

HAUTREE

PUPU

APPETIZER

spreads and crudite 24
garlic hummus, dill lebni, almond romesco
local vegetables
add za'atar spiced flatbread 7

hale focaccia 9
garlic, thyme, balsamic butter

chip & rainbow caviar 19
house fried salt, vinegar, & dill potato chips,
chive oil creme fraiche, trout roe, tobiko
add ossetra caviar 20

mahi rillettes 19
creme fraiche, house mixed pickle, lavash
extra lavash 7

burrata toast 22
prosciutto, black garlic, truffle honey

lomi hamachi 28
creme fraiche, chives, tomato, pickled onion, ogo

crispy spanish octopus 28
miso bernaise, tomatoes, sea asparagus, cauliflower

harissa kauai shrimp 24
lebni, cucumber salad, garlic crumble, herbs
add one piece shrimp 7

MAHI'AI

FARM

charred summer squash 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 potatoes 10
harissa hollandaise, aleppo chili, chives

roasted cauliflower 13
pickled grapes, pine nuts, lemon vinaigrette
caramelized cauliflower puree

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
parmesan, sourdough croûtons

kale and spinach salad 22
radicchio, strawberries, toasted almonds
gorgonzola, green goddess dressing

—salad additions—

avocado 6 | chicken 12 | seared ahi 16 | salmon 17

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, chive, lemon beurre monte
sourdough garlic crumble

squid ink campanelle 34
octopus testa, black truffle fonduta, parmesan

MAKAI

SEA

ginger scallion seared fish 37
mushroom congee, broccolini

glazed king salmon 36
rainbow carrots, peas, beurre monte

AINA

LAND

grilled lamb chops 45
roasted eggplant, squash, chimichurri

*akaushi wagyu new york strip loin 55
potato ecrase, broccolini, beef jus, shichimi

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).