

HBCLUNCHMENU

starters + bites

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

french onion soup 10

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

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

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

classic hand-cut fries 8
truffle mayo, ketchup 🌱

onion rings 15
salt, vinegar, garlic 🌱

crispy brussels + bacon 16
brussels sprouts, hāmākua mushrooms,
bacon, grilled scallion crema, rayu,
pickled heart of palm, microgreens

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

liliko`i tiradito 18
assorted sashimi, liliko`i vinaigrette, cucumber,
olive oil, pickled fresno peppers, crispy garlic,
red onion, alae salt 🌱🌱

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, avocado, cucumber,
crispy quinoa, teriyaki aioli 🌱

kalakoa 17
house poke, avocado, cucumber,
furikake, spicy mayo 🌱

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

hilo sunset 16
poached shrimp, spicy salmon, cucumber,
gochujang aioli, sesame seeds, sweet
potato crisps, tempura crisps 🌱

farmers market 17
roasted hāmākua mushroom poke,
avocado, cucumber, carrots, sesame
seeds, microgreens 🌱

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

rainbow 18
crab, cucumber, avocado,
ahi, salmon 🌱🌱

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

classic sushi rolls

tekka maki 6
ahi 🌱🌱

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

shinko maki 5
pickled daikon 🌱🌱🌱

kappa maki 5
cucumber 🌱🌱

california 15
crab, cucumber,
avocado, masago 🌱

add spicy tuna to any roll +5

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

maple-roasted kabocha 16
+ chicken 22 | + shrimp 23
kale, feta, heart of palm, pepitas,
roasted macadamia nuts, dried
cranberries, flax vinaigrette 🌱🌱🌱

crab cake 24
mixed greens, heart of palm,
grape tomatoes, house-made
wonton chips, sweet chili mayo,
honey-sesame vinaigrette

misoyaki 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 🌊

sandwiches

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

au poivre burger 20
seasoned ½ lb beef patty, roasted red onion, bleu
cheese, romaine, au poivre mayo, brioche bun

taro-quinoa veggie burger 18
carrots, beets, cucumber, mixed greens,
basil mayo, brioche bun 🌱

beef bulgogi 18
bulgogi beef + hāmākua mushrooms, shredded
cabbage, pickled carrots, garlic mayo, hoagie roll

chicken piccata 18
lemon-butter chicken thigh, herb-marinated tomato,
mixed greens, lemon-caper mayo, telera roll

sides

mixed greens salad 🌱🌱🌱 10
crab cakes (2) 15
jicama-liliko'i slaw 🌱🌱🌱 4
potato salad 🌊 5
sweet heat pickles 🌱🌱🌱 4

mains

fresh catch fish + chips 29
kona longboard beer batter, hand-cut fries, petite salad
with white balsamic vinaigrette, lemon-caper tartar sauce

hāmākua mushroom pot pie 17
+ chicken 18
yellow curry vegetable filling, pastry crust, mixed greens
side salad 🌊

garlic shrimp yakisoba 26
yakisoba noodles, ginger-garlic shrimp, market vegetables,
pickled mushrooms, green onion

petite striploin 27
7 oz grilled striploin, garlic butter, grilled broccolini,
chili-cumin potatoes, chimichurri, tabasco onions 🌱🌱

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-
liliko'i slaw

keiki fresh catch 15
battered + fried fish, sautéed broccoli, tartar sauce,
choice of hand-cut fries, potato salad, or jicama-
liliko'i 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

*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.*