



Hualālai Canoe Club

FOR THE TABLE

- Chicken Wings^{GF}**.....\$14
Garlic, Jalapeño, Green Onions, Lime, Butter
- Edamame^{GF}**.....\$10
Steamed or Spicy
- Fried Pickles**.....\$9
Beer Battered, Sweet Chili
Tartar Sauce

MAKI SUSHI

- California Roll*^{GF}**.....\$15
Snow Crab, Keauhou Avocado,
Kamuella Cucumber
- Spider Roll***.....\$21
Soft Shell Crab, Keauhou Avocado,
Kamuella Cucumber, Sweet Soy,
Spicy Aioli
- Spicy Tuna Roll*^{GF}**.....\$15
Local Big Eye Tuna,
Kamuella Cucumber
- Crunchy Shrimp Roll***.....\$15
Tempura Pacific White Shrimp, Kamuella
Cucumber, Crunchy Flakes, Spicy Aioli
- Rainbow Roll*^{GF}**.....\$22
Crab, Cucumber, Avocado,
Ahi, Kampachi, Ebi
- Vegetable Roll^{GF}**.....\$14
Asparagus, Carrot, Kamuella
Cucumber, Keauhou Avocado

SASHIMI

- Ahi Sashimi*^{GF}**.....\$19
Big Eye Tuna
- Kanpachi Sashimi*^{GF}**.....\$18
Kona Farm Raised Amber Jack
- Chirashi*^{GF}**.....\$23
Ahi, Kanpachi, Salmon, Ebi, Tobiko, Sweet
Tamago, Sushi Rice

SALAD

- Romaine**.....\$13
Hirabara Baby Romaine, Garlic Croûtons,
Shaved Parmesan Reggiano

SPECIALTIES

- HCC Burger***.....\$19
Big Island Beef, Applewood Smoked Bacon,
Onion Jam, Cheddar Cheese
- HCC Hot Dog**.....\$12
Punalu'u Sweet Bread Bun,
Mustard Pickle Relish, Ketchup

GF = Dish is prepared gluten free. Please alert your server of any allergies or dietary restrictions.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.