

DINNER MAINS

SERVED 5:00 - PAU

big island pork
daily preparation

pan-roasted chicken breast 25
hāmākua mushroom-wheat berry risotto, charred brussels sprouts, roasted garlic cream sauce, bacon-onion jam

angus ribeye 30
tenderloin filet 35
peppercorn crusted, bone marrow butter, bordelaise, roasted root vegetables, potatoes au gratin 🌱🌱

local fish and chips 16.5
hand-cut fries, organic mixed greens

creamy spaetzle 18
gruyere cream sauce, black garlic, parsley, pretzel-crusting vegetables 🌱

daily specials
inspired by big island ingredients

hawaiian fresh catch
daily preparation

hāmākua mushroom curry pot pie 14
chicken 15 | shrimp 18
organic mixed greens 🌱

maui rum bbq pork ribs
whole rack 25
half rack 17
smashed fingerling potatoes, grilled scallion crema, wilted arugula 🌱🌱

pan-seared scallops 29
mac nut-poha berry brown butter, spiced kabocha puree, forbidden rice, green beans

1/2 lb grass-fed bleu bay burger 13
brioche bun, gorgonzola cheese 🌱🌱

taro-quinoa veggie burger 13
basil mayo, pickled beets, cucumber 🌱🌱🌱

DESSERTS

SERVED ALL DAY

dipping donuts 9
warm drop donuts served with spiced hawaiian chocolate, lava-salted caramel, and haupia sauces

mascarpone tart 9
peanut butter crust, miso-chocolate

sweet black sesame mousse 8
coconut-cashew bark, matcha shortbread, pomegranate sauce

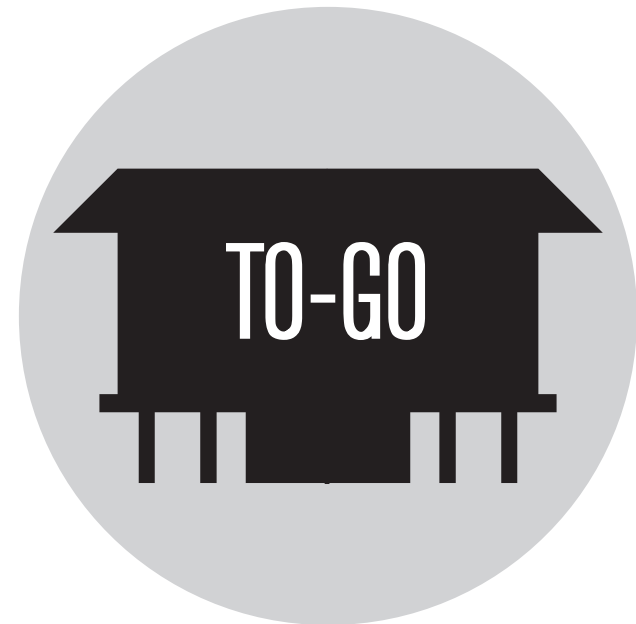
seasonal fruit crisp 9
with brown butter ice cream

chocolate lava cake 8
kona coffee ice cream

affogato 7
local ice cream, espresso

hilo homemade ice cream or sorbet
seasonal flavors 5

hilo bay cafe



CONTACT

123 Lihikai Street, Hilo, HI 96720

www.hilobaycafe.com

808.935.4939

MONDAY - THURSDAY 11:00 - 9:00

FRIDAY - SATURDAY 11:00 - 9:30

CLOSED SUNDAYS

HOURS

LIMITED MENU AVAILABLE BETWEEN 2:30 - 5:00

100% COMPOSTABLE TO-GO CONTAINERS

🌱 VEGETARIAN ITEM; 🌿 CAN BE PREPARED VEGAN; 🌱🌱 GLUTEN FREE WITH MODIFICATION

👁️ CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR CHANCE OF ILLNESS

KEIKI AND BEVERAGE SELECTIONS ARE ALSO AVAILABLE.

