

PUPU (APPETIZER)

*oysters on the half shell

kaimana mignonette
6 for 26 / 12 for 48

baked oysters 18

escargot butter

burrata toast 21

prosciutto, black garlic, truffle honey

white bean hummus 14

eggplant marmalade, crudité
add grilled ciabatta 5

*hamachi crudo 26

tomato ponzu, pickled radish, trout roe

crispy spanish octopus 27

coconut curry, cauliflower, lemon gelee

LAU'AI (VEGETABLE)

chopped salad 22

za'atar, feta, egg, pickled onion,
avocado, crispy garbanzo
add bacon 3

baby kale and spinach salad 22

green goddess, pomegranate, gorgonzola, almond
add avocado 3
add seared ahi 9

roasted brussels 12

chermoula, grape, feta

roasted cauliflower 15

fried capers, toasted pine nuts, lemon vinaigrette
cauliflower puree, meyer lemon puree, sprouts

roasted baby potatoes 10

salsa verde

MAKAI (SEA)

ginger scallion steamed fish 37

market fish, mushroom congee, broccolini

glazed king salmon 36

crispy quinoa crust, red vein sorrel foam, asparagus

seared maine scallops 35

watermelon radish, jalapeno, apple, celery root puree,
yuzu dashi, shiso oil

crab ravioli 33

braised fennel, black garlic

AINA (LAND)

pork chop 43

quinoa, delicata squash, asian pear, pork jus

*akaushi wagyu new york strip loin 55

shichimi, horseradish potato gratin, broccoli puree

venison ragout 31

fettuccine, rosemary mascarpone

MAHI'AI (FARM)

spring risotto 30

dinosaur kale, parmesan tuile, snap pea,
garlic pea foam

miso roasted eggplant 25

tofu, shimeji, crispy shallot, grilled romaine

kaimana rice 10

ginger scallion, sesame oil, furikake

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).

