

HBC LUNCH MENU

starters and bites

french onion soup 7

**warm bread du jour
with balsamic olive oil** 🌿
whole order 6 | half order 4

chilled edamame 5
hawaiian salt, sesame, garlic 🌿🌿🌿

peppered beef carpaccio 14
crispy capers, horseradish crema,
shallots, olive oil, hawaiian salt 🌿🌿🌿

mushroom lettuce cups 12
bulgogi sautéed mushrooms,
lettuce leaves, heart of palm,
oven-roasted macadamia nuts,
cilantro-lime vinaigrette 🌿🌿🌿

classic hand-cut fries 7.5
truffle mayo, organic ketchup 🌿

ahi tartare + wontons 15
avocado, crab, tobiko, cucumber,
wonton crisps, light wasabi crema

grilled cauliflower 11
black garlic aioli, parmesan,
hawaiian salt, olive oil 🌿🌿🌿

hawaiian ahi poke 15
(style: mild or extra spicy)
hawaiian chili oil, onion, shoyu,
purple sweet potato chips 🌿🌿🌿

crispy onion rings 11
o'ahu onions, guinness batter,
panko crust, organic ketchup 🌿

parmesan custard 13.5
roasted eggplant + red peppers,
marinara sauce, basil-macadamia
pesto, toasted rosemary bread 🌿

classic sushi rolls cut/hand roll 🌿🌿🌿

california 9/7
crab, masago

spicy tuna 10/8
tobiko

tekka maki 6
ahi

kappa maki 4
cucumber 🌿

specialty sushi rolls

rainbow 14
crab, ahi, smoked salmon,
cucumber, avocado 🌿🌿🌿

hilo surf 10
poached shrimp, mayo,
tempura crisps and sauce

spicy lava 13
hamachi belly, fresh
jalapeño, tobiko 🌿🌿🌿

warabi 10
fiddle fern, cucumber, avocado,
crispy quinoa, teriyaki aioli 🌿🌿🌿

nigiri and sashimi 🌿🌿

tamago 7
egg 🌿

ebi 8
shrimp

maguro 8
ahi 🌿

shake 8
salmon 🌿

masago 7
smelt roe 🌿

uni 16
sea urchin 🌿

hamachi 8
yellowtail 🌿

hotategai 8
scallops

tako 8
octopus

unagi 8
freshwater eel

tobiko 7
flying fish roe 🌿

ikura 8
salmon roe 🌿

Mahalo nui loa to the Hawai'i producers who grow, raise, and catch our fresh island ingredients

hbelunchmenu

salads

mixed greens 8
choice of dressing:
creamy garlic, ranch,
parsley-flax, cilantro-
lime, white balsamic,
honey-sesame 🌿🌱

crab cake 17
mixed greens, heart of
palm, cherry tomatoes,
sweet-chili-mayo sauce,
honey-sesame vinaigrette,
crispy golden wonton chips

big island chop 13
chopped kale + cabbage,
house-made spam strips,
hard-boiled egg, cherry
tomatoes, heart of palm,
parsley-flax vinaigrette 🌿🌱

sashimi 21
fresh catch sashimi,
mixed greens, daikon,
julienned cucumber,
fresh nasturtium petals,
ponzu vinaigrette 🌿🌱🥗

lihiwai louie
petite 14 | full 17
butter lettuce, avocado,
shrimp, cherry tomatoes,
purple watermelon radish,
creamy louie dressing 🌿🌱

chirashizushi 🌿🥗

traditional 30
assorted sashimi and poke, tamago,
masago, nori, sushi rice, ocean salad

surf + turf 28
salmon poke, blue crab, kalbi beef
skewer, nori, sushi rice, cucumber

Please notify your server of any
dietary restrictions so that we
can accommodate your needs.

- 🌿 can be prepared vegetarian
- 🌱 can be prepared vegan
- 🌿🌱 can be prepared gluten free
- 🥗 consuming raw or undercooked
foods may increase your risk of
foodborne illness

mains

fresh catch fish and chips 18
kona longboard beer batter, petite salad,
hand-cut fries, lemon-caper tartar sauce

mushroom pot pie 15 🌿
chicken 16 | shrimp 18
yellow curry mixed vegetable filling,
pastry crust, mixed greens side salad

under the banyan rice bowl
mushroom + bok choy 14 🌿
house spam 15 | chicken 15
white/brown rice, furikake, spicy mayo,
shoyu-pickled cucumbers, farm egg 🌿🌱

'awapuhi 'alani duck confit 17
ginger-orange glaze, pickled heart of palm,
bok choy, roasted carrot, puffed wild rice 🌿🌱

sandwiches

choice of hand-cut fries, liliko'i slaw, white or brown
rice; substitute mixed greens salad for additional 3.5

grilled chicken 16
bacon, avocado, tomato,
lettuce, ranch, brioche bun

1/2 lb. bleu bay burger 16
local beef, gorgonzola, brioche bun

taro-quinoa veggie burger 14
julienned carrots, pickled beets, cucumber,
mixed greens, basil mayo, brioche bun 🌿

kickin' kimchee reuben 16
corned beef, kimchee sauerkraut, swiss,
thousand-island spread, sourdough bread

big kid grilled cheese 14
basil-macadamia pesto, mozzarella,
roasted tomato, sourdough bread 🌿