

HBCLUNCHMENU

starters + bites

mac nut snack 7

lime, chili, garam masala 🌿

classic hand-cut fries 7

truffle mayo, ketchup 🌿

chilled edamame 6

+ shrimp 13
sesame-garlic 🌿🍣

parmesan custard 14

roasted eggplant + red peppers,
basil-macadamia pesto,
house marinara sauce,
toasted rosemary bread 🍷

hawaiian ahi poke 17

(choice of style: mild or spicy)
hawaiian chili oil, onion, shoyu,
purple sweet potato chips 🍷🍣

french onion soup 9

warm bread du jour

whole 6 | half 4
balsamic olive oil 🌿

grilled shishito peppers 12

green goddess dressing, macadamia +
sunflower seed dukka, cotija, cilantro 🌿🍷

adobo pork lettuce cups 9

crispy adobo-marinated pork belly,
baby romaine, adobo glaze, scallions,
tomato + heart of palm tinono relish 🌿

ceviche tostadas 12

crispy corn tortillas + shichimi tōgarashi,
guacamole, assorted fish + seafood,
white onion, shiso, lime, hawaiian salt,
pickled fresno peppers, microgreens 🍷

specialty sushi rolls

warabi 14

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

tempura lobster 20

tempura lobster tail, sea asparagus,
tobiko, yuzu mayo

makai 15

roasted unagi, tempura crisps,
avocado, teriyaki aioli

rainbow 17

crab, cucumber, avocado,
ahi, smoked salmon 🍷🌿

bahn mi 15

grilled curry chicken thigh, cucumber,
pickled daikon + carrot, jalapeño, peanuts,
curry mayo, cilantro microgreens 🌿

tiger roll 15

salmon, cucumber, fried onions,
lemon + ginger mayo, unagi sauce,
white sesame seeds 🍷

torched hamachi 16

hamachi, avocado, snap peas,
blistered shishito peppers,
shichimi tōgarashi, chili oil,
house ponzu, microgreens 🍷

add spicy tuna to any roll +5

classic sushi rolls

tekka maki 6

ahi 🍷

california 14

crab, cucumber,
avocado, 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 12

ahi 🍷🌿

uni 18

sea urchin 🍷🌿

tamago 7

egg 🍷

ebi 8

shrimp 🌿

unagi 12

freshwater eel

hotategai 11

shredded scallops 🌿

tobiko 7

flying fish roe 🍷🌿

masago 6

smelt roe 🍷🌿

ikura 8

salmon roe 🍷🌿

tako 8

octopus 🍷🌿

chirashizushi

'aina 22

+ spicy tuna 🍷 27

vegetable poke, macadamia nuts,
nori, sushi rice 🌿🍣

traditional 36

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

hbc lunch menu

salads

greek vibes 16

+ chicken 22 | + shrimp 23

romaine, kalamata + castelvetrano olives, cucumber, grape tomatoes, shaved red onion, feta, white balsamic vinaigrette, green goddess drizzle, sweet potato chips 🌱🌱🌱

crab cake 20

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

tae-fu 16

rayu-marinated firm tofu, taegu, arugula, cabbage, cucumber, sugar peas, ponzu vinaigrette, sesame seeds, scallions 🌱🌱

tataki 25

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

sandwiches

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

banyan burger 18

secret seasoned ½ pound beef patty, cheddar, 1000 island sauce, crispy tabasco onions, romaine, house sweet heat pickles, brioche bun

taro-quinoa veggie burger 16

carrots, beets, cucumber, mixed greens, basil mayo, brioche bun 🌱

tapenade melt 17

bacon, provolone, tomato, arugula, sourdough 🌱

grilled chimichurri chicken wrap 17

crispy bacon, tomato, lettuce, shaved red onion, cilantro-lime vinaigrette, cotija, flour tortilla

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 25

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 🌱

hbc buttermilk fried chicken thighs 18

creole cabbage slaw, hush puppies, chili-infused honey, scallions

sides

mixed greens salad 🌱🌱🌱 8

crab cakes (2) 12

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 broccoli, "awesome sauce," choice of hand-cut fries, potato salad, or jicama slaw

keiki fresh catch 12

fried fish, sautéed broccoli, tartar sauce, choice of hand-cut fries, potato salad, or jicama slaw

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



can be prepared vegetarian



can be prepared vegan



can be prepared gluten free



consuming raw or undercooked foods

may increase risk of foodborne illness