

STARTERS

CRISPY GYOZA {V}

smoked ponzu sauce \$16

AHI SASHIMI* {GF}

yellow fin tuna, ocean salad,
pickled ginger, wasabi \$22

CRISPY BRUSSEL SPROUTS {V}

balsamic dressing, feta cheese \$15

JUMBO SHRIMP COCKTAIL {GF}

chili oil \$24

CHICKEN WINGS

crispy chicken wings,
traditional or sweet garlic soy \$21

BEVERAGES

ICED TEA &

SOFT DRINKS \$5

MANGO ICED TEA \$6

ARNOLD PALMER \$6

TRENT JONES \$6

PASSION ICED TEA \$6

SMOOTHIE/SLUSHIE

choice of

banana, mango,

strawberry, passion fruit,

pineapple, coconut,

guava, chocolate \$11

SALADS

MAKAI SALAD {V/GF}

quinoa, yellow bell pepper, edamame,
heart of palm, kamuela tomato,
pickled fern shoots, dried mango, mac nuts,
lemon vinaigrette \$19

HAU CAESAR SALAD

baby romaine, anchovy, croutons,
parmesan \$21

KONA KANPACHI NICOISE

baby greens, seared kanpachi, egg,
green beans, kalamata olive, crispy potato,
mango vinaigrette \$23

MAINS

HAU TREE BURGER

brioche bun, lettuce, tomato, onion,
choice of cheddar or swiss, french fries \$26

ASIAN STYLE MARINATED CHICKEN {GF}

steamed jasmine rice, sautéed asparagus,
teriyaki glazed \$35

KONA GARLIC SHRIMP* {GF}

jasmine rice, pipinola shoots salad \$39

KOREAN STYLE SHORT RIBS

garlic fried rice, kimchee,
gochujang vinaigrette \$36

TOFU STEAK {V}

steamed jasmine rice, kimchee-apple slaw,
sesame vinaigrette \$28

HAU TREE POKE BOWL* {GF}

fresh local ahi, white rice, wakame salad,
cucumber kimchee, bubu areare \$27

DAILY CATCH*

please ask your server
about our daily beach side preparation MP

FISH TACOS*

daily catch, shredded cabbage,
avocado, house aji verde, flour tortilla,
chips & salsa \$32

DESSERTS

MEYER LEMON 'RARE CHEESECAKE'

gluten free sable cookie,
mango sauce \$12

CHOCOLATE S'MORES TART

graham cracker shell,
toasted house made marshmallow \$12

BREAD PUDDING 'KATSU'

crispy panko crust,
strawberry ice cream \$12

FROZEN TREATS

VANILLA ICE CREAM \$10

TROPICAL SORBET \$10

OVALTINE FROTH

vanilla ice cream ovaltine \$10

KAMUELA SOURCED MOKU POPSICLES

kona coffee, guava, white pineapple,
liliko`i, coconut cream \$7

+ SIDES

GRILLED FISH \$15

POKE \$15

SHRIMP SKEWER \$15

FRESH SASHIMI \$21

CHICKEN \$12

FRENCH FRIES \$10

FRESH PINEAPPLE \$9

{V} vegetarian {GF} gluten free

A service charge of 18% will be added for all parties of 6 or more. *Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.