

HILO BAY CAFE DINNER MENU

starters and bites

french onion soup 7

warm bread du jour
whole order 6 | half order 4
with balsamic olive oil 🌿

chilled edamame 5
hawaiian salt, sesame, garlic 🌿🌿🌿

classic hand-cut fries 7.5
truffle mayo, organic ketchup 🌿

grilled cauliflower 11
black garlic aioli, parmesan,
hawaiian salt, olive oil 🌿🌿🌿

ahi tartare + wontons 15
avocado, spicy tuna, cucumber,
ishikura onion, wasabi crema 🌿

peppered beef carpaccio 14
crispy capers, horseradish crema,
shallots, olive oil, hawaiian salt 🌿🌿🌿

cast-iron seared steak 27
new york strip loin, chimichurri,
crispy onions, pickled fresnos 🌿🌿

brussels + mushrooms 12
crispy brussels sprouts, sautéed ali'i
hāmākua mushrooms, maple glaze,
oven-roasted macadamia nuts 🌿🌿🌿

hawaiian ahi poke 15
(style: mild or extra spicy)
hawaiian chili oil, onion, shoyu,
purple sweet potato chips 🌿🌿

parmesan custard 13.5
roasted eggplant + red peppers,
marinara sauce, basil-macadamia
pesto, toasted rosemary bread 🌿

crispy onion rings 11
o'ahu onions, guinness batter,
panko crust, organic ketchup 🌿

classic sushi rolls cut/hand roll 🌿🌿🌿

california 9/7
crab, masago

spicy tuna 10/8
tobiko

tekka maki 6
ahi

kappa maki 4
cucumber 🌿

specialty sushi rolls

rainbow 14
crab, ahi, smoked salmon,
cucumber, avocado 🌿🌿🌿

hilo surf 10
poached shrimp, mayo,
tempura crisps and sauce

spicy lava 13
hamachi belly, fresh
jalapeño, tobiko 🌿🌿

warabi 10
fiddle fern, cucumber, avocado,
crispy quinoa, teriyaki aioli 🌿🌿🌿

spider 14
tempura soft-shell crab,
mayo, cucumber, tobiko

makai 12
unagi, tempura crisps,
avocado, teriyaki aioli

kenai 12
salmon, avocado, cucumber,
heart of palm, sesame seeds 🌿🌿🌿

hāmakuā 12
ali'i mushroom, cucumber,
lettuce, basil mayo, tomato 🌿🌿🌿

nigiri and sashimi 🌿🌿

tamago 7
egg 🌿

ebi 8
shrimp

maguro 8
ahi 🌿

shake 8
salmon 🌿

masago 7
smelt roe 🌿

uni 16
sea urchin 🌿

hamachi 8
yellowtail 🌿

hotategai 8
scallops

tako 8
octopus

unagi 8
freshwater eel

tobiko 7
flying fish roe 🌿

ikura 8
salmon roe 🌿

Mahalo nui loa to the Hawai'i producers who grow, raise, and catch our fresh island ingredients.

hbc dinner menu

salads

mixed greens 8

cherry tomato, heart of palm,
choice of dressing: ranch,
creamy garlic, parsley-flax,
cilantro-lime, honey-sesame,
aged white balsamic 🌱🌿

crab cake 17

mixed greens, heart of palm,
halved cherry tomatoes,
crispy house wonton chips,
sweet chili mayo sauce,
honey-sesame vinaigrette

warm farro 12

volcano kale, roasted beets,
heart of palm, shallots,
dried cranberries, pepitas,
warm white-balsamic
vinaigrette 🌱🌿

sashimi 21

fresh catch sashimi,
mixed greens, daikon,
julienned cucumber,
fresh nasturtium petals,
ponzu vinaigrette 🌱🌿

lihiwai louie

petite 14 | full 17
butter lettuce, avocado,
shrimp, cherry tomatoes,
purple watermelon radish,
creamy louie dressing 🌱🌿

chirashizushi 🌱🌿

traditional 32

assorted sashimi and poke, tamago,
masago, nori, sushi rice, ocean salad 🐟

surf + turf 30

ahi poke, blue crab, kalbi beef skewer,
nori, sushi rice, cucumber 🐟

'aina 26

market vegetable poke, mac nuts,
nori, sushi rice, ocean salad 🌱

Please notify your server of any
dietary restrictions so that we
can accommodate your needs.



can be prepared vegetarian



can be prepared vegan



can be prepared gluten free



consuming raw or undercooked foods
may increase risk of foodborne illness

mains

fresh catch special

daily preparation, see specials menu

fresh catch fish and chips 18

kona longboard beer batter, petite salad,
hand-cut fries, lemon-caper tartar sauce
we suggest: kona longboard lager

braised beef short ribs 30

soft polenta, roasted carrots + brussels
sprouts, pickled shallots, bordelaise 🌱🌿
we suggest: tilia malbec

mushroom pot pie 15 🍄

+ chicken 16 | + shrimp 18

yellow curry mixed vegetable filling,
pastry crust, mixed greens side salad
we suggest: loosen "dr l" riesling

angus ribeye 36

tenderloin filet 38

whiskey sauce, grilled broccolini,
smoked gouda au gratin potatoes 🌱🌿
we suggest: seven falls cabernet sauvignon

vegetarian special 🍄

daily preparation, see specials menu

winter-thyme chicken 25

onion-bacon jam, brown butter kabocha,
sautéed green beans, puffed wild rice 🌱🌿
we suggest: landmark chardonnay

maui rum bbq ribs

full 26 | half 18

cheesy scallion biscuit, liliko'i slaw
we suggest: big island brewhaus overboard ipa

island étouffée 30

kaua'i shrimp, manila clams, new zealand mussels,
portuguese sausage, 'olena basmati rice, kaffir lime oil
we suggest: cesari valpolicella

1/2 pound bleu bay burger 16

gorgonzola, brioche bun, hand-cut fries
we suggest: rogue dead guy ale

taro-quinoa veggie burger 14

carrots, beets, cucumber, mixed greens,
basil mayo, brioche bun, hand-cut fries 🌱
we suggest: mohua sauvignon blanc