

# 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, JALEPENO, 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 FOODBOURNE 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

# MIXED PLATE

**CHICKEN BREAST**   
TERIYAKI GLAZE  
28

**CATCH OF THE DAY\***   
DAILY CHEF'S PREPARATION  
34

**GARLIC SHRIMP**   
HOUSE GARLIC BUTTER SAUCE  
32

**TONKATSU**  
BREADED PORK CHOP, CHAR SUI  
28


**PORTOBELLO STEAK**   
BALSAMIC ONION JAM,  
GARLIC CRÈME FRAICHE  
24

**RIBEYE\***   
CHIMICHURRI  
38

# ENTRÉES

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

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

**POKE BOWL\***   
SHOYU POKE,  
STEAMED RICE  
20

**MIX & MATCH**  
SELECT ONE MAIN &  
CHOICE OF TWO SIDES

STEAMED WHITE RICE  

QUINOA  

VEGETABLE OF THE DAY  

MACARONI SALAD 

GUAVA SLAW 

