

HBC DINNER MENU

starters + bites

chilled edamame 6
+ shrimp 13
sesame-garlic 🌱🌱🌱

french onion soup 10

warm bread du jour
whole 8 | half 6
balsamic + olive oil 🌱

classic hand-cut fries 8
truffle mayo, ketchup 🌱

onion rings 15
salt, vinegar, garlic 🌱

poisson cru 17
mixed seafood, onion, shiso,
lime juice, coconut milk,
purple sweet potato chips 🐟

parmesan custard 15
roasted eggplant + red
peppers, marinara sauce,
basil-macadamia pesto,
toasted rosemary bread 🍄

hawaiian ahi poke 20
(choice of style: mild or spicy)
hawaiian chili oil, shoyu, onion,
purple sweet potato chips 🐟🌱🌱

peppered beef carpaccio 15
olive oil, fried capers, shallots,
alae salt, horseradish crema,
micro greens 🐟🌱🌱

salmon + crisps 14
smoked salmon, roasted +
fried yukon potato, pickled
red onion, ranch sour cream,
cucumber, microgreens 🐟

salads

fresh mozzarella 16
+ chicken 22 | + shrimp 23
arugula, tomato, bacon bits, red onion, castelvetrano olives,
grilled asparagus, red wine vinaigrette 🌱🌱🌱🍄

crab cake 23
mixed greens, heart of palm, grape tomatoes, house-made
wonton chips, sweet chili mayo, honey-sesame vinaigrette

miso butterfish 23
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

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

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

makai 17
roasted unagi, tempura crisps, avocado, teriyaki aioli

thai curry pork 15
curry-marinated pork, cabbage slaw, cucumber, thai basil, jalapeño 🍣🍣

garlic hamachi 18
roasted garlic, cucumber, avocado, pickled red onion, garlic crisps 🐟

hold the bagel 16
spicy salmon, cucumber, grape tomato, lemon cream cheese, sesame seeds, tempura crisps, radish microgreens 🐟

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

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 🍴🌿 10
crab cakes (2) 15
potato salad 🍴 5
duck fat potatoes with parmesan + chives 🍴 6
grilled asparagus with lemon 🍴🍴🍴 7
cornbread with honey butter 🍴 6
gochujang rice 🍴 5
jicama-liliko'i slaw 🍴🌿 4
sweet heat pickles 🍴🌿 4
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mains

- grilled ribeye 42
12 oz ribeye, garlic butter, bourbon bacon + onion jam, tomato confit, grilled asparagus, duck fat potatoes 🍴
- birria short ribs 36
braised beef short ribs, onion, cilantro, roasted carrots, mozzarella, cilantro crema, flour tortillas
- hāmākua mushroom pot pie 17
+ chicken 18
yellow curry vegetable filling, pastry crust, side salad 🍴
- duck duck demi 38
roasted duck breast + confit leg, carrot-ginger purée, pickled fresno peppers, sautéed snap peas, grand marnier + orange duck demi-glace 🍴
- thai peanut udon 22
udon, mushrooms, broccoli, bell pepper, pickled carrots, sambal peanut sauce, hāmākua sesame seeds + oil 🌿
- buttermilk fried chicken 26
fried chicken thighs, cast-iron jalapeño cornbread, honey butter, sambal honey mustard, sweet heat pickles
- bone-in pork chop 32
12 oz pan-roasted pork chop, sautéed bok choy + hāmākua mushrooms, gochujang rice, pickled red cabbage, korean sauce, sesame seeds, scallions 🍴
- 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 18
carrots, beets, cucumber, mixed greens, basil mayo, brioche bun, hand-cut fries 🌿

keiki

for 12 & under only, mahalo

cheesy pasta 10

chuggin' nuggets 12

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

keiki fresh catch 15

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

warm 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 🌴

liliko'i lane 10

coconut milk-soaked chiffon, liliko'i pastry cream, toasted swiss meringue, liliko'i sauce 🌴

gooey butter cake 10

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

hana hou 10

lanikai macadamia amaretto liqueur, kahlúa coffee liqueur, crème de cacao, aztec chocolate + black walnut bitters, mexican chocolate 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.

