

MAHI'AI (FARM)

kaimana rice 8
ginger scallion, sesame oil, furikake

roasted baby potatoes 10
salsa verde

roasted brussels 10
cheremoula, grapes, feta

white bean hummus 13
eggplant marmalade, crudité
add grilled ciabatta 5

farro "risotto" 28
shiitake mushroom, cauliflower, parmesan foam

chopped salad 20
za'atar, feta, pickled onion, crispy garbanzo

baby kale salad 20
green goddess, pomegranate, gorgonzola, almond,

miso roasted eggplant 25
tofu, shimeji, crispy shallots, grilled romaine

agnolotti 25
butternut squash, maitake, brown sage butter

MAKAI (SEA)

oysters on the half shell
yuzu kosho mignonette
3 for 14 / 12 for 48

baked oysters 18
escargot butter

salmon tartare crisps 15
harissa, celery root, raisin

hamachi crudo 25
tomato ponzu, pickled radish, trout roe

crispy spanish octopus 26
coconut curry, cauliflower, lemon gelee

crab ravioli 29
braised fennel, black garlic, arugula

seared maine scallops 34
yuzu, plum, parsnip, miso hollandaise

ginger scallion steamed fish 33
market fish, mushroom congee, broccolini

glazed king salmon 35
squash, sudachi, coconut-melon vierge, crispy dill

AINA (LAND)

burrata toast 19
prosciutto, black garlic, truffle honey

venison ragout 27
harissa, rosemary mascarpone

crispy pork belly 34
quinoa, delicata squash, asian pears, pork jus

washugyu flank steak 37
pastrami spice, sunchokes, truffle

dinner

5PM-9PM DAILY @THEHAUTREE

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

