

Pupu

Smoked Fish Dip

guava smoked, marinated ikura, Diamond Bakery soda crackers

Kanpachi Crudo

lightly cured, lomi cherry tomato relish, crispy Thai basil, Wai'anae citrus

Hand-Cut Beef Tartare

American wagyu, pickled mustard seeds, shoyu cured egg yolk, ssamjang, tendon puffs

Duck Croquette

confit duck leg, sweet potato, sweet & sour sauce

Bone Marrow

Honolulu Meat Co. beef bones, braised oxtail ragu, fermented chili crunch, Viet herbs, grilled sourdough

Small Kine Cream of Mushroom (V)

Small Kine Farm mushrooms, crispy 'ulu, black truffle sottocenere, toasted baguette

Local Roots (V)

huli-style root vegetables, burrata, macadamia nut pesto

Baby Gem Lettuce

Ho Farms cherry tomato bombs, Parmigiano, ahi tonnato, garlic crunch breadcrumbs

+6 grilled chicken

+8 fresh catch

+3 shrimp, each

Mains

16	Garlic Shrimp Forbidden Rice	29
	jumbo garlic shrimp, ancient Chinese black grain fried rice, lup cheong, pork hash, pea shoots, bottarga	
23	Chili Crab Noodles	32
	Pacific Dungeness crab, shishito, Fresno chili, saffron-tamale emulsion, brown butter breadcrumbs	
21	Stuffed Won Bok (V+)	25
	12-grain rice, mushroom duxelles, pumpkin seed romesco, garlic chips, mushroom herb salad	
19	Fresh Catch	39
	coriander-fennel-peppercorn crusted, gai lan, macadamia nut tabbouleh, smoked beurre blanc, marinated ikura	
19	Pulehu Half Chicken (GF)	34
	citrus marinated, 'Olili "red rooster" sauce, baby gem lettuce, Viet herbs, "chicken fat" rice	
16	Crispy Kona Kanpachi (GF)	42
	Portuguese bean soup, charred cabbage, scallion gremolata	
19	10 oz Prime NY Strip	55
	Certified Angus Beef, shoyu potatoes, gobo, baby bok choy, jang steak sauce, miso aioli, bbq spiced fries	
18	'Olili Burger	22
	wagyu and local beef blend, bacon onion jam, jang steak sauce, miso aioli, bbq spiced fries	

At 'Olili, our menu celebrates the many diverse people, cultures and flavors of our island home.

We proudly support our local growers and producers: Bocconcino Hawaii, Crown Noodle, Diamond Bakery, Hawaii 'Ulu Cooperative, Ho Farms, Honolulu Meat Company, Kō Hana Distillers, Kukui Sausage Company, Makaha Mountain Farms, MA'O Organic Farms, Small Kine Farm, Sun Noodle, Waialua Fresh.

Consuming raw or undercooked foods may increase your risk of foodborne illness. Menu items are cooked in the same kitchen and therefore may contain or come into contact with wheat, milk, eggs, peanuts, fish, shellfish, soy, and tree nuts. Before placing your order, please inform your server if a person in your party has a food allergy.

A gratuity of 18% will be charged to parties of 6 or more.

GF = Gluten Free

V = Vegetarian

V+ = Vegan



'O LILI

WAIKIKI

Dinner

Signature Cocktails

Lighter Libations - Low and No ABV Drinks

Herbs & Tonic

fresh basil, mint, shiso, lemon, tonic water, with your choice of Seedlip Garden non-alcoholic spirit or Tenjaku gin

Hawaiian Cup

Pimm's, local ginger beer, keiki cucumber, lilikoi, mint, pineapple

Waimea Sipper

Kupu Spirits amaro, hibiscus tea, mango nectar

Fruity and Fresh

Shine On

coconut water sphere, Kō Hana Kea agricole rum, yuzu, lime juice

Steamship Mai Tai

Copalli cacao rum, fresh pineapple juice, house vanilla-fennel syrup, lime juice, Myers's float

Matcha Sour

La Diablada pisco, grapefruit, lemon, matcha, egg white foam

Hibachi Rita

Olmeca Altos tequila blanco, 400 Conejos mezcal joven, blistered shishito, Ancho Reyes poblano liqueur, lime, agave, togarashi sea salt rim

Liquid Haupia

Kuleana Hui Hui rum, almond falernum, local pineapple juice, lime, coconut cream, clarified

Big and Bold

Show You Smoke

High West double rye, shoyu caramel syrup, apple juice, orange oil, kiawe smoked

Black Sesame Old Fashioned

toasted black sesame infused Four Roses bourbon, Japanese black sugar, lemon bitters

Ma La Negroni

tingly Sichuan peppercorn infused Tenjaku dry gin, Campari, Carpano classico, Cynar

Refreshers

Hibiscus Spritz

hibiscus, orange peel, agave, soda water

Come Sail Away

fresh lime, lime oil, condensed milk

Pineapple Soda

house vanilla-fennel syrup, fresh pineapple juice, soda water

Pauwela Kombucha

hibiscus-lychee

Pauwela Water Kefir

strawberry-guava-mango

Soda + Water

Coke, Diet Coke, Sprite

ginger beer, root beer

Hawaii Volcanic

still or sparkling

Beer

Aloha Blonde

Aloha Beer

El Guapo

Honolulu Beerworks

Rooftop Pale Ale

Hana Koa Brewing

Hop Lei IPA

Aloha Beer

Golden Sabbath

Big Island Brewhaus

Hang Loose Juice

Paradise Ciders

Sake

Born 'Gold' Junmai Daiginjo (sweet)

Kubota 'Senju' Ginjo

Kubota 'Manju' Junmai Daiginjo

glass/bottle

18/70

16/50

120

Drinks are prepared in a shared bar and may come into contact with wheat, milk, eggs, peanuts, soy, and tree nuts. Before placing your order, please inform your server if a person in your party has a food allergy.

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Dinner Drinks