

## PUPU

APPETIZER

### spreads and crudite 24

garlic hummus, dill lebni, almond romesco,  
local vegetables  
add za'atar spiced flatbread 7

### mahi conserva 19

creme fraiche, house mixed pickle, lavash  
extra lavash 7

### burrata toast 22

prosciutto, black garlic, truffle honey

### \*hamachi crudo 26

tomato ponzu, pickled radish, trout roe

### market kama 18

sate, charred cabbage, whipped tofu

### crispy spanish octopus 27

miso bernaise, tomatoes, sea asparagus, cauliflower

### harissa kauai shrimp 24

lebni, cucumber salad, garlic crumble, herbs  
add one piece shrimp 7

## LAU'AI

VEGETABLE

### ancient grain greek salad 22

mixed grains, lemon tahini, tomatoes,  
cucumber, feta

### baby gem salad 22

frissé, pine nut pesto, lemon vinaigrette,  
sourdough croûtons

### kale and spinach salad 22

endives, pomegranate, gorgonzola, toasted almonds,  
green goddess dressing

### —salad additions—

add avocado 6  
add chicken 12  
add seared ahi 16

## HANALIMA

HANDCRAFTED (PASTA)

### pistou mafaldi 35

free-range chicken, garlic and pea pistou, pecorino

### lumache pomodoro 30

pomodoro, ricotta, crispy olive crumble

### crab tagliatelle 33

deep sea crab, chives, sourdough garlic crumble

### tako campanelle 34

octopus testa, black truffle fonduta, parmesan

## MAKAI

SEA

### ginger scallion seared walu 37

mushroom congee, broccolini

### glazed king salmon 36

rainbow carrots, peas, beurre monte

## AINA

LAND

### glazed pork loin 43

edamame, charred long beans, cannellini beans,  
red bell pepper, black bean puree, pork jus

### \*akaushi wagyu new york strip loin 55

potato ecrase, broccolini, beef jus, chive oil, shichimi

## MAHI'AI

FARM

### charred farmed veggies 22

tomatoes, ricotta, basil aioli, puffed wild rice

### sophia's rice 10

ginger scallion, sesame oil, furikake

### roasted brussels 13

toasted seeds, dill lebni,  
chermoula vinaigrette

### roasted baby potatoes 10

harissa hollandaise, aleppo chili, chives

### roasted cauliflower 13

pickled grapes, pine nuts, lemon vinaigrette,  
caramelized cauliflower puree,

# dinner

5PM-9PM DAILY

@THEHAUTREE

\*Consuming raw or undercooked foods may increase your risk of foodborne illness.

\*\*A 20% automatic gratuity will be added to all parties larger than 5 (including parties with separate checks).