

HBC DINNER MENU

starters + bites

onion rings 15

salt, vinegar, garlic 🌿

classic hand-cut fries 8

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 15

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

dill potatoes + salmon 16

roasted dill yukon potatoes,
smoked salmon, cucumbers,
scallion crema, micro greens 🌿🌿

hawaiian ahi poke 18

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

salads

harvest 16

+ chicken 22 | + shrimp 23

kale, prosciutto, ground gouda, apple, heart of palm,
macadamia nuts, maple + mustard seed dressing 🌿🌿

crab cake 22

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

miso butterfish 22

romaine, edamame, furikake croutons, red cabbage,
misoyaki butterfish, creamy miso dressing 🌿🌿

tataki 27

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

**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 🐟🍴🍴

shake 8
salmon 🐟🍴🍴

maguro 13
ahi 🐟🍴🍴

uni 18
sea urchin 🐟🍴🍴

tamago 7
egg 🍳

ebi 8
shrimp 🍴🍴

unagi 12
freshwater eel

hotategai 12
shredded scallops 🍴🍴

tobiko 7
flying fish roe 🐟🍴🍴

masago 6
smelt roe 🐟🍴🍴

ikura 8
salmon roe 🐟🍴🍴

tako 8
octopus 🐟🍴🍴

specialty sushi rolls

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

spider 17
tempura soft shell crab, mayo, cucumber, tobiko

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

kalbi pork 15
grilled kalbi pork, cucumber, jalapeño, green onion, sweet heat pickled carrots, miso mayo, sesame seeds 🍴🍴

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

salmon furikake 16
salmon, grilled asparagus, avocado, yuzu mayo, crispy garlic, furikake 🐟🍴🍴

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 15
crab, cucumber, avocado, masago

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) 14
potato salad 🥔 5
garlic butter sautéed kale + mushroom 🌿🍄 7
salt + pepper roasted shishito peppers 🌿🥕 7
lap cheong rice 🌿 5
jicama-liliko'i slaw 🌿🥕 4
sweet heat pickles 🌿🥕 4

mains

- grilled striploin au poivre** 38
11 oz seasoned striploin, garlic butter, hāmākua mushroom + cognac sauce, gorgonzola au gratin, shishito peppers + onions, chives 🌿
- french onion short ribs** 36
braised beef short ribs, spätzle, onion jus, ali'i mushrooms + kale, caramelized onions, pickled mustard seeds, swiss cheese
- hāmākua mushroom pot pie** 17
+ chicken 18
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, sweet heat pickled carrots, sesame seeds 🌿
- ginger chicken** 26
ginger-brined grilled chicken thighs, lap cheong rice, sautéed bok choy, cold ginger + scallion relish 🌿
- maui rum bbq ribs**
full 32 | **half** 25
ancho chile rub, cheesy jalapeño biscuit, liliko'i slaw
- banyan burger** 20
secret seasoned ½ lb beef patty, cheddar cheese, 1000 island sauce, crispy tabasco onions, romaine, sweet heat pickles, brioche bun, hand-cut fries
- taro-quinoa veggie burger** 17
carrots, beets, cucumber, mixed greens, basil mayo, brioche bun, hand-cut fries 🌿
- thai curry fresh catch** 38
farmer's market vegetables, thai cucumber salad, jasmine rice, coconut curry sauce, pickled fresnos, chili oil, peanuts 🌿
- 12 oz bone-in pork chop** 32
pan-roasted pork chop, gochujang rice, pickled red cabbage, sautéed bok choy + shiitake mushrooms, korean chicken sauce, sesame seeds, scallions 🌿

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

white chocolate + craisin cookie 10

cast-iron baked white chocolate + cranberry 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 🌿🌿🌿

gooey butter cake 10

butter cake, coconut blondie crust, salted caramel, banana, toasted coconut, toasted macadamia nuts, whipped cream 🌍

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.

