

HBC LUNCH MENU

starters + bites

french onion soup 9

chilled edamame 5
+ shrimp 12

(choice of style: sesame-garlic
or kimchee) 🌿🌿🌿

hawaiian ahi poke 16

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

mushroom poke 10

(choice of style: mild or spicy)
roasted hāmākua mushrooms, shoyu,
sesame oil, green + white onion 🌿🌿🌿

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

brussels + mushrooms 13
crispy brussels sprouts, mustard-
maple glaze, hāmākua mushrooms,
oven-roasted macadamia nuts 🌿🌿🌿

classic hand-cut fries 7
truffle mayo, organic ketchup 🌿

parmesan custard 14
roasted eggplant + red peppers,
marinara sauce, basil-macadamia
pesto, toasted rosemary bread 🌿

chirashizushi 🌿🌿

'aina 🌿 22

+ spicy tuna 🌿 27

vegetable poke, macadamia nuts, nori, sushi rice

traditional 32

sashimi and poke, tamago, tobiko, ocean salad, nori, sushi rice 🌿

specialty sushi rolls

rainbow 16

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

tempura lobster 16

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

warabi 13

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

california twist 15

tempura fried soft-shell crab,
cucumber, avocado, tobiko

makai 14

unagi, tempura crisps,
avocado, teriyaki aioli

kīlauea 15

shrimp, avocado, cucumber,
spicy tuna, unagi sauce

classic sushi rolls

tekka maki 6 🌿

ahi

shinko maki 5 🌿

pickled daikon

kappa maki 4 🌿

cucumber

spicy tuna 10

shredded ahi, spicy mayo,
tobiko, cucumber 🌿

california 12

crab, cucumber, tobiko

add spicy tuna to any roll +5

nigiri + sashimi

tamago 7

egg 🌿

ebi 8

shrimp 🌿🌿

hamachi 10

yellowtail 🌿🌿🌿

shake 8

salmon 🌿🌿🌿

maguro 8

ahi 🌿🌿🌿

unagi 8

freshwater eel

tobiko 7

flying fish roe 🌿🌿🌿

hbc lunch menu

salads

caprese antipasto 13
+ chicken 19 | + shrimp 20
mozzarella, tomato, basil, olives,
roasted red bell peppers, roasted
cauliflower, garbanzos, parsley,
red wine vinaigrette 🌱🌾🌿

crab cake 18
mixed greens, heart of palm,
cherry tomatoes, house-made
wonton chips, sweet chili mayo
sauce, honey-sesame vinaigrette

cold somen noodles 15
+ fresh catch sashimi 23 🐟
ocean salad, mixed greens, cucumber,
tamago, tobiko, green onion, heart of
palm, sesame, orange-ponzu vinaigrette 🌱

lihiwai louie
petite 15 | full 18
butter lettuce, avocado, shrimp, cherry
tomatoes, purple watermelon radish,
creamy louie dressing 🌱🌾

sandwiches

*The following sandwiches have a choice of hand-cut
fries, potato salad, or jicama-liliko'i slaw as their side.
Substitute greens salad for additional 4.*

1/2 pound bleu bay burger 17
local beef, gorgonzola, brioche bun

taro-quinoa veggie burger 16
julienned carrots, pickled beets, cucumber,
mixed greens, basil mayo, brioche bun 🌱

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

buttermilk fried chicken 17
tomato, iceberg lettuce, awesome sauce,
sweet heat pickles, hawaiian sweet bun

mains

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





hāmākua mushroom pot pie 16
+ chicken 17
yellow curry vegetable filling, pastry crust,
mixed greens side salad 🌿

keiki

cheesy pasta 9

chuggin' nuggets 9
fried chicken, sautéed broccoli, "awesome sauce,"
choice of fries, potato salad, or jicama slaw

**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 our community for your continued support