

# 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 🌿

**roasted broccoli** 11  
pecorino, dried cranberry, fresno  
peppers, green goddess dressing,  
macadamia nut dukkah 🌿🌿🌿

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

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

**mushroom lettuce cups** 12  
gochujang, baby romaine, radish,  
cilantro, green onion, peanuts 🌿🌿🌿

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

**smoky shrimp + clams** 17  
garlic wine sauce, aleppo pepper,  
basil, grape tomato, garlic bread 🌿🌿

**eggplant parmesan custard** 13.5  
red pepper, marinara, basil-macadamia  
pesto, toasted rosemary bread 🌿

## sushi rolls

**rainbow** 16  
crab, cucumber, avocado,  
ahi, smoked salmon 🌿🌿🌿

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

**spicy plantation** 15  
hamachi, cucumber, tobiko,  
fresnos, pineapple salsa 🌿🌿🌿

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

**big bento** 16  
kalbi beef + sauce, takuwan,  
tsukemono, tamago, masago,  
cucumber, kalbi mayo 🌿🌿

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

**makai** 12  
unagi, tempura crisps,  
avocado, teriyaki aioli

**kīlauea** 15  
shrimp, avocado, cucumber,  
spicy tuna, unagi sauce 🌿🌿

**classic rolls**  
**spicy tuna** 10 🌿  
**california** 10  
**tekka maki** 6 🌿  
**shinko maki** 5 🌿  
**kappa maki** 4 🌿

*add spicy tuna  
to any roll +5*

## chirashizushi 🌿

**traditional** 32  
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  
**+ ahi poke** 🌿 30  
vegetable poke, nori,  
mac nuts, sushi rice

## nigiri + sashimi 🌿

**tamago** 7  
egg 🌿

**masago** 7  
smelt roe 🌿

**tako** 8  
octopus

**ebi** 8  
shrimp

**uni** 16  
sea urchin 🌿

**unagi** 8  
freshwater eel

**maguro** 8  
ahi 🌿

**hamachi** 10  
yellowtail 🌿

**tobiko** 7  
flying fish roe 🌿

**shake** 8  
salmon 🌿

**hotategai** 8  
scallops

**ikura** 8  
salmon roe 🌿

# hbc dinner menu

---

## salads

**panzanella 12**  
**+ chicken 18 | + shrimp 19**  
warm rosemary croutons,  
arugula, tomato, cucumber,  
mozzarella, red onion,  
castelvetrano olives,  
red wine vinaigrette 🌿🌱

**crab cake 17**  
mixed greens, heart of palm,  
cherry tomatoes, house  
wonton chips,  
sweet chili mayo sauce,  
honey-sesame vinaigrette

**hbc hummus 14**  
roasted pumpkin, kale,  
garbanzo beans, cucumber,  
radish, feta, purple sweet  
potato chips, aged white  
balsamic vinaigrette 🌿🌱

**sashimi 21**  
fresh catch sashimi,  
mixed salad greens,  
radish, cucumber,  
nasturtium petals,  
ponzu vinaigrette 🌿🌱🐟

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

---

## sides

**mixed greens salad 🌿🌱 8**  
choice of creamy garlic or white balsamic vinaigrette  
**black pepper spätzle 🌿 8**  
**roasted yam hash 🌿🌱 6**  
**loaded au gratin potato 🌿 6**  
**brown-butter green beans 🌿🌱🐟 5**  
**roasted garlic-butter broccoli 🌿🌱🐟 5**

---

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

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

---

## mains

**fresh catch special**  
daily preparation, see specials menu

**fresh catch fish and chips 22**  
kona longboard beer batter, hand-cut fries,  
petite salad with aged white balsamic  
vinaigrette, lemon-caper tartar sauce  
*we suggest: kona longboard lager*

**dukkah-crusted lamb rack 39**  
brown-butter green beans, coriander-  
roasted yam hash, mint gremolata 🌿🌱  
*we suggest: cesari valpolicella*

**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**  
**bone-in striploin 36**  
loaded au gratin potato, sour cream,  
chives, roasted garlic-butter broccoli  
*we suggest: seven falls cabernet*

**vegetarian special 🌿**  
daily preparation, see specials menu

**roasted airline chicken breast 26**  
charred pepper relish, black pepper spätzle, kale,  
tomato, ali'i mushrooms, castelvetrano olives  
*we suggest: triennes viognier*

**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 15**  
carrots, beets, cucumber, mixed greens,  
basil mayo, brioche bun, hand-cut fries 🌿  
*we suggest: mohua sauvignon blanc*