

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

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
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

charred squash 22
tomatoes, ricotta, basil aioli, puffed wild rice

HANALIMA (HANDCRAFTED)

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

MAKAI (SEA)

ginger scallion seared walu 37
mushroom congee, broccolini

glazed king salmon 36
rainbow carrots, peas, beurre monte

AINA (LAND)

glazed pork chop 43
edamame, charred long beans, cannellini beans,
red bell pepper, black bean puree, pork jus

*akaushi wagyu new york strip loin 55
shichimi, horseradish potato gratin, broccoli puree

MAHI'AI (FARM)

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).