

# HBC DINNER MENU

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## starters + bites

**french onion soup 9**

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

**classic hand-cut fries 7**  
truffle mayo, ketchup 🌱

**brussels + mushrooms 14**  
brussels sprouts, hāmākua  
mushrooms, mustard-maple  
glaze, macadamia nuts 🌱🌱

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

**chilled edamame 6**  
**+ shrimp 13**

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

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

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

**mushroom poke 10**  
roasted hāmākua mushrooms,  
shoyu, sesame oil, onion,  
purple sweet potato chips 🌱

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## salads

**caprese antipasto 14**  
**+ chicken 20 | + shrimp 21**  
roasted red bell peppers + cauliflower, mozzarella, tomato,  
basil, olives, garbanzos, parsley, red wine vinaigrette 🌱🌱

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

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

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

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**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

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## 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 🍳

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## specialty sushi rolls

**rainbow 16**

crab, cucumber, avocado, ahi, smoked salmon 🍣🐟🍣

**tempura lobster 17**

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

**warabi 14**

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

**kīlauea 15**

shrimp, avocado, cucumber, spicy tuna, unagi sauce

**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***

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## classic sushi rolls

**tekka maki 6**

ahi 🐟

**spicy tuna 10**

shredded ahi, spicy mayo, tobiko, cucumber 🐟

**shinko maki 5**

pickled daikon 🌿

**california 12**

crab, cucumber, masago

**kappa maki 5**

cucumber 🌿

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## chirashizushi 🍣🍣

**'aina 🌿 22**

**+ spicy tuna 🐟 27**

vegetable poke, macadamia nuts, nori, sushi rice

**traditional 32**

sashimi + poke, tamago, masago, ocean salad, nori, sushi rice 🐟

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## sides

- mixed greens salad** 🌿🌿🌿 8
- crab cakes (2)** 10
- potato salad** 5
- duck fat roasted yukon potatoes + pecorino** 🌿🌿 6
- garlic-macadamia white rice** 🌿🌿 4
- green beans with onions + smoked bacon bits** 🌿🌿 6
- sautéed hāmākua mushrooms + volcano kale** 🌿🌿🌿 6
- sweet heat pickles** 🌿🌿🌿 4

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## mains

- grilled angus ribeye** 38  
roasted garlic confit, sauteed hāmākua mushrooms + volcano kale, duck fat roasted yukon potatoes, pecorino cheese 🌿🌿
- hāmākua mushroom pot pie** 16  
**+ chicken** 17  
yellow curry vegetable filling, pastry crust, side salad 🍴
- duck duck demi** 30  
roasted duck breast + confit leg, carrot-ginger purée, pickled fresno peppers, sautéed sugar peas, grand marnier-orange duck demi-glace 🌿🌿
- buttermilk-fried chicken** 24  
sweet heat pickles, garlic-macadamia white rice, green beans, onions, bacon, honey dijon drizzle
- maui rum bbq ribs**  
**full** 28 | **half** 22  
cheesy jalapeño biscuit, liliko'i slaw
- cast-iron cauliflower gratin** 20  
gouda, brown butter sunflower seed crust, green peas, romaine salad, dill yogurt dressing, garlic bread 🍴
- 1/2 pound bleu bay burger** 18  
gorgonzola, brioche bun, hand-cut fries
- taro-quinoa veggie burger** 16  
carrots, beets, cucumber, mixed greens, basil mayo, brioche bun, hand-cut fries 🌿
- fresh catch fish and chips** 22  
kona longboard beer batter, hand-cut fries, petite salad with white balsamic vinaigrette, lemon-caper tartar sauce
- pastrami-style cured jumbo pork chop** 27  
roasted garlic spätzle, blistered shishito peppers, pickled mustard seeds, pickled beets, chives

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## 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, lemon tartar sauce,  
choice of hand-cut fries, potato salad, or jicama slaw

**side green beans 6**

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## desserts

**cast-iron cookie 10**

vanilla bourbon + dark chocolate chip cookie,  
macadamia nut ice cream, toasted macadamia nuts 🌴

**molten chocolate lava cake 10**

crème anglaise, berry coulis, kona coffee ice cream 🌴

**strawberry shortcake 9**

coconut chiffon cake, liliko'i pastry cream, macerated  
strawberries, whipped cream, toasted macadamia nuts 🌴

**island style tiramisu 9**

ka'ū coffee + macadamia nut liqueur lady fingers, hawaiian  
vanilla bean mascarpone + pastry cream + whipped cream,  
cocoa powder 🌴

**a hui hou 10**

woodford reserve bourbon, kahlua, trader vic's macadamia nut  
liqueur, tahitian vanilla ice cream 🌴🌴🌴

**hilo homemade ice cream 🌴🌴🌴 5**

**hawaiian licks vegan ice cream 🌴🌴🌴🌿 6.5**

**keiki sundae 6**

vanilla ice cream, chocolate sauce, whipped cream 🌴🌴🌴

**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.**

