

Appetizers

Chilled Cauliflower & Leek “Vichyssoise” Miso Essence, Green Onion, Focaccia Croutons	8.00
Sustainable Shrimp, Cocktail Style Tomato Horseradish, Grilled Lemon	15.00
Ahi Sashimi Soy, Ogo, Wasabi, Pickled Ginger	16.00
Panko Dusted Crab Cakes Asian Guacamole	14.00
Hirabara Bambi Romaine Caesar Salad Brioche Croutons, Grated Parmesan, Housemade Dressing	14.00
Maluhia Farms Organic Bibb Lettuce Big Island Goat Cheese, Pineapple, Toasted Pine Nuts White Balsamic-Grapefruit Vinaigrette	12.00
Kawamata Tomato, Kalamata Olives, Cucumber, Maui Onion Buffalo Mozzarella, Torn Basil – Lilikoi Dressing	12.00



Hau Tree

BEACHSIDE AT KAUNA'OA BAY

Off The Grill ~ Main Courses

Grilled Mahimahi, Miso Butter Sauce 28.00
Charred Asparagus, Coconut Rice

Grilled Jumbo Prawns, Lemon Butter, Parsley, Garlic Butter 26.00
Grilled Fresh Vegetables, Coconut Rice

5 Spice Organic Chicken Breast, Poha Berry Demi 24.00
Coconut Rice, Charred Asparagus

Kulana Beef Tenderloin Brochette, Chimichurri Sauce 26.00
Natural Cut French Fries, Grilled Squash Medley

Grilled Kurobuta Pork Loin, Guava BBQ Sauce 24.00
Baby Bok Choi, Mashed Yukon Potatoes

Big Island 1/2 Pound Grass Fed Burger 20.00
Lettuce, Tomato, Onion, Ciabatta Roll, "Secret Sauce", French Fries

Veggie Burger - 1/2 Pound 18.00
Whole Wheat Bun, Alfalfa Sprouts, Lettuce, Tomato, Onion

***Gluten Free Bread Available**



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