

HILO BAY CAFE DINNER 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 dinner 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

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

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

mains

pan-seared mahi-mahi 32
forbidden rice pilaf, roasted pumpkin sauce,
sautéed bok choy, carrots, bell peppers,
kim chee cucumber, toasted pumpkin seeds

cast-iron cauliflower gratin 20
gouda, brown butter sunflower seed crust,
green peas, romaine salad, dill yogurt
dressing, grilled garlic bread 🌿

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

buttermilk-fried chicken thighs 24
green chili soft polenta, brown butter onions +
kale, sweet heat pickles

grilled angus ribeye 37
bombay potatoes, grilled broccoli,
lemongrass chimichurri 🌱🌿

maui rum bbq ribs
full 28 | half 22
cheesy scallion biscuit, liliko'i slaw

duck duck demi 29
roasted duck breast + confit leg, carrot-ginger
purée, pickled fresno peppers, sautéed sugar peas,
grand marnier-orange duck demi-glace 🌱🌿

1/2 pound bleu bay burger 17
gorgonzola, brioche bun, hand-cut fries

taro-quinoa veggie burger 16
carrots, beets, cucumber, mixed greens,
basil mayo, brioche bun, hand-cut fries 🌱

keiki

cheesy pasta 9

chuggin' nuggets 9
fried chicken, sautéed broccoli, "awesome sauce,"
choice of hand-cut 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



consuming raw or undercooked foods
may increase risk of foodborne illness

sides

mixed greens salad 🌱🌿 8

crab cakes (2) 10

grilled broccoli + parmesan cheese 🌱🌿 7

bombay potatoes + chimichurri 🌱🌿 6

green chili polenta + fresno peppers 🌱🌿 6

potato salad 5

sweet heat pickles 🌱🌿 4

brown butter kale + onions with lemon 🌱🌿 5