

HBCLUNCHMENU

starters + bites

house-made focaccia

whole 10 | half 6

balsamic + olive oil 🌿

classic hand-cut fries 8

truffle mayo, ketchup 🌿

hawaiian ahi poke 20

substitute mixed greens for chips + 4

(choice of style: mild or spicy)

hawaiian chili oil, onion, shoyu,

sweet potato chips or sushi rice 🌿🌶️🍴

peppered beef carpaccio 17

olive oil, fried capers, shallots, alae salt, horseradish crema, micro greens 🌿🌶️🍴

parmesan custard 17

roasted eggplant + red peppers, marinara, basil-macadamia pesto, toasted bread 🍴

zucchini frites 15

tempura-crust deep-fried batonnet zucchini, lemon + dill + garlic crema 🍴

mushroom lettuce cups 18

+ pork belly 22

sautéed hāmākua mushrooms, bulgogi sauce, baby romaine, toasted macadamia nuts, pickled red onion, heart of palm, green onion 🌿🌶️

french onion soup 11

caramelized onions, crostini, provolone + swiss cheese

poke nachos 20

mixed poke or hāmākua mushroom poke, chili rayu, furikake, white + green onion, micro greens, wonton chips 🍴🌶️

seared scallops 22

seared hokkaido scallops, cointreau-fennel brown butter, absinthe-marinated apples, arugula

chilled edamame 6

sesame-garlic or chili rayu 🌿🌶️

sushi rolls

puhi 11/22

roasted unagi, tempura shrimp, green onion tempura crisps, avocado, wasabi aioli

firecracker 11/22

ahi, cucumber, seared hamachi, red curry aioli, shichimi tōgarashi 🌿🌶️🍴

spicy tuna 8/16

ahi, spicy mayo, tobiko, green onion, cucumber 🌿🌶️🍴

mushroom poke 9/18

roasted hāmākua mushrooms, avocado, cucumber, pickled carrots, fried onion, toasted macnuts, yuzu aioli 🌿🌶️

crab cake california 9/18

panko-crust crab cake, avocado, cucumber, sesame seeds, green onion, yuzu-lemon aioli

kalakoa 10/20

mixed poke, avocado, cucumber, furikake, chili rayu, spicy mayo 🌿🌶️🍴

salmon crunch 10/20

salmon, spicy mayo, crispy onion, avocado, cucumber, green onion, lemon-yuzu aioli 🌿🌶️🍴

warabi 9/18

fiddle fern, cucumber, avocado, crispy quinoa, teriyaki aioli 🌿🌶️

spider 18

tempura-fried soft-shell crab, pickled carrots, shichimi tōgarashi, lettuce, curry aioli

rainbow 20

inside: shrimp, cucumber, avocado
outside: ahi, salmon, hamachi 🌿🌶️🍴

tekka maki 8

ahi 🌿🌶️🍴

kappa maki 7

cucumber 🌿🌶️

shinko maki 7

pickled daikon 🌿🌶️

chirashizushi bowls

traditional 36

+ ahi poke 44

assorted sashimi + poke, tobiko, ocean salad, sushi rice 🌿🌶️🍴

'aina 24

+ ahi poke 🍴 32

vegetable poke, macadamia nuts, heart of palm, avocado, shredded daikon + carrot, sushi rice 🌿🌶️

nigiri + sashimi

hamachi 13

yellowtail 🌿🌶️🍴

shake 10

salmon 🌿🌶️🍴

tamago 13

egg omelet 🍴

ebi 10

shrimp 🌿🍴

maguro 14

ahi 🌿🌶️🍴

unagi 13

freshwater eel

tobiko 8

flying fish roe 🌿🌶️🍴

tako 9

octopus 🌿

ikura 9

salmon roe 🌿

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

hbc lunch menu

salads

tataki 28

mixed greens, cucumber, heart of palm, shaved onion, seared + sliced ahi, creamy sesame dressing, chili rayu 🌿🌶️

brussels sprout 18

+ chicken 24 | + shrimp 25
shaved brussels sprouts, arugula, macadamia nuts, parmesan cheese, dried cranberries, flax vinaigrette 🌿🌶️🌱

crab cake 25

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

sandwiches

choice of hand-cut fries or jicama-liliko'i slaw or pickled fresno potato salad; substitute mixed greens salad + 4

hbc burger 24

seasoned ½ lb beef patty, cheddar cheese, lettuce, tomato, red onion, brioche bun

taro-quinoa veggie burger 22

carrots, pickled beets, cucumber, mixed greens, basil aioli, brioche bun 🌱

philly cheesesteak 24

sliced ribeye, sautéed onion + bell pepper, swiss + mozzarella + provolone + parmesan, buttered hoagie

chicken picatta sandwich 23

pan-fried chicken thighs, lemon + butter pan sauce, lemon-dill garlic crema, blistered cherry tomatoes, telera roll

mains

fresh catch fish + chips 30

kona longboard beer batter, hand-cut fries, petite salad with white balsamic vinaigrette, lemon-caper tartar sauce

surf + turf 34

6 oz grilled striploin, rosemary-thyme butter, sautéed garlic shrimp, chili-cumin potatoes, sautéed bok choy 🌿🌶️

hāmākua mushroom pot pie 20

+ chicken 22

yellow curry vegetable filling, pastry crust, petite mixed greens salad 🌱

scampi 28

braised + seared pork belly, shrimp, parmesan, shallots, kai cuisine fettucine pasta, garlic + lemon butter sauce, blistered cherry tomatoes, grilled french baguette

eggplant parmesan 27

breaded + fried eggplant, mozzarella + parmesan, balsamic reduction, marinara, microgreens 🌱

kula rum bbq ribs 30/42

dry-aged duroc pork, kula rum bbq sauce, pickled fresno potato salad, jicama-liliko'i slaw 🌿🌶️

flatbreads

garden 25

marinated + seared tofu, arugula, fire-roasted bell peppers, grilled zucchini, swiss + mozzarella + provolone + parmesan, basil aioli 🌱

pork belly 27

seared pork belly, kula rum bbq sauce, red onion, diced tomato, swiss + mozzarella + provolone + parmesan

pesto 27

caramelized onion, sliced tomato, marinara, basil-macadamia pesto, swiss + mozzarella + provolone + parmesan 🌱

sides

jicama-liliko'i slaw 🌿🌱 5

mixed greens salad 🌿🌱 12

sautéed market vegetable 🌿🌱🌱 8

sweet heat pickles 🌿🌱 5

sweet potato chips 🌱 5

pickled fresno potato salad 🌿🌱🌱 5

sautéed fresh catch 🌿 24

sautéed shrimp 🌿 8

crab cakes (2) 16

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.