

HBCLUNCHMENU

starters + bites

french onion soup 8

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

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

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 🌿🌱🥜

chilled edamame 5
hawaiian salt, sesame, garlic 🌿🌱

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

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

hawaiian ahi poke 16
(choice of style: mild or 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 🌿

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 lunch 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 🌱🍷

soup + sandwich

grilled cheese + tomato soup 14
dill havarti, provolone, sourdough,
parmesan-caper tomato bisque soup 🍷

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

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

sandwiches

The following sandwiches have a choice of hand-cut fries or jicama-liliko'i slaw as their side. Substitute petite salad or house tomato soup for additional 4.

grilled chicken 16
gouda, bacon, apple slices, arugula,
honey-mustard mayo, ciabatta bread

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

taro-quinoa veggie burger 15
julienned carrots, pickled beets, cucumber,
mixed greens, basil mayo, brioche bun 🌱

kimchee reuben 16
corned beef, kimchee sauerkraut,
swiss, thousand-island, sourdough

mains

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

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

smoky clams + kua'i shrimp 22
fresh tagliatelle, garlic wine sauce, aleppo
pepper, basil, grape tomatoes, garlic bread

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