



## Hualālai Canoe Club

### FOR THE TABLE

**Gochujang Glazed Wings 17**  
Crispy chicken wings, tossed in a sweet & spicy gochujang glaze served with sesame ranch

**Chicken Gyoza 15**  
7-piece chicken gyoza served with tangy Thai chili sauce

**Pork Bulgogi Bao 16**  
2-piece marinated pork bulgogi on a steamed bao with namasu & spicy aioli

**Edamame 11**  
Steamed<sup>GF</sup> or spicy

### SUSHI & SASHIMI

#### Sashimi

**Ahi Sashimi\*<sup>GF</sup> 21**  
Big eye tuna, pickled ginger, wasabi

**Kanpachi Sashimi\*<sup>GF</sup> 18**  
Kona farm-raised amberjack

#### Classic Rolls

**California Roll\*<sup>GF</sup> 17**  
Snow crab, Keauhou avocado, Kamuela cucumber

**Spicy Ahi\*<sup>GF</sup> 17**  
Spicy ahi, green onion, cucumber, sesame seeds, spicy aioli

**Avocado & Cucumber<sup>GF</sup> 15**  
Kamuela cucumber, Keauhou avocado

**Crunchy Shrimp Roll\* 18**  
Tempura shrimp, Kamuela cucumber, spicy aioli

#### Chef's Rolls

**Hualālai Canoe Club\* 23**  
Tempura shrimp, spicy ahi, cucumber, tempura crumbs, green onion, unagi sauce

**Ahi Lovers\*<sup>GF</sup> 23**  
Seared ahi with garlic aioli, spicy ahi, cucumber, tobiko, green onion

**Teri Chicken Cream Cheese 21**  
Grilled teri chicken, avocado, cream cheese, unagi sauce, garlic aioli, house-made rice puffs

### SALADS

**HCC Super Salad\* 22**  
Sautéed ora king salmon, Hirabara kale, shaved red onion, cucumber, cherry tomatoes, feta cheese, lemon vinaigrette

**Romaine, Spinach & Mixed Greens 19**  
Baby romaine, Hirabara spinach, mixed greens, applewood smoked bacon, avocado, cucumber, tomatoes, egg, blue cheese

**Ahi Nacho Salad\*<sup>GF</sup> 25**  
Seared fajita seasoned ahi, mixed greens, tortilla chips, salsa, three cheese blend, cilantro, wasabi aioli

**Asian Slaw 23**  
Napa cabbage, carrots, red onion, cilantro, wonton crisps, creamy vinaigrette

**Romaine 16**  
Hirabara baby romaine, garlic croutons, parmesan reggiano

**BBQ Chicken Salad 20**  
Mixed greens, tomatoes, cucumber, black beans, bacon, cheddar & mozzarella cheese, Canoe Club ranch dressing

**Choice of Dressing:** Lime Vinaigrette, Liliko'i Vinaigrette, Balsamic Vinaigrette, Creamy Anchovy\*, Sesame Asian, HCC Ranch

**Salad Enhancers\* 10**  
Fresh Catch, Grilled Chicken Breast, Shrimp, Fajita Ahi

**Side 7**  
Onion Rings

### SPECIALTIES

**Veggie Stir Fry<sup>GF</sup> 17**  
Kamuela vegetables, white or brown rice

**Shrimp Tacos 22**  
Flour tortillas, lemongrass shrimp, napa cabbage slaw, pineapple sweet chili  
*Sub Corn Tortillas<sup>GF</sup>*

**Asian Burger\* 22**  
Teriyaki marinated burger, cabbage slaw, Swiss cheese, won ton crisps, brioche bun

**Fried Katsu Sandwich 19**  
Fried chicken cutlet with namasu, napa cabbage, wasabi Russian dressing, served on a toasted brioche bun

**HCC Hot Dog 14**  
King's Hawaiian roll, mustard, pickle relish, ketchup

**Chicken Quesadilla 19**  
Flour tortilla, three cheese blend, pineapple salsa, chipotle salsa, cilantro crema, Keauhou guacamole

**Greek Mahi Mahi Sandwich\* 22**  
Sautéed mahi mahi with pickled red onion, Tzatziki sauce, lettuce, served on our house-made naan

**Tuna Wrap 19**  
House-made tuna salad, bread & butter pickle, lettuce, Swiss cheese, flour tortilla

**Daily Fresh Catch Tacos\* 22**  
Flour tortillas, pineapple salsa, chipotle salsa, cilantro crema, Keauhou guacamole  
*Grilled, Beer Battered, or Blackened  
Sub Corn Tortillas<sup>GF</sup>*

**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 foodborne illness.