



# Hau Tree

'AINA AHIAHI

## STARTERS

LOCAL TOMATO  
GAZPACHO {V}

kawamata farms tomatoes,  
herbed crostini, herb cream \$16

WILD AHI SASHIMI\* {GF}  
wasabi, pickled ginger, namasu,  
smoked ponzu sauce \$19

SHRIMP & SCALLOP CEVICHE\*  
red onion, cilantro, jalapeno, pineapple,  
coconut lime dressing, cucumber,  
chili mango puree, corn tortilla chips \$17

CHIMICHURRI FRIES {V}  
cotija cheese \$19

EDAMAME HUMUS  
& CRUDITE {V/GF}  
baby carrot, cucumber, celery \$14

POKE & CHIPS\* {GF}  
shoyu poke, taro chips \$18

## SALADS

SUPERFOOD SALAD {V/GF}  
kale, baby spinach, shaved fennel,  
dried cranberries, toasted pumpkin  
seeds, quinoa, goat cheese,  
lilikoi vinaigrette \$16

SUMMER BEACH SALAD {V}  
mixed greens, tomato, artichoke,  
avocado, cucumber, kalamata olives,  
herb lime vinaigrette \$17

CAESAR SALAD  
hearts of romaine, brioche croutons,  
parmesan cheese, anchovies \$14

**+ADD**  
*to any salad*

GRILLED FISH \$12  
GRILLED CHICKEN, BEEF,  
SHRIMP SKEWER \$6  
FRESH SASHIMI \$10

## ENTRÉES

GARLIC SHRIMP  
house garlic butter sauce  
coleslaw and mac salad \$32

RIBEYE\*  
chimichurri  
broccolini and fries \$38

PORTOBELLO STEAK {V/GF}  
balsamic onion jam,  
garlic creme fraiche  
quinoa and asparagus \$24

TONKATSU  
breaded pork chop,  
char sui  
rice and coleslaw \$28

CHICKEN BREAST\* {GF}  
teriyaki glaze  
rice and asparagus \$28

CATCH OF THE DAY  
daily chef preparation \$34

POKE BOWL\* {GF}  
shoyu poke, steamed rice \$20

FISH TACOS\* {GF}  
catch of the day, corn tortilla, cabbage,  
avocado crema, pineapple pico de gallo  
*choice of fruit, chips, coleslaw or fries* \$24

HAU BURGER  
brioche bun, secret sauce, kona potato chips,  
choice of cheddar or swiss  
*choice of fruit, chips, coleslaw or fries* \$20

## SIDES \$5

VEGETABLE OF THE DAY\* {V/GF}  
COLESLAW {GF}  
MACARONI SALAD {V}  
QUINOA {V/GF}  
STEAMED WHITE RICE {V/GF}

{V} vegetarian {GF} gluten free

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.