

HILO BAY CAFE DINNER MENU

starters and bites

house soup 7
classic french onion
soup du jour

hand cut fries 7.5
truffle aioli and
balsamic ketchup 🌿

onion rings 10
oahu onions, guinness
batter, panko crumbs,
balsamic ketchup 🍄

**eggplant parmesan
custard** 12.5
roasted red peppers,
tomato sauce, pesto,
rosemary bread 🍄

chilled edamame 3.5
hawaiian sea salt,
sesame, garlic 🌿🌿🌿

**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 👁️

ahi poke 14
hawaiian chili pepper
oil, onion, shoyu, purple
sweet potato chips
🌿🌿👁️

firecracker shrimp 12
head-on kauai shrimp,
sriracha, celery salad,
bleu cheese crema 🌿🌿

**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 🌿🌿🍄

roasted beets 9
bleu cheese crema,
balsamic reduction,
toasted mac nuts,
local greens 🌿🌿🍄

**warm bread and
balsamic olive oil**
whole order 5
half order 3 🍄

classic sushi rolls cut/hand roll 🌿🌿👁️

**spicy tuna
tobiko** 10/8

**california
crab, masago** 9/7

**tekka maki
tuna** 6

**kappa maki
cucumber** 4 🌿

specialty sushi rolls 👁️

rainbow 12 🌿🌿
crab, tuna, smoked
salmon, cucumber,
avocado

mauka 12 🌿🌿
crispy sake-soy pork
belly, miso-tahini slaw,
kimchi sauce

hilo surf 10
shrimp, tempura crisps,
tempura sauce

spider 13
tempura soft-shell crab,
mayo, cucumber, tobiko

spicy lava 13 🌿🌿
hamachi belly, jalapeno,
tobiko

makai 12
unagi, avocado, tempura
crisps, teriyaki aioli

anuanu 12 🌿🌿
sake-poached scallops,
heart of palm, cucumber,
sesame, mint-chili sauce

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

nigiri and sashimi 🌿🌿👁️

tamago egg 7 🍄

masago smelt roe 7

saba pickled mackerel 7

ikura salmon roe 8

hotategai scallops 8

shake salmon 8

uni sea urchin 16

hamachi yellowtail 8

maguro ahi tuna 8

unagi freshwater eel 8

tobiko flying fish roe 7

ebi shrimp 7

salads

crab cake 16.5

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

summer chop 12 chicken 16 | fish 18

organic greens, charred peppers, green beans, quinoa, cucumber, lemon-tarragon vinaigrette 🌿🌿🌿

sashimi salad 16

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

mountain view strawberry 10

organic baby romaine, toasted macadamia nuts, puna goat cheese, 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, green flax, honey-sesame, creamy garlic or balsamic dressing 🌿🌿🌿

mains

hawaiian fresh catch

daily preparation, see specials menu

pan-seared scallops 28

lilikoi beurre blanc, applewood bacon, wheat berry pilaf, red choy
we suggest: ardeche unoaked chardonnay

kukui nut tofu 19

black forbidden rice, cilantro coulis, stir-fried market vegetables, coconut-lemongrass sauce 🌿🌿🌿
we suggest: le poussin rose, nigori sake

angus ribeye 29

angus tenderloin filet 33

pineapple demi glace, fingerling potatoes, sauteed big island spinach 🌿🌿
we suggest: rogue dead guy ale, cotes du rhone

maui rum bbq pork ribs 25

half rack 17

white cheddar mashed potatoes, smoky shallot green beans 🌿🌿
we suggest: maui coconut porter, malbec

big island pork

daily preparation, see specials menu

hawaiian chili fried chicken 24

black sesame buttermilk biscuit, sauteed kale, kau corn cream
we suggest: lava drop, rodney strong chardonnay

hamakua mushroom curry pot pie 14

chicken 15 | shrimp 18

organic mixed greens 🍄
we suggest: sauvignon blanc, white rice ale

local fish and chips 16.5

kona longboard beer batter, hand cut fries, organic mixed greens, lemon-caper tartar sauce
we suggest: kona longboard, samuel smith cider

local grass-fed bleu bay burger 13

gorgonzola cheese, hand cut fries 🌿🌿
we suggest: sierra nevada torpedo ipa, zinfandel

taro-quinoa veggie burger 13

basil mayo, pickled beets, cucumber 🌿🌿🌿
we suggest: pineapple-okolehao margarita

chirashizushi



traditional chirashizushi 26

sushi rice, assorted seafood, nori, egg, masago, ocean salad
we suggest: segura viudas sparkling

petite salmon chirashizushi 14

sushi rice, salmon, salmon roe, nori, ocean salad
we suggest: hakushika sake

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.