

HILO BAY CAFE DINNER MENU

starters + bites

french onion soup 8

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 🌿

steamed bao buns 13
bulgogi mushrooms 🌿 or **kalua pork**
kimchee cucumber, green onions,
cilantro, radish, sesame seeds

brussels + mushrooms 12
crispy brussels sprouts, mustard-
maple glaze, hāmākua mushrooms,
oven-roasted macadamia nuts 🌿🌿🌿

classic sushi rolls 🌿🌿

spicy tuna 10
tobiko ➡

tekka maki 6
ahi ➡

shinko maki 5
pickled daikon 🌿

kappa maki 4
cucumber 🌿

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

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

hawaiian ahi poke 16
(choice of style: mild or spicy)
hawaiian chili oil, onion, shoyu,
purple sweet potato chips 🌿🌿 ➡

smoky mussels + clams 14
garlic-wine sauce, aleppo peppers,
basil, grape tomatoes, garlic bread

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

specialty sushi rolls

rainbow 15
crab, cucumber, avocado,
ahi, smoked salmon 🌿 ➡

tempura lobster 16
tempura fried lobster tail, hawaiian
sea asparagus, tobiko, yuzu mayo

plantation 15
hamachi, cucumber, tobiko,
spicy pineapple salsa 🌿🌿 ➡

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

california twist 14
tempura fried soft-shell crab,
cucumber, avocado, masago

makai 12
unagi, tempura crisps,
avocado, teriyaki aioli

lū'au 15
kalua pork, lomi salmon, poi 🌿🌿

waimea 15
cucumber, kalamata olives,
grilled steak, wasabi crema,
pickled fresnos, crispy onions

nigiri + sashimi 🌿🌿

tamago 7
egg 🌿

ebi 8
shrimp

maguro 8
ahi ➡

shake 8
salmon ➡

masago 7
smelt roe ➡

uni 16
sea urchin ➡

hamachi 10
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

fennel 12

grilled + shaved fennel,
vanilla-infused grapefruit,
frisée, pecorino cheese,
toasted mac nuts 🌱🌿

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, ocean salad, nori, sushi rice ➡

surf + turf 30

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

'aina 18

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

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 20

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

togarashi pork chop 30

warm ube-bacon salad, charred bok choy,
pickled red onions, fresh chives 🌱🌿
we suggest: hitachino white nest ale

hāmākua mushroom pot pie 15

+ chicken 16 | + shrimp 18

yellow curry vegetable filling, pastry crust,
mixed greens side salad 🌱
we suggest: willakenzie pinot gris

angus ribeye 36

tenderloin filet 38

chipotle-lime butter, summer squash,
sautéed poblano + sweet peppers,
yukon potato confit, salsa verde 🌱🌿
we suggest: alipus mezcal + lime

vegetarian special 🌱

daily preparation, see specials menu

garlic-lemon chicken breast 26

caper-parmesan polenta cake, roasted tomato,
saffron aioli, brown butter sautéed kale 🌱🌿
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

duck duck demi 29

roasted duck breast + confit leg, carrot-ginger purée,
pickled fresno peppers, sautéed sugar peas,
grand marnier-orange duck demi-glace 🌱🌿
we suggest: peirano six clones merlot

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