

# HILO BAY CAFE DINNER 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 🌿🌿🌿

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

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

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

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

**fresh diver scallops** 22  
citrus, black lentils, chives,  
vadouvan cauliflower cream 🌿🌿

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

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

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

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

## 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 🌿🌿🌿

**spider** 14  
tempura soft-shell crab,  
mayo, cucumber, tobiko

**makai** 12  
unagi, tempura crisps,  
avocado, teriyaki aioli

**hold the bagel** 12  
lox, cream cheese, tomato,  
white onion, green onion,  
fried capers, tempura crisps,  
everything-bagel seasoning 🌿🌿

## 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

# hbc dinner menu

## 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  
*we suggest: hakushika junmai*

### surf + turf 28

salmon poke, blue crab, kalbi beef  
skewer, nori, sushi rice, cucumber  
*we suggest: kirin ichiban*

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 special

daily preparation, see specials menu

### fresh catch fish and chips 18

kona longboard beer batter, petite salad,  
hand-cut fries, lemon-caper tartar sauce  
*we suggest: kona longboard lager*

### summer-thyme roast chicken 25

lemon-herb chicken breast, kale, carrots,  
white beans, oven-dried tomatoes, pan jus 🌿  
*we suggest: willakenzie pinot gris*

### mushroom pot pie 15 🍄

**chicken 16 | shrimp 18**  
yellow curry mixed vegetable filling,  
pastry crust, mixed greens side salad  
*we suggest: rodney strong chardonnay*

### angus ribeye 36

**tenderloin filet 38**  
garlic ulu, onions + mushrooms,  
green beans, horseradish butter 🌿  
*we suggest: seven falls cabernet sauvignon*

## vegetarian special 🍄

daily preparation, see specials menu

### pastrami-cured pork chop 30

mustard seeds, pastrami spice, spätzle,  
blistered shishito peppers, pickled beets  
*we suggest: peter lehmann shiraz*

### maui rum bbq ribs

**full 26 | half 18**

cheesy scallion biscuit, liliko'i slaw  
*we suggest: big island brewhaus overboard ipa*

### southern-style bucatini pasta 30

shrimp, mussels, clams, wild hawaiian boar sausage,  
tomatoes, lowcountry broth, toasted garlic bread  
*we suggest: gigantic kölschtastic*

### 1/2 pound bleu bay burger 16

gorgonzola, brioche bun, hand-cut fries  
*we suggest: rogue dead guy ale*

### taro-quinoa veggie burger 14

carrots, beets, cucumber, mixed greens,  
basil mayo, brioche bun, hand-cut fries 🌿  
*we suggest: mohua sauvignon blanc*