

HBC DINNER MENU

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 🌿🌿

grilled shishito peppers 12

green goddess dressing, cotija,

macadamia + sunflower seed

dukka, cilantro 🌿🌿🌿

ceviche tostadas 12

crispy corn tortillas + shichimi
tōgarashi, guacamole, assorted

fish + seafood, white onion,

shiso, lime, hawaiian salt,

pickled fresno peppers,

microgreens 🐟

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 🌿

adobo pork lettuce cups 9

crispy adobo-marinated pork

belly, baby romaine, adobo

glaze, scallions, tomato + heart

of palm tinono relish 🌿🌿

hawaiian ahi poke 17

(choice of style: mild or spicy)

hawaiian chili oil, shoyu, onion,

purple sweet potato chips 🐟🌿🌿

salads

greek vibes 16

+ chicken 22 | + shrimp 23

romaine, kalamata + castelvetro olives, grape tomatoes,

cucumber, red onion, feta, white balsamic vinaigrette,

green goddess drizzle, sweet potato chips 🌿🌿

crab cake 20

mixed greens, grape tomatoes, wonton chips, heart of palm,

sweet chili mayo, honey-sesame vinaigrette

tae-fu 16

rayu-marinated firm tofu, taegu, arugula, cabbage, cucumber,

snap 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

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

nigiri + sashimi

hamachi 12
yellowtail 🐟🍣🍣

tamago 7
egg 🍳

tobiko 7
flying fish roe 🐟🍣🍣

shake 8
salmon 🐟🍣🍣

ebi 8
shrimp 🍣🍣

masago 6
smelt roe 🐟🍣🍣

maguro 12
ahi 🐟🍣🍣

unagi 12
freshwater eel

ikura 8
salmon roe 🐟🍣🍣

uni 18
sea urchin 🐟🍣🍣

hotategai 11
shredded scallops 🍣🍣

tako 8
octopus 🐟🍣🍣

specialty sushi rolls

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

tempura lobster 20
tempura-fried lobster tail, sea asparagus, tobiko, yuzu mayo

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

bahn mi 15
grilled curry chicken thigh, cucumber, pickled daikon + carrot, jalapeño, peanuts, curry mayo, cilantro microgreens 🍣🍣

torched hamachi 16
hamachi, avocado, snap peas, blistered shishito peppers, shichimi tōgarashi, chili oil, house ponzu, microgreens 🐟

makai 15
unagi, tempura crisps, avocado, teriyaki aioli

tiger roll 15
salmon, cucumber, fried onions, lemon + ginger mayo, unagi sauce, white sesame seeds 🐟

add spicy tuna to any roll +5

classic sushi rolls

tekka maki 6
ahi 🐟

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

shinko maki 5
pickled daikon 🌿

california 15
crab, cucumber, avocado, masago

kappa maki 5
cucumber 🌿

chirashizushi

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

traditional 36
sashimi + poke, tamago, masago, ocean salad, nori, sushi rice 🍣🍣

sides

- mixed greens salad 🌿🌿🌿 8
crab cakes (2) 12
potato salad 🍷 5
grilled broccolini + horseradish butter 🌿🌿🌿🍷 7
salt + pepper roasted shishito peppers 🌿🌿🌿 7
garlic-macadamia white rice 🌿🌿 5
jicama-liliko'i slaw 🌿🌿🌿 4
sweet heat pickles 🌿🌿🌿 4

mains

- grilled angus ribeye 38
10 oz seasoned ribeye rested in horseradish butter, parmesan-crusted sweet onion rings (3 pc), grilled broccolini, chives
- pan-roasted pork chop 29
12 oz bone-in chop, coriander-cured, warm salsa verde, chili oil, local corn esquites, charred scallion crema, cilantro, lime 🌿🌿
- 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 snap peas, grand marnier-orange duck demi-glace 🌿🌿
- miso butter garlic udon 22
rayu, bok choy, shiitake mushrooms, red bell pepper, pickled carrots, sesame seeds 🌿
- grilled chimichurri chicken thighs 24
tomato + heart of palm tinono relish, cilantro, garlic-macadamia white rice 🌿🌿
- maui rum bbq ribs
full 29 | half 23
ancho chile rub, cheesy jalapeño biscuit, liliko'i slaw
- 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, hand-cut fries 🌿
- ocean special 36
ahi katsu, hijiki happy rice, sautéed asparagus + red bell pepper, shaved daikon, sweet heat pickled shallots, shoyu + wasabi, rayu
- mac nut-crusted lamb chops 38
lamb chops (3pc), sautéed farro + kale + hāmākua mushrooms, pickled mustard seeds, honey gastrique

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

side sautéed broccoli 6

desserts

cast-iron cookie 10

vanilla bourbon + dark chocolate chip cookie, tahitian vanilla 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 🌿🌿🌿

strawberry shortcake 10

vanilla chiffon, mascarpone pastry cream, brown sugar + basil macerated strawberries, whipped cream, basil sugar 🌍

a hui hou 10

woodford reserve bourbon, kahlúa coffee liqueur, trader vic's macadamia nut 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.

