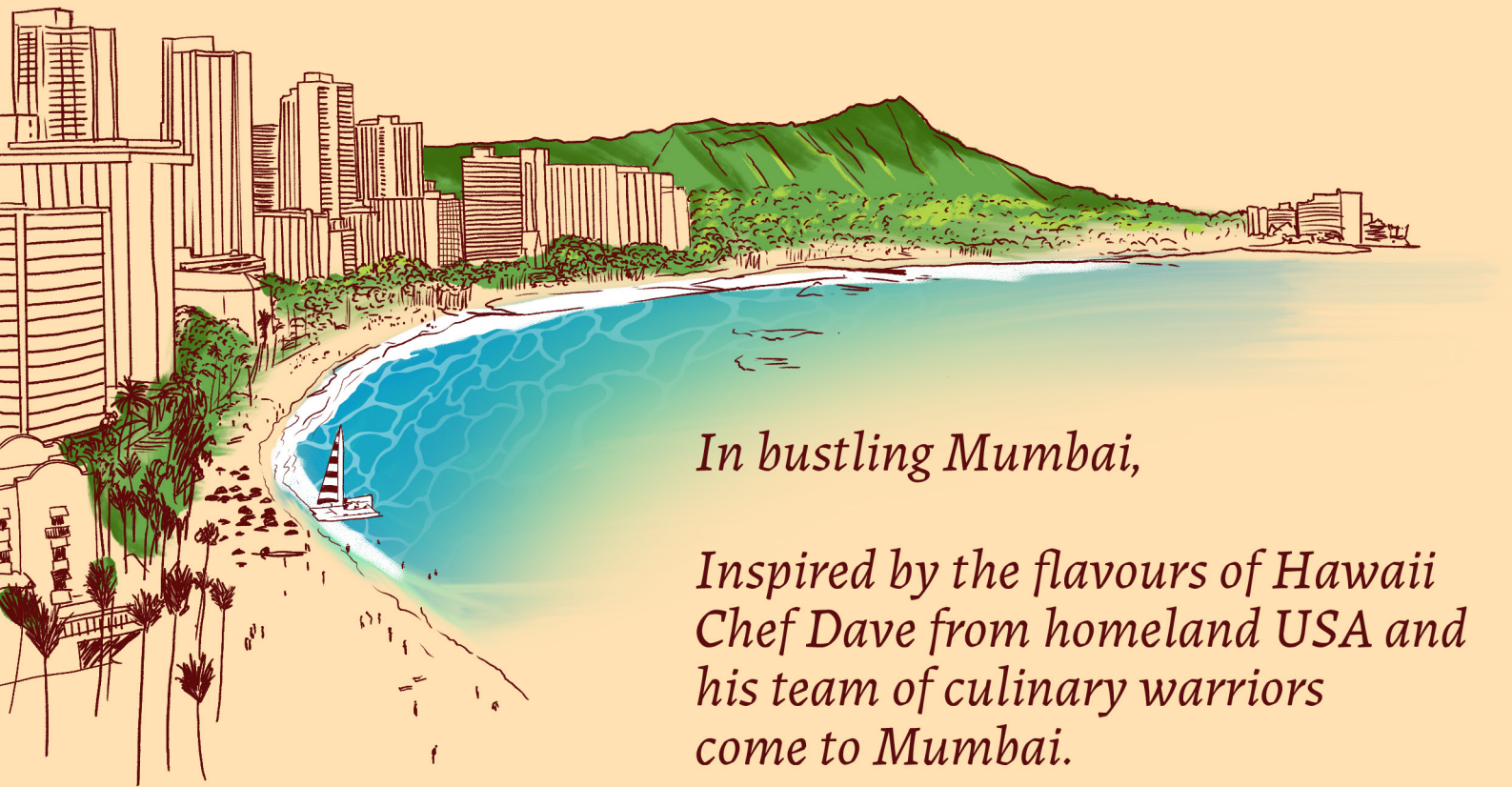


WAIKIKI



In bustling Mumbai,

*Inspired by the flavours of Hawaii
Chef Dave from homeland USA and
his team of culinary warriors
come to Mumbai.*

*He blends Hawaiian spices and tropical fruits into
a symphony of flavors that transport diners to Waikiki Beach.*

*From a sumptuous Hawaiian BBQ to Pacific poke bowls,
every bite is a celebration of Hawaiian culture and heritage.*

