

HBC DINNER 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, marinara sauce,
basil-macadamia pesto,
toasted rosemary bread 🌍

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

brussels + mushrooms 14
brussels sprouts, hāmākua
mushrooms, mustard-maple
glaze, 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, 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 🐟🌿🌿

classic hand-cut fries 7
truffle mayo, ketchup 🌿

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, grape tomatoes, wonton chips, heart of palm,
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, grape tomatoes, cucumber, heart of palm,
shichimi tōgarashi, seared ahi, radish microgreens,
creamy ponzu sauce, yuzu-wasabi dressing

**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

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 🐟🍴🍴

specialty sushi rolls

rainbow 17
crab, cucumber, avocado, ahi, smoked salmon 🐟🍴🍴

tempura lobster 18
tempura-fried lobster tail, sea asparagus, tobiko, yuzu mayo

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 🐟

makai 14
unagi, tempura crisps, avocado, teriyaki aioli

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 🐟

shinko maki 5
pickled daikon 🌿

kappa maki 5
cucumber 🌿

spicy tuna 10
ahi, spicy mayo, tobiko, cucumber 🐟

california 13
crab, cucumber, masago

chirashizushi

'aina 🍴🍴🌿 22

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

traditional 34
sashimi + poke, tamago, masago, ocean salad, nori, sushi rice 🐟🍴🍴

sides

- mixed greens salad** 🌱🌿 8
crab cakes (2) 10
potato salad 5
crispy old bay potatoes + creamy chipotle 🌿 6
sautéed green beans + onions 🌿 6
blistered shishitos + cotija + cilantro-lime dressing 🌿 6
sautéed mushrooms + kale + farro 🌿🌱 7
gochujang rice 🌿 4
jicama-liliko'i slaw 🌿🌱 4
sweet heat pickles 🌿🌱 4

mains

- grilled angus ribeye** 38
10 oz ribeye, chimichurri butter, crispy old bay potatoes, creamy chipotle, sautéed onion + green beans, pickled fresno peppers 🌿
- pastrami-cured pork chop** 29
12 oz bone-in chop, farro, shishito pepper, kale + onion, pickled mustard seeds, pickled beets, chives
- 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 🌿
- hbc fried chicken thighs** 24
gochujang rice, sautéed sesame bok choy, honey korean sauce, pickled purple cabbage, sesame seeds, chives
- maui rum bbq ribs**
full 29 | **half** 23
ancho chile rub, cheesy jalapeño biscuit, liliko'i slaw
- house garlic spätzle** 22
arrabbiata sauce, castelvetro olives, fried capers, parsley, mushrooms, zucchini, parmigiano-reggiano, 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
island fresh catch, farmer's market mixed vegetables, thai cucumber salad, jasmine rice, pickled fresno peppers, panang coconut curry sauce, chili oil, peanuts 🌿
- herb-crusted lamb chops** 36
horseradish whipped potatoes, sautéed haricot verts + onions, portabella-red wine bordelaise, tomato confit, chives 🌿

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 🌍

seasonal fruit cobbler 10

streusel topping, tahitian vanilla ice cream 🌿🌱

island style tiramisu 9

ka'ū coffee + old lahaina dark rum lady fingers, hawaiian vanilla
bean mascarpone + pastry cream + whipped cream, cocoa 🌍

a hui hou 10

woodford reserve bourbon, kahlúa coffee liqueur,
godiva chocolate liqueur, tahitian vanilla ice cream 🌍

hilo homemade ice cream or sorbet 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.**