STARTERS

SERVED ALL DAY

hand-cut fries 7.5

truffle aioli and organic ketchup 🌿

grilled cauliflower 10

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

peppered beef carpaccio 14

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

chilled edamame 4 🌿🌿🌿

ahi poke 14

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

spicy tuna wonton chips 11

creamy sriracha tuna, tobiko, cilantro, wasabi creme fraiche 🌿

kaua'i shrimp ceviche 14

jitama, cilantro, hawaiian chili, lime, avocado, tomato water 🌿🌿🌿🌿

warm bread and balsamic olive oil

whole order 5 | half order 3 🌿

house-made soup 7

classic french onion, soup du jour

hāmākua mushroom lettuce cups 12

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

onion rings 10

o'ahu onions, guinness beer batter, panko, organic ketchup 🌿

eggplant parmesan custard 12.5

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

kālua pork nachos 14

sweet potato chips, queso fresco, cilantro, banana sour cream, pickled peppers 🌿🌿 **SERVED 2:30 - PAU**

SALADS

SERVED ALL DAY

crab cake 16.5

organic mixed greens, heart of palm, cherry tomatoes, sweet chili aioli, honey-sesame vinaigrette, wontons

hbc cobb 15 | chicken 17

organic romaine, deep fried egg, lomi tomato-avocado relish, niman ranch bacon, bleu cheese 🌿🌿

organic mixed greens 8

choice of creamy garlic, green flax, bleu cheese, honey-sesame, ciantro-lime or white balsamic dressing 🌿🌿🌿

SALADS

SERVED 11:00 - 2:30 AND 5:00 - PAU

beet and citrus 12

organic arugula, ok farms citrus, ricotta, baked baby beets, toasted quinoa, white balsamic 🌿🌿🌿

knife and fork caesar 12 | half 10

organic baby romaine, parmesan crisp, hbc caesar dressing 🌿🌿

fresh catch sashimi 16

organic greens, shaved radish, cucumber, citrus-ponzu 🌿

CHIRASHIZUSHI

SERVED 11:00 - 2:30 AND 5:00 - PAU

traditional 26

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

fresh catch poke 19

sushi rice, crab, avocado, cucumber, masago, nori 🌿🌿🌿

SUSHI

grilled lobster 15

spicy mayo, tempura crisps, mizuna

rainbow 12

crab, tuna, salmon, avocado 🌿🌿

tempura crab spider 13

mayo, cucumber, tobiko

hilo surf 10

shrimp, tempura crisps, tempura sauce

warabi 10

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

paniolo grilled kalbi beef 12

pickled sprouts, kimchi cucumbers 🌿🌿

makai 12

unagi, tempura crisps, teriyaki aioli

spicy lava 13

hamachi belly, jalapeno, tobiko 🌿🌿

HAND ROLL/CUT 🌿🌿

NIGIRI AND SASHIMI 🌿🌿

california

crab, masago 7/9

kappa maki

cucumber cut 4 🌿

spicy tuna

tobiko 8/10

tekka maki

raw tuna cut 6

tamago 7 🌿

masago 7

saba 7

ikura 8

uni 16

hamachi 8

maguro 8

unagi 8

hotategai 8

shake 8

tobiko 7

ebi 7

LUNCH SANDWICHES

SERVED 11:00 - 2:30, BURGERS SERVED ALL DAY

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

mauka and makai sliders 14

house-ground steak slider, bacon-onion jam, cheddar cheese; hawaiian fresh catch slider, black garlic mayo, organic greens 🌿🌿

hawaiian fresh catch sandwich 15

black garlic mayo, organic greens 🌿🌿

1/2 lb bleu bay burger 14

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

big kid grilled cheese 14

mac nut-kale pesto, smoked mozzarella, roasted tomato 🌿

kālua pork panini 14.5

house pickles, swiss cheese, dijon mayo, charred cabbage

taro-quinoa veggie burger 13

basil mayo, pickled beets, cucumber 🌿🌿🌿

LUNCH MAINS

SERVED 11:00 - 2:30

SERVED ALL DAY

rice bowl 14

sake-soy pork belly 🌿🌿 | crispy tofu 🌿

white or brown rice, pickled sprouts, bulgogi sauce, sauteed kale, fried egg

fresh catch fish tacos 15

ka'u corn, cilantro, tomato, avocado, scallion crema, sweet potato chips 🌿🌿

hāmākua mushroom curry pot pie 14

chicken 15 | shrimp 18

organic mixed greens 🌿

local fish and chips 16.5

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