


HBC DINNER MENU

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 

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

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

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 🍳

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

classicsushi 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 🥬

chirashizushi 🍣🍣

'aina 🥬 22

+ spicy tuna 🐟 27

vegetable poke, macadamia nuts, nori, sushi rice

traditional 32

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

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

mains

- grilled angus ribeye 38
roasted garlic confit, sautéed 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 🌿
- ocean special 36
chimichurri fresh catch, yukon gold potato hash, grilled pineapple + heart of palm pico de gallo, micro greens
- house-made olena tagliatelle 27
maple-roasted pumpkin, crispy prosciutto, chevre, sautéed hāmākua mushrooms + onions + kale, pepitas

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

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.

