

HBCLUNCHMENU

starters + bites

french onion soup 7

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

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

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

ahi tartare + wontons 15
avocado, spicy tuna, cucumber,
ishikura onion, wasabi crema 🌿

brussels + mushrooms 12
crispy brussels sprouts, sautéed ali'i
hāmākua mushrooms, maple glaze,
oven-roasted macadamia nuts 🌿🌿🌿

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

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 🌿🌿🌿

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

makai 12
unagi, tempura crisps,
avocado, teriyaki aioli

kenai 12
salmon, avocado, cucumber,
heart of palm, sesame seeds 🌿🌿🌿

hāmakuā 12
ali'i mushroom, cucumber,
lettuce, basil mayo, tomato 🌿🌿🌿

nigiri + 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 lunch menu

salads

mixed greens 8
cherry tomato, heart of palm;
choice of dressing: ranch,
creamy garlic, parsley-flax,
cilantro-lime, honey-sesame,
aged white balsamic 🌱🌱🌱

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

warm farro 12
volcano kale, roasted beets,
heart of palm, shallots,
dried cranberries, pepitas,
warm white-balsamic
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 32
assorted sashimi and poke, tamago,
masago, nori, sushi rice, ocean salad 🌱

surf + turf 30
ahi poke, blue crab, kalbi beef skewer,
nori, sushi rice, cucumber 🌱

'aina 26
market vegetable poke, mac nuts,
nori, sushi rice, ocean salad 🌱

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
- 🌱 raw or undercooked foods may increase 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

roasted garlic spätzle 15 🌱
+ chicken 16 | + shrimp 18
hāmākua mushrooms, brussels sprouts,
tomato, aged parmesan cheese, arugula

cast-iron steak frites 27
seared dry-aged new york strip loin, garlic fries,
chimichurri sauce, pickled fresno chili peppers

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 🌱

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 🌱