

HBCLUNCHMENU

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 lunch 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
+ chicken 18 | + shrimp 19
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
- 🌱🌱 raw or undercooked foods may increase risk of foodborne illness

mains

fresh catch fish and chips 20
kona longboard beer batter, petite salad,
hand-cut fries, lemon-caper tartar sauce

hāmākua mushroom pot pie 15
+ chicken 16 | + shrimp 18
yellow curry vegetable filling, pastry crust,
mixed greens side salad 🌱

buttermilk fried chicken 17
warm ube-bacon salad, apple-cabbage slaw,
hawaiian chili infused local honey

kalua pork tostadas 16
lomi tomato relish, pickled fresno peppers,
crushed avocado, cotija cheese, cilantro, lime 🌱🌱

sandwiches

choice of hand-cut fries, liliko'i slaw, white or brown rice;
substitute mixed greens salad for additional 3.5

grilled chicken 16
bacon, avocado, tomato,
lettuce, ranch, brioche bun

1/2 lb. bleu bay burger 16
local beef, gorgonzola, brioche bun

taro-quinoa veggie burger 14
julienned carrots, pickled beets, cucumber,
mixed greens, basil mayo, brioche bun 🌱

kimchee reuben 16
corned beef, kimchee sauerkraut,
swiss, thousand-island, rye bread

grilled pimento cheese 14
farmer's bread, pimento cheese spread,
arugula, oven-roasted tomato jam 🌱