

HBCLUNCHMENU

starters + bites

french onion soup 9

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

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

brussels + mushrooms 14
crispy brussels sprouts, hāmākua
mushrooms, mustard-maple glaze,
oven-roasted macadamia nuts 🌿🌿

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

nigiri + sashimi

ebi 8
shrimp 🌿

maguro 10
ahi 🌿🌿

tobiko 7
flying fish roe 🌿🌿

unagi 10
freshwater eel

toro 18
fatty ahi 🌿🌿

masago 6
smelt roe 🌿🌿

hamachi 12
yellowtail 🌿🌿

uni 18
sea urchin 🌿🌿

ikura 8
salmon roe 🌿🌿

shake 8
salmon 🌿🌿

tamago 7
egg 🌿

chilled edamame 6
+ shrimp 13
(choice of style: sesame-garlic
or kimchee) 🌿🌿

pork belly lettuce cups 9
crispy pork belly, bulgogi sauce,
creamy kimchee apple slaw,
sesame seeds, scallions 🌿

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

mushroom poke 10
roasted hāmākua mushrooms, shoyu,
sesame oil, green + white onion 🌿

specialty sushi rolls

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

tempura lobster 17
tempura-fried lobster tail, hawaiian
sea asparagus, tobiko, yuzu mayo

warabi 14
fiddle fern, cucumber, avocado,
crispy quinoa, 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 5
cucumber 🌿

chirashizushi 🌿

'aina 🌿 22

+ spicy tuna 🌿 27
vegetable poke, macadamia nuts, nori, sushi rice

traditional 32
sashimi + poke, tamago, masago, ocean salad, nori, sushi rice 🌿

california twist 15
tempura fried soft-shell crab,
cucumber, avocado, masago

makai 14
unagi, tempura crisps,
avocado, teriyaki aioli

spicy hamachi 16
hamachi, grilled asparagus,
sesame seeds, wasabi aioli,
pickled fresno peppers,
radish microgreens 🌿

add spicy tuna to any roll +5

spicy tuna 10
shredded ahi, spicy mayo,
tobiko, cucumber 🌿

california 12
crab, cucumber, masago

hbc lunch menu

salads

caprese antipasto 14
+ chicken 20 | + shrimp 21
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,
honey-sesame vinaigrette

tataki 22
mixed greens, cucumber, heart of palm,
cherry tomatoes, radish microgreens,
shichimi tōgarashi, sliced + seared ahi,
creamy ponzu sauce, yuzu-wasabi dressing

southwest chicken 18
buttermilk-fried chicken thighs, red onion,
baby romaine, cherry tomatoes, cucumber,
avocado, cilantro, sweet corn + black bean
pico, chipotle creamy garlic dressing

sandwiches

choice of hand-cut fries, potato salad, or jicama-liliko'i slaw / substitute greens salad + 4

1/2 pound bleu bay burger 18
local beef, gorgonzola, brioche bun

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

pork belly 16
cabbage + green onion + cider vinaigrette slaw,
sweet bbq sauce, jalapeños, brioche bun

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

To the Hawai'i producers who grow, raise, and catch our fresh island ingredients and to our community for your continued support – mahalo nui loa.

mains

fresh catch fish + 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 🐟

wet kālua tacos 18
chipotle-marinated kālua pork, corn tortillas, cilantro,
onion, mozzarella + cotija cheese, sour cream crema

sides

mixed greens salad 🌱🌿 8
crab cakes (2) 10
jicama-liliko'i slaw 🌱🌿 4
potato salad 5
sweet heat pickles 🌱🌿 4

keiki

for 12 & under only, mahalo

cheesy pasta 9

chuggin' nuggets 9
fried chicken, sautéed green beans, "awesome sauce,"
choice of hand-cut fries, potato salad, or jicama slaw

keiki fresh catch 12
fried fish, sautéed green beans, tartar sauce,
choice of hand-cut fries, potato salad, or jicama slaw

Please notify your server of any dietary restrictions so we can accommodate your needs.

- 🐟 can be prepared vegetarian
- 🌱 can be prepared vegan
- 🌱🌿 can be prepared gluten free
- 🐟 may increase risk of foodborne illness