*At Waikiki, diners are on a sensory journey that nourishes both
body and soul, connecting them to the magic of Waikiki no matter
where they are in the world.*

WAIKIKI

SOUP

- Hawaiian style Miso soup** (veg/chicken/prawns) 350/390/420
③ Fermented soya bean paste, dashi stock, silken tofu, wakame and spring onion(s)
- Kimchi soup** (veg/chicken/prawns) 350/390/420
③ Nappa kimchi pickle, dashi stock, king mushroom & spring onion

LAU, AI (Salad)

- Spinach And Soba Salad** 500
① ③ Fresh baby spinach, soba noodles, tempura flakes,
White scallion marinated with limu verde dressing and parmesan cheese
- Hawaiian Macaroni Salad** 450
Red onion, boiled potato and lettuce with thousand island dressing
- Lobster Salad** 1200
Lobster, coconut roast pineapple chutney, local herbs
Pickle jalapenos ice cucumber with yuzu dressing


PUPU (Appetizer)

- Waikiki King Rolls** 480
① ③ Served With Seaweed Butter Or Mango Butter
- Braised Pork Shoulder Fritter** 790
① Roast coconut, pineapple, kimchi slaw, dukkha and lime air
- Waikiki Style Lomi Baby Squid** 490
① Crispy squid with grilled jalapenos, tomato, spring onion coriander salad and lemon oil
- Crispy Lotus Steam** 550
Deep fried lotus root tossed in honey chilly sauce
- Grilled Tofu** 550
Deep fried silken tofu tossed in red pepper sauce.
- Ku Red Snapper** 890
Red snapper tossed in limmu verde sauce serve with mae salads
- Chicken Teriyaki** 680
Marinated chicken thigh grilled to perfection with butter
and glazed with homemade teriyaki sauce
- Fried Tempura Prawns Or Bombay Duck** 690 / 590
③ Prawns or bombay duck deep fried in tempura batter
And served with tempura sauce and wasabi mayo


WAIKIKI

PUPU (Appetizer)

Okonomiyaki (Veg/Nv) 590/630

 *Okonomiyaki flour, shredded cabbage, crunchy tanuki topping
With japanese mayo and tankatsu sauce*

Rock Dynamic Shrimp 890

 *Tempura fried prawns tossed in cointreau mayo*

Hawaiian Red Lotus Flour Stuff Buns 2 Pcs Per Portion 320/340/400/410

  *Shitake mushroom / teriyaki tofu / pork belly / chicken*

KO'ALA (bbq)

two skewers per portion

Ko,Ala Chicken 880

  *Marinated chicken thighs slow grilled with mizo tare and lono mist*

E Huli Ia Cottage Cheese 480

 *Cottage cheese glazed in spicy bbq sauce*

Melehune 450

 *Shitake mushroom stuff with cream cheese glazed in truffle bbq sauce*

Asparagus 450

Grilled asparagus glazed with yuzu soy sauce

Robata Yaki Sea Bass 1200

 *Chilean sea bass glazed miso butter sauce*

Bacon Wrapped Prawn 850

 *Prawns wrap with sliced bacon and teriyaki glazed*

Bacon Shimeji Mushroom 580

Shimeji mushroom wrap slice bacon glazed teriyaki sauce

Grilled Huli Huli Chicken (Serves Two) 999

 *Coconut spiced marinated chicken with waikiki dipping sauces*

Tebasake (Chicken Wings) 680

 *Bolnesse chicken wing glazed with lemon grass sauce*

WAIKIKI

TEPPANYAKI Veg

Assorted Mushroom	750
<i>Grill assorted mushroom-king mushroom. Shitake, black fungus, shimeji mushroom with Homemade vegetables sauce.</i>	
Assorted Veg	550
<i>Grill teppan exotic vegetables in tossed homemade vegetables sauce</i>	
Beans Sprouts & Tofu Butter Garlic Cream Sauce	480
<i>Grill teppan tofu & beans sprouts in butter garlic cream sauce</i>	
Teppanyaki Green Veg	450
<i>Grill teppan exotic green vegetables in homemade vegetables sauce</i>	



TEPPANYAKI Non Veg

Hibachi Salmon	1400
<i>Teppan grill salmon with salad in oyster butter garlic sauce</i>	
Jambo Ebi Yaki	990
<i>Teppan grilled tiger prawns in exotic cream cheese sauce</i>	
Ramu Niku Teppanyaki	1800
<i>New zealand lamb chop garlic, ginger, oyster garlic sauce served with stir fry vegetables.</i>	
Yaki Mise (rice veg / nonveg)	450/480
<i>Grill teppan exotic green vegetables in homemade vegetables sauce</i>	

HAWAIIAN SLIDER BUNS

Aloha Coconut Chicken	590
<i>Coconut marinade breast of chicken, pineapple and ginger sauce, Iceberg, red onion tomato served in a king's milk bun</i>	
The Big Island	900
<i>Spiced butter fish and prawn patty, island sauce, pickled carrots served in a king's milk bun</i>	
The Papaya	550
<i>Hawaiian veggie patty pickled veg, siracha mayo served in a king's milk bun</i>	
Lamb Kebab	980
<i>Yellow coleslaw, coriander mayo, crispy shallots served in a king's milk bun</i>	

WAIKIKI

SUSHI 4 PCS / 8 PCS

Musabi	4 Pce 800
<i>Hawaiian snacks made spam with rice wrapped in A sheet of nori seaweed cut into bite size</i>	
Shitake Mushrooms	480/980
<i>Shiitake mushroom, enoki mushroom with truffle Avocado cream and chilli mayo</i>	
Moro Mi Miso	450/880
<i>Char grilled cucumber, mango relish with crispy shiso</i>	
Enoki Tempura Truffle Roll Veg (Maki Roll)	490/890
 <i>Tempura fried enoki mushroom, avocado, creamy truffle</i>	
Tropical Roll Veg	550/1080
<i>Kiwi, cream cheese, mango, passion fruit dressing</i>	
Waikiki Veg Signatue Roll	590 / 1150
<i>Shimeji mushroom, carrot, spring onion, avocado, asparagus, Bell pepper mango salsa and hawaii baby carrot sauce</i>	
Salmon On Fire	999
<i>Thinly slice salmon, red onion, quinoa, teriyaki sauce, chives, truffle oil</i>	
Prawns Tempura Creamy Salmon	600/1180
 <i>Tempura prawns, creamy salmon, spicy mayo, tanuki</i>	
Scallops Roll	490/990
<i>Avocado, cucumber, tanuki, spicy mayo, slice scallop, huancaina sauce</i>	
Aburi Salmon Roll	490/990
<i>Spicy salmon, avocado, spring onion, thinly slice salmon and flambe</i>	
Rock Shrimp Roll	600/1150
 <i>Avocado, cucumber, rock shrimp tempura, chilly mayo</i>	
Mango Ceviche (Salmon/Tuna/Hamachi)	790
<i>Spicy salmon, pickle cucumber, blue fine tuna, topping avocado spicy mayo and ikura</i>	
Oshizushi Hand Pressed Sushi	850
<i>Spicy salmon, pickle cucumber, blue fine tuna, topping avocado spicy mayo and ikura</i>	
Avocado Tatare	780
<i>Avocado, sushi rice, avocado guacamole, tempura flakes and tobanjan aioli</i>	
Salmon Tatare	780
<i>Salmon cubes, avocado aioli, green apple, cucumber and lemon dressing rice crackers</i>	
Avocado Taco	590
<i>Avocado cubes, spicy rock mayo and wakiki rice crackers</i>	
Woahoo Yellow Fin Tuna	780
<i>Truffle sauce, yuzu aloi, avocado cream hawaiian herbs (blow touched table side)</i>	
Poke Bowl Ahi Tuna	890
 <i>Sushi rice, mango, watermelon, chilli water, avocado, green spring onions, mint, Roast coconut, basil, coriander, edam beans, sesame and a hawaiians mayo dressing</i>	

WAIKIKI

Sashimi mori wase 12 pcs 1500
(tuna/salmon/Hamachi/scallop)

Moriawase Sushi boat 3500
veg/nonveg 30 pcs

Moria wase Sushi platter veg/nonveg 12 pcs 1500

Nigiri Tree 6 pcs (veg nv) 690/890

Temaki sushi rolled 2 pcs 490/590
by hand into a cone shape. Nori seaweed sheet on the outside with sushi rice, fish or seafood and other ingredients like avocado on the inside.

TEMAKI (hand Roll 2 pcs)
A handheld sushi delight with flavourful adventure oceanic treasures wrapped in a single seaweed

Sake 590
Hand roll with salmon, creamy avocado, and crisp cucumber

California hand Roll 580
delectable fusion of crab, creamy avocado, and a burst of flying fish roe in every bite

Waikiki special hand Roll 600
A symphony of oceanic flavours featuring salmon, tuna, crabstick, and creamy avocado, wrapped in seaweed perfection

MAINS KOHO NUI

☞ **King Ku Mushroom In Tobanajn Chilly Sauce** 780
King mushroom enoki mushroom fresh shitake tossed in hawaiian chili sauce

Locomoco 850
Steamed rice, along with lamb patty serve with lamb jus and sunny side up

☞ **Sizzling Hot Tofu** 590
Silken tofu lotus root tossed chilly bean sauce

Royal Hawaiian Curry (veg/chicken/prawns) 850/1150/1250
Rich creamy and combination of pineapple, savoury curry sauce serves along with Waikiki furikake and sticky rice.

Sambal Oelek Sauce (prawns or fish) 810
Prawns' cherry tomato tossed in homemade sambal oelek sauce.

Pineapple Rice With Teriyaki Chicken 890
Served with wok fried rice topped with sesame bean sprouts hawaii style .


☞ **Sliced Chicken In Sichuan Pepper Sauces** 790
Shallow fried sliced chicken tossed sichuan pepper sauce

☞ **Braised Pork Belly** 1110
Steam delicious tender and flavourful japanese pork belly stew serve with fried rice

WAIKIKI

 Instant Udon Noodles ----- 550/680 <i>Homed fresh noodles tossed yaki soba sauce</i>
Kimchi Fried Rice ----- 980 <i>Spam, fried egg over steamed rice.</i>
Lobster Spaghetti ----- 1500 <i>Yukinori lobster, chili sauce, waikiki salad.</i>
Donburi (chicken/red snapper/pork) ----- 790/880/900 <i>It's a japanese dish consisting of a bowl of cooked rice topped with various ingredients such as Meat, vegetables, seafood, or egg, served with a flavourful sauce and soup</i>
Crispy King Salmon ----- 1300 <i>Cucumber, pickled daikon, snow peas and perilla seed vinaigrette.</i>
Calamansi Glazed Roasted Duck ----- 1180 <i>Duck fat rice with confit leg and matsutake mushrooms.</i>

ISLAND STIR FRY

Wok Fried Poke ----- 950 <i>Tuna spiced poke, avocado, spring onions, cucumber, tomato, coconut sticky rice, Sambal obelek.</i>
 Waikiki Style Garden Poke ----- 780 <i>Sweet potato, taro, carrots, cucumber, radish, ogo seaweed, sesame rice, roasted Macadamia nuts and tamari dressing.</i>

DESSERTS

  Orange Blossom ----- 600 <i>54 % dark chocolate & orange mousse with coconib & Feuilletine crispy praline and sable cookie</i>
   Tropical Garden ----- 540 <i>Tropical fruit bread with avocado mango & vanilla mouse topped with French vanilla ice cream & sprinkled with popping candy & fizz</i>
  Tiramisu ----- 550 <i>Lady finger soaked in coffee & kahlua and layered with Whipped mascarpone mousse and dusted with cocoa powder</i>
   Classic Chocolate ----- 550 <i>Layers of homemade chocolate cake, whipped ganache With crispy praline and flambé with old monk rum</i>
  Hawaiian Panna Cotta ----- 520 <i>Coconut mango & passion fruit panna cotta with almond crumbs and french vanilla ice cream.</i>

WAIKIKI

These Are Waikiki Signature Accompaniments

Hawaiian Goddess Of The Volcanos Is Pele She And Other Goddesses Have Given Us Inspiration To Create A Range Of Coinciding Sauces And Spice Mixes To Enhance Your Dining Experience All Made With Ingredients From This Amazing Island Maka-O-Kaha , Furikake A Blend Of Spices To Enhance Your Dining Experience

KU TRUFFLE VOLCANO DRESSING .

LONO MIST DRESSING .

KANE COCONUT AND PINEAPPLE CHUTNEY .

KANALOA SEAWEED BUTTER

PELE CHICKEN SALT

- ① DAIRY CONTENT
- ② SOYA CONTENT
- ③ GLUTEN CONTENT
- ④ NUTS CONTENT