU SEAFOOD TOWER \$165.0

Salad-Sandwiches-Entrees

HYDROPONIC BABY LETTUCE \$17.0

Kaua'i Coffee Company

KAUA'I COFFEE TRUMP BLUE MOUNTAIN BLEND \$6.0

Super Foods

AVOCADO TOAST \$21.0

88's Favorite Rolls

FIRECRACKER ROLL \$30.0

Restaurant Category

COCKTAIL

Uncategorized

CORONA, PALE LAGER, MEXICO \$8.0

Sushi Rolls

RISE OF THE PHOENIX ROLL \$31.0

RED DRAGON FIRE ROLL \$31.0

Mains

ROASTED BLACK COD \$37.0

FRUIT AND YOGURT PARFAIT \$12.0

Sandwiches

GRILLED CHEESE SANDWICH \$14.0

FRIED CHICKEN SANDWICH \$24.0

Breakfast

AMERICAN BREAKFAST \$23.0

THREE EGG OMELET \$23.0

Side dishes

ROASTED MUSHROOMS \$14.0

WILTED SPINACH \$13.0

Sushi

SPICY TUNA ROLL \$14.0

CALIFORNIA ROLL \$14.0

Sweets

CHOCOLATE CAKE \$12.0

COCONUT BREAD PUDDING \$12.0

Nigiri Sushi

SALMON ROE (IKURA)

OMELET (TAMAGO)

Wai'olu Ocean View Lounge Menu



Main

STEEL CUT OATMEAL	\$12.0
EGG WHITE FRITTATA	\$21.0

Rum

CAPTAIN MORGAN, US VIRGIN ISLANDS	\$10.0
DON Q 151, PUERTO RICO	\$12.0

Entrees

SEA SCALLOPS	\$43.0
BRAISED PRIME BEEF SHORT RIB	\$43.0

Large Plates

PANKO NORI CRUSTED AHI	\$39.0
BUTTER ROASTED LOBSTER TAILS	\$51.0

Rosé Wine

SANCERRE ROSE, JEAN REVERDY, SANCERRE, FR	\$72.0
ROSE, DAOU VINEYARDS, PASO ROBLES CA	\$80.0

Nigiri & Sashimi

SCALLOPS (HOTATE)	
YELLOWTAIL (HAMACHI)	

Tequila / Mezcal

PATRON REPOSADO, MEXICO	\$15.0
CASAMIGOS REPOSADO, MEXICO	\$15.0

Blended Scotch Whisky

JOHNNIE WALKER RED, SCOTLAND	\$12.0
JOHNNIE WALKER BLUE, SCOTLAND	\$31.0

Keiki Menu

KEIKI FRUIT VEGETABLE PLATE	\$12.0
KEIKI GRILLED FRISH	\$24.0

Sushi / Sashimi A la Carte

SEA URCHIN (UNI)	
OCTOPUS (TAKO)	

All Day Dining

KEIKI BURGER KEIKI CHEESE BURGER	\$15.0
KEIKI GRILLED FISH	\$24.0

Drinks

COCONUT LIMEADE	\$9.0
STRAWBERRY PEACH LEMONADE	\$9.0
DRINKS	

Soft drinks

LEMONADE	\$9.0
FRESH JUICE	\$11.0
JUICE	\$6.0

Cognac

DUSSE, FRANCE	\$15.0
REMY MARTIN VSOP, FRANCE	\$14.0
REMY MARTIN XO, FRANCE	\$40.0

Wai'olu Ocean View Lounge Menu



These types of dishes are being served

SOUP

TOSTADAS

FISH

Appetizers



SESAME TUNA TATAKI \$21.0

KONA KAMPACHI \$37.0

STEAMED EDAMAME \$10.0

TEMPURA SHRIMP \$23.0

Gin

TANQUERAY, ENGLAND \$10.0

BOMBAY SAPPHIRE, ENGLAND \$11.0

FID ST, HAWAII \$11.0

HENDRICKS, SCOTLAND \$13.0

Tequila

JOSE CUERVO SILVER, MEXICO \$10.0

PATRON SILVER, MEXICO \$14.0

CLASE AZUL PLATA, MEXICO \$25.0

CLASE AZUL REPOSADO, MEXICO \$35.0

Red Wine

PINOT NOIR, KEN WRIGHT
CELLARS, WILLAMETTE, OREGON \$87.0

CABERNET SAUVIGNON,
SALVESTRIN, PASO ROBLES, CA \$99.0

CABERNET SAUVIGNON, JUSTIN
VINEYARDS, PASO ROBLES, CA \$78.0

BOLGHERI OSSO, CASTELLO
BANFI ASKA, BOLGHERI, ITALY \$81.0

White

PINOT GRIGIO, SAN ANGELO, TUSCANY,
ITALY

CHARDONNAY, PANTHERA, RUSSIAN
RIVER, CALIFORNIA

SAUVIGNON BLANC, KAENA, LOS
OLIVOS, CALIFORNIA

VIOGNIER, SAN SIMEON, PASO ROBLES,
CALIFORNIA

Rye

DAD'S HAT, PENNSYLVANIA \$16.0

WHISTLE PIC 10YR STRAIGHT
RYE, VERMONT \$21.0

WHISTLE PIG 12YR WORLD RYE,
VERMONT \$35.0

WHISTLE PIG 15YR STRAIGHT
RYE, VERMONT \$50.0

SINGLE MALT SCOTCH

MACALLAN 12YR, DOUBLE CASK
SCOTLAND \$15.0

BALVENIE 12YR, DOUBLEWOOD,
SPEYSIDE \$15.0

BALVENIE 15YR, SHERRY CASK,
SPEYSIDE \$23.0

BALVENIE 17YR DOUBLEWOOD,
SPEYSIDE \$32.0

Sashimi / Nigiri

HAWAIIAN AHI (MAGURO)

NZ KING SALMON (SAKE)

SPOT PRAWN (BOTAN EBI)

COOKED SHRIMP (YUDE EBI)

Local Seltzers

OLA BREW, HAWAIIAN GINGER

Wai'olu Ocean View Lounge Menu



OLA BREW, LEMONGRASS MINT TEA

OLA BREW, ORANGE VANILLA

OLA BREW, GOLD PINEAPPLE CIDER

White wine

CHARDONNAY, DECOY LIMITED, SONOMA, CA \$64.0

CHARDONNAY, ROMBAUER VINEYARDS, CARNEROS, CA \$90.0

SANCERRE, DOMAINE CUROT, LOIRE, FR \$80.0

SAUVIGNON BLANC, KING ESTATE WINERY, OREGON \$69.0

SAUVIGNON BLANC, ROMBAUER VINEYARDS, CARNEROS, CA \$73.0

Red

PINOT NOIR, GOLDENEYE, ANDERSON VALLEY, CA \$126.0

MERLOT, CHARLES KRUG, NAPA VALLEY, CALIFORNIA

PINOT NOIR, LUCIENNE, SANTA LUCIA, CALIFORNIA

CABERNET SAUVIGNON, LION TAMER, NAPA VALLEY, CALIFORNIA

GSM, HAHN FAMILY WINES, CENTRAL COAST, CALIFORNIA

Good Morning

MOCHI PANCAKES \$20.0

GARDEN FRESH VEGETABLE HASH \$23.0

KEIKI PANCAKE \$11.0

CHOCOLATE CHIP KEIKI PANCAKE \$12.0

CHOPPED FRESH FRUIT BOWL \$11.0

Tequilla

CASAMIGOS, MEXICO \$14.0

CORRALEJO BLANCO, MEXICO \$14.0

CORRALEJO REPOSADO, MEXICO \$14.0

CORRALEJO ANEJO, MEXICO \$14.0

CORRALEJO, EXTRA ANEJO, MEXICO \$30.0

XICARU MEZCAL, MEXICO \$14.0

Dishes are prepared with

MILK \$6.0

SEAFOOD

CHICKEN

TRAVEL

BROCCOLI

SHRIMPS

Starters

CHIPS DIP \$17.0

TEMPURA SOFT SHELL CRAB \$20.0

CRISPY BRUSSEL SPROUTS \$14.0

BEACHWALK FRIES \$18.0

AHI POKE NACHOS \$21.0

BEACH WALK FRIES \$18.0

HYDROPONIC BABY LETTUCE SALAD \$17.0

Vodka

FRANKLY ORGANIC, TEXAS \$10.0

KETEL ONE, NETHERLANDS \$10.0

PAU, HAWAII \$10.0

TITO'S HANDMADE, USA \$11.0

AO VODKA, KYUSHU \$12.0

Wai'olu Ocean View Lounge Menu



CRYSTAL HEAD, CANADA	\$12.0
GREY GOOSE, FRANCE	\$12.0

Cocktails

TEA ON THE TERRACE	\$15.0
'ŌHELO PAPA	\$14.0
THE WAI'OLU MARTINI	\$15.0
ILIKEA'S MAI TAI	\$16.0
MAUI MULE	\$14.0
IN-YO OLD FASHIONED	\$15.0
AVIATION	
KYUURI-TA	

Whiskey

HINCH BOURBON CASK, IRELAND	\$11.0
CROWN ROYAL, CANADA	\$10.0
HINCH DOUBLEWOOD, IRELAND	\$14.0
HINCH SINGLE MALT, PEATED, IRELAND	\$16.0
RED BREAST 12YR, IRELAND	\$20.0
RED BREAST 15YR, IRELAND	\$25.0
RED BREAST 21YR, IRELAND	\$55.0
THE MIKUNI, YAMANISHI JAPAN	\$22.0

Sake

NAGARAGAWA, JUNMAI DAIGINJO	
KUBOTA MANJU, GINJO	
HAKKAISAN, JUNMAI DAIGINJO	
EIKO FUJI BAN RYU, HONJOZO	\$12.0
IMAYO TSUKASA BLACK JUNMAI	\$16.0
IMAYA TSUKASA IMA JUNMAI	\$16.0
BENTEN SAWANE JUNMAI GINJO	\$20.0

IMAYO TSUKASA KOI JUNMAI DAIGINJO	\$35.0
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Beer



HEINEKEN	\$8.0
WAIKIKI BREWING SKINNY JEANS	\$9.0
HEINEKEN, PILSNER, HOLLAND	\$8.0
GUINNESS, DRY IRISH STOUT, IRELAND	\$8.0
ROGUE DEAD GUY, GERMAN MAIBOCK, OREGON	\$8.0
ASAHI, JAPANESE LAGER, JAPAN	\$8.0
MAUI BREWING, BIKINI BLONDE, LAGER, HAWAI'I	\$9.0
WAIKIKI BREWING, SKINNY JEANS IPA, INDIA PALE ALE, HAWAI'I	\$9.0
OLA BREW, LILIKOI MILKSHAKE IPA, HAWAI'I	\$7.0

Wines by the Glass

BISOL JEIO, PROSECCO, PROSECCO, ITALY	\$13.0
ROALAND CHAMPION, BLANC DE BLANC, CHAMPAGNE FR	\$24.0
HACIENDA DE ARINZANO, TEMPRANILLO ROSE, RIOJA, SPAIN	\$13.0
PANTHERA, CHARDONNAY, RUSSIAN RIVER CA	\$18.0
KAENA, SAUVIGNON BLANC, LOS OLIVOS CA	\$15.0
LUCIENNE LONE OAK, PINOT NOIR, SANTA LUCIA CA	\$20.0
LION TAMER, CABERNET SAUVIGNON	\$22.0
CHARLES KRUG, MERLOT, NAPA VALLEY CA	\$15.0

Wai'olu Ocean View Lounge Menu



SAN SIMEON, VIOGNIER, PASO ROBLES CA \$14.0

HAHN FAMILY WINES GSM
GRENACHE-SYRAH-MOURVEDRE, \$13.0
CENTRAL COAST CA

Champagne & Sparkling Wines

BRUT CAVA, CRISTALINO, CAVA, SPAIN \$56.0

BRUT MAJEUR, AYALA, CHAMPAGNE, FR \$138.0

BRUT, LOUIS RODERER, CRISTAL, CHAMPAGNE, FR \$496.0

BRUT, MOET CHANDON, IMPERIAL, CHAMPAGNE, FR \$156.0

BRUT, DOM PERIGNON, CHAMPAGNE, FR \$366.0

BRUT, DOMAINE CARNEROS, CARNEROS, CA \$87.0

BRUT LA FRANCAISE, TAITTINGER, CHAMPAGNE, FR \$125.0

BRUT ROSE, DOMAINE CARNEROS, CARNEROS, CA \$96.0

BRUT ROSE, MAUI WINE
LOKELANI, KULA, HI \$78.0

PETILLANT BRUT, DOMAINE HUET
VOUVRAY, MOUSSEUX, FR \$94.0

By the Glass

PROSECCO, BISOL JEIO, PROSECCO, ITALY

BLANC DE BLANC, ROLAND CHAMPION, CHAMPAGNE, FR

TEMPRANILLO ROSE, HACIENDA DE ARINZANO, RIOJA, SPAIN

CHARDONNAY, PANTHERA, RUSSIAN RIVER, CA

SAUVIGNON BLANC, KAENA, LOS OLIVOS, CA

PINOT NOIR, LUCIENNE LONE OAK, SANTA LUCIA, CA

CABERNET SAUV, LION TAMER, NAPA VALLEY, CA

MERLOT, CHARLES KRUG, NAPA VALLEY, CA

VIOGNIER, SAN SIMEON, PASO ROBLES, CA

GRENACHE-SYRAH-MOURVEDRE, HAHN FAMILY WINES, CENTRAL COAST, CA

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Opening Hours:

Wednesday 11:00-17:00 17:00-21:00

Thursday 11:00-17:00 17:00-21:00

Friday 11:00-17:00 17:00-21:00

Saturday 11:00-17:00 17:00-21:00

Sunday 11:00-17:00 17:00-21:00

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