

HBC LUNCH MENU

starters and bites

hand cut fries 7.5

skin-on with truffle aioli and balsamic ketchup 🌿

onion rings 10

oahu onions, guinness beer batter, panko, balsamic ketchup 🍄

ahi poke 14

hawaiian chili pepper oil, onion, shoyu, purple sweet potato chips 🌿🌿🌿👁️

peppered beef carpaccio 14

fried capers, horseradish cream, shallots, red hawaiian salt 🌿🌿🌿👁️

spicy tuna nachos 11

creamy sriracha tuna, tobiko, wontons, wasabi creme fraiche, cilantro 👁️

chilled edamame 3.5

sesame, garlic, hawaiian sea salt 🌿🌿🌿🍃

eggplant parmesan custard 12.5

roasted red peppers, tomato sauce, pesto, rosemary bread 🍄

hamakua mushroom lettuce cups 12

sticky garlic shoyu, heart of palm, peanuts, cilantro, baby romaine 🌿🌿🌿🍄

grilled cauliflower 10

black garlic mayo, hawaiian lava salt, parmesan, olive oil 🌿🌿🌿🍄

roasted beets 9

bleu cheese crema, balsamic reduction, toasted mac nuts, local greens 🌿🌿🌿🍄

house soup 7

classic french onion soup du jour

warm bread and balsamic olive oil

whole order 5 | half order 3 🍄

classic sushi rolls cut/hand roll 🌿🌿🌿👁️

spicy tuna 10/8
tobiko

california 9/7
crab, masago

tekka maki 6
tuna

kappa maki 4
cucumber 🍃

specialty sushi rolls 👁️

rainbow 12 🌿🌿

crab, tuna, smoked salmon, cucumber, avocado

spicy lava 13 🌿🌿

hamachi belly, jalapeno, tobiko

anuanu 12 🌿🌿

sake-poached scallops, heart of palm, cucumber, sesame, mint-chili sauce

hilo surf 10

shrimp, tempura crisps, tempura sauce

mauka 12 🌿🌿

sake-soy pork belly, miso-tahini slaw, kimchi sauce

makai 12

unagi, avocado, tempura crisps, teriyaki aioli

spider 13

tempura soft-shell crab, mayo, cucumber, tobiko

warabi 10 🌿🌿🍃

local fiddle fern, avocado, cucumber, crispy quinoa, teriyaki aioli

nigiri and sashimi 🌿🌿👁️

tamago 7
egg 🍄

ebi 7
shrimp

maguro 8
ahi tuna

shake 8
salmon

masago 7
smelt roe

uni 16
sea urchin

hamachi 8
yellowtail

hotategai 8
scallop

saba 7
pickled mackerel

unagi 8
freshwater eel

tobiko 7
flying fish roe

ikura 8
salmon roe

salads

crab cake 16.5

organic mixed greens, heart of palm, cherry tomato, sweet chili aioli, honey-sesame vinaigrette, wonton chips

sashimi salad 16

local catch, organic mixed greens, shaved radish, nasturtium petals, cucumber, citrus-ponzu vinaigrette 🍷

summer chop 12 chicken 16 | fish 18

organic greens, quinoa, green beans, cucumber, charred peppers, lemon vinaigrette 🌿🌱🥬

mountain view strawberry 10

organic baby romaine, puna goat cheese, toasted mac nuts, cilantro-lime vinaigrette 🌿🌱🥬

knife and fork caesar petite 8 | full 10

organic baby romaine, focaccia crostini, caesar dressing, shaved parmesan cheese 🌿🌱

organic mixed greens 7

lemon-tarragon, bleu cheese, creamy garlic, green flax, balsamic, or honey-sesame dressing 🌿🌱🥬

mains

local fish and chips 16.5

kona longboard beer batter, hand cut fries, organic greens, lemon-caper tartar sauce

hamakua mushroom curry pot pie 14 🍄 chicken 15 | shrimp 17

rice bowl 14

sake-soy pork belly 🌿🌱 | crispy tofu 🍄
white or brown rice, pickled bean sprouts, bulgogi sauce, sauteed kale, fried egg

fish tacos 15

fresh catch, corn tortillas, kau corn, purple cabbage, cilantro-lime vinaigrette, grilled scallion crema, warm white beans 🌿🌱

chirashizushi 🌿🌱🍷

traditional 26

sushi rice, assorted seafood, nori, egg, masago, ocean salad

petite salmon 14

sushi rice, salmon, salmon roe, nori, ocean salad

sandwiches

choose hand cut fries, jicama-lilikoi slaw, white or brown rice; substitute organic mixed greens add 3.5

mauka and makai sliders 14

grass-fed beef slider, white cheddar cheese, truffle mayo; hawaiian fresh catch slider, purple cabbage, lemon vinaigrette 🌿🌱

hawaiian fresh catch sandwich 15

brioche bun, tomato relish, basil mayo 🌿🌱

bleu bay burger 13

grilled local grass-fed beef, brioche bun, gorgonzola cheese 🌿🌱

grilled pastrami 14.5

sour dough, havarti cheese, brown mustard, sauerkraut

huli chicken 13

brioche bun, cilantro, pickled cucumber and heart of palm

big kid grilled cheese 14

mac nut-kale pesto, smoked mozzarella, oven roasted heirloom tomato 🍄

taro-quinoa veggie burger 13

basil mayo, pickled beets, cucumber 🌿🌱🥬

for your information



vegetarian



vegetarian, can be prepared vegan



gluten free with modification



Consuming raw or undercooked foods may increase your risk of foodborne illness.

Dishes marked vegan or gluten free may require additional modifications. Please notify your server of any special dietary restrictions so that our kitchen can accommodate your needs.

Mahalo nui loa to the Big Island producers who grow, raise, and catch our farm-fresh ingredients.