

# HBC LUNCH MENU

## starters + bites

**french onion soup 9**

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

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

**grilled broccoli 10**  
romesco, golden raisins,  
cotija cheese, cashews 🌿

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

**pacific oyster shooter 12**  
uni garnish, house ponzu,  
green onion, tobiko 🌿

**chilled edamame 6**  
+ shrimp 13  
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 🌿

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

## specialty sushi rolls

**rainbow 17**  
crab, cucumber, avocado,  
ahi, smoked salmon 🌿

**tempura lobster 18**  
tempura lobster tail, sea asparagus,  
tobiko, yuzu mayo

**makai 14**  
roasted unagi, tempura crisps,  
avocado, teriyaki aioli

**warabi 14**  
fiddle fern, cucumber, avocado,  
crispy quinoa, teriyaki aioli 🌿

**crispy pork belly 15**  
pork belly, cucumber, spicy mayo,  
pickled daikon + carrots, jalapeño,  
crushed peanuts, cilantro microgreens

**torched hamachi 16**  
hamachi, sugar snap peas,  
blistered shishito peppers,  
shichimi tōgarashi, chili oil,  
house ponzu, microgreens 🌿

**spicy yuzu salmon 15**  
salmon, jalapeño, masago,  
sesame seeds, spicy yuzu mayo,  
radish microgreens, green onions 🌿

**add spicy tuna to any roll +5**

## classic sushi rolls

**tekka maki 6**  
ahi 🌿

**california 13**  
crab, cucumber, masago

**shinko maki 5**  
pickled daikon 🌿

**kappa maki 5**  
cucumber 🌿

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

## nigiri + sashimi

**hamachi 12**  
yellowtail 🌿

**shake 8**  
salmon 🌿

**maguro 10**  
ahi 🌿

**uni 18**  
sea urchin 🌿

**tamago 7**  
egg 🌿

**ebi 8**  
shrimp 🌿

**unagi 12**  
freshwater eel

**hotategai 8**  
shredded scallops

**tobiko 7**  
flying fish roe 🌿

**masago 6**  
smelt roe 🌿

**ikura 8**  
salmon roe 🌿

## chirashizushi

**'aina 🌿 22**  
+ spicy tuna 🌿 27  
vegetable poke, macadamia nuts,  
nori, sushi rice

**traditional 34**  
sashimi + poke, tamago, masago,  
ocean salad, nori, sushi rice 🌿

# hbc lunch menu

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## salads

**beets me, pumpkin 14**  
**+ chicken 20 | + shrimp 21**  
arugula, feta, salt-roasted beets,  
maple-roasted pumpkin, red onion,  
pepitas, cashews, flax vinaigrette 🌱🌱🌱🌱

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

**blt gem salad 14**  
little gem lettuce, bacon bits,  
crispy tabasco onions, radish,  
grape tomatoes, fried egg,  
chives, bleu cheese dressing

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

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## 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 🌱

**big kid grilled cheese 16**  
smoked mozzarella, herb-marinated tomato,  
roasted eggplant, house pesto, sourdough 🌱

**butter milk chicken wrap 17**  
lettuce, tomato, chipotle creamy garlic, cotija,  
blistered shishito peppers, flour tortilla

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**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.**

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## 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 chipotle kālua tacos 18**  
corn tortillas, cilantro, onion, mozzarella + cotija,  
sour cream crema, side salad, salsa 🌱🌱

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## sides

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

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

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**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
- 🌱 consuming raw or undercooked foods may increase risk of foodborne illness