

# 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 + castelvetrano 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

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## 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 🐟🍣🍣

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## 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*

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## 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 🌿

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## chirashizushi

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

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

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## 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

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## 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  
pan-seared fresh catch, wild boar + yukon potato hash, patis chimichurri, tomato-tinono relish, micro cilantro 🌿🌿
- pan-roasted pork loin 27  
sautéed farro + pumpkin + kale, pickled mustard seeds, pickled beets, chives 🌿🌿

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## 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**

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## 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.**

