

STARTERS

EDAMAME HUMMUS & CRUDITE  
BABY CARROTS, CUCUMBER,
CELERY
14

LOCAL TOMATO GAZPACHO 
KAWAMATA FARMS TOMATOES,
HERBED CROSTINI, HERB CREAM
16

POKE & CHIPS* 
SHOYU POKE, TARO CHIPS
18

CHIMICHURRI FRIES 
COTIJA CHEESE
9

SHRIMP & SCALLOP CEVICHE*
ONIONS, CILANTRO, JALAPENO, PINEAPPLE,
CUCUMBER, CHILI MANGO PUREE,
COCONUT LIME DRESSING,
CORN TORTILLA CHIPS
17

WILD AHI SASHIMI* 
WASABI, PICKLED GINGER,
NAMASU, SMOKED PONZU SAUCE
19

  **SUPERFOOD SALAD**
KALE, SPINACH, FENNEL, CRANBERRIES,
QUINOA, PUMPKIN SEEDS, GOAT CHEESE,
LILIKOI VINAIGRETTE
16

SUMMER BEACH SALAD
ORGANIC MIXED GREENS, TOMATO,
ARTICHOKE, AVOCADO, CUCUMBER,
OLIVES, HERB LIME VINAIGRETTE
17

CAESAR SALAD
HEARTS OF ROMAINE, BRIOCHE CROUTONS,
PARMESAN CHEESE, ANCHOVIES
14

GLUTEN FREE 

VEGETARIAN 

*CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
A SERVICE CHARGE OF 16% WILL BE ADDED FOR ALL PARTIES OF 6 OR MORE.

SALADS

ADD GRILLED CHICKEN,
BEEF OR SHRIMP SKEWER 
6

ADD SASHIMI 
10*



ADD GRILLED FISH 
12*

ENTRÉES

CHICKEN BREAST 
TERIYAKI GLAZE
SERVED WITH RICE AND
ASPARAGUS
28

CATCH OF THE DAY*
DAILY CHEF'S PREPARATION
34

GARLIC SHRIMP
HOUSE GARLIC BUTTER SAUCE
SERVED WITH COLE SLAW AND
MAC SALAD
32

PORTOBELLO STEAK  
BALSAMIC ONION JAM
GARLIC CREME FRAICHE
SERVED WITH QUINOA AND
ASPARAGUS
24

HAU BURGER*
BRIOCHE BUN,
SECRET SAUCE,
KONA POTATO CHIPS
CHEDDAR OR SWISS
20

POKE BOWL* 
SHOYU POKE,
STEAMED RICE
20

TONKATSU
BREADED PORK CHOP, CHAR SUI
SERVED WITH RICE AND COLE SLAW
28

RIBEYE
CHIMICHURRI
SERVED WITH BROCOLINI AND FRIES
38

FISH TACOS* 
CATCH OF THE DAY,
CORN TORTILLA, CABBAGE,
AVOCADO CREMA,
PINEAPPLE PICO DE
GALLO
24